

Chef Autumn Recommendations Menu

廚師秋季精選推介

		港幣 HK\$	
Sashimi 刺身	Pacific Saury Sashimi	秋刀魚刺身	\$ 280
	Thin Sliced Kyushu Flounder with White Truffle	九州左口魚薄切伴白松露	\$ 580
Washoku 和食	Matsutake Mushrooms and Pike Conger Tea Pot Soup	松茸門鱧茶壺湯	\$280
	Grilled Pacific Saury in Shioyaki Style	秋刀魚鹽燒	\$ 280
	Fallen Sweetfish Kamameshi Rice	子持香魚釜飯 (2 人份量)	\$ 580
	A4 Wagyu Beef Tataki with White Truffle	A4 和牛厚燒伴白松露	\$ 1180
	Grilled Japan Semi-dried Kinki Fish in Ichiya Boshi Style	喜之次一夜干燒	\$ 1280
Tempura 天婦羅	Pacific Saury Shiso Roll with Plum Sauce	秋刀魚紫蘇卷配梅肉醬	\$ 160
Teppanyaki 鐵板燒	Hokkaido Clam with Homemade Sake Butter Sauce	北海道淺蜆配自家製清酒牛油汁	\$ 380
	Hokkaido Ezo Abalone with Homemade Sake Butter Sauce	北海道蝦夷鮑魚配自家製清酒牛油汁	\$ 500

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。