

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)	\$ 280
	Sagaken Barracuda Fish Sashimi	佐賀竹簽魚刺身	\$ 320
	Nagasaki Isaki Sashimi	長崎縣伊佐木刺身	\$ 380
Washoku 和食	Mizu Eggplant with Kinzanji Wasabi Miso Sauce	水茄子伴金山寺山葵味噌醬	\$ 180
	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
	Chicken Meat Kamameshi with Hokkaido Sweet Corn (For Two Persons)	雞肉釜飯伴北海道白粟米(二人前)	\$ 580
	Cold Plum Somen with Boiled Spring Egg	冷梅素麵伴溫泉蛋	\$ 180
Tempura 天婦羅	Hokkaido White Asparagus	北海道白蘆筍	\$ 120
	Nagasaki Pomfret with Homemade Plum Sauce	長崎縣鯧魚配自家製梅醬	\$ 120
	Okinawa Bitter Melon	沖繩苦瓜天婦羅	\$ 40
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	\$ 360

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。