

Chef Summer Recommendations Menu

廚師夏季精選推介

| | | | HK\$ |
|--------------------------|---|------------------------|--------|
| Sashimi 刺身 | Hokkaido Murasaki Sea Urchin (1 Piece) | 北海道紫針海膽(一隻) | \$ 220 |
| | Sagaken Barracuda Fish Sashimi | 佐賀竹簽魚刺身 | \$ 280 |
| | Nagasaki Isaki Sashimi | 長崎縣伊佐木刺身 | \$ 280 |
| Washoku 和食 | Shikigiku Kamameshi Rice with Sea Eel | 鰻魚釜飯 (二人前) | \$ 880 |
| | Homemade Shigaken Biwako Small Smelt Fish with Plum Sauce Harumaki (3 Pieces) | 自家製滋賀縣琵琶湖小鮎魚伴梅醬春卷 (三件) | \$ 200 |
| | Matsutake Mushrooms and Pike Conger Tea Pot Soup | 松茸門鱸茶碗湯 | \$ 350 |
| | Cold Plum Somen with Boiled Spring Egg | 冷梅素麵伴溫泉蛋 | \$ 160 |
| Tempura 天婦羅 | Matsutake Mushrooms | 松茸 | \$ 150 |
| | Hairtail fish with Homemade Plum Sauce | 太刀魚配自家製梅醬 | \$ 140 |
| | Sliced White Sweet Corn | 北海道白粟米 | \$ 50 |
| Teppanyaki 鐵板燒 | Kyushu Tile Fish with Bonito Sauce | 九州甘鯛配鰹魚汁 | \$ 280 |
| | Hokkaido Surf Clam with Homemade Sake Butter Sauce | 北海道北寄貝配自家製清酒牛油汁 | \$ 380 |

If you have any food allergies | please inform our staff.

如閣下對任何食物產生敏感 | 請直接與本餐廳職員聯絡。

Prices are subject to 10% service charge.

另加一服務費。