



2022 節日限定晚市套餐

2022 FESTIVE DINNER

前菜 APPETIZER

松葉蟹蕃茄沙律
Snow Crab · Tomato Salad

刺身 SASHIMI

北海道海膽 · 牡丹蝦 · 時令魚
Hokkaido Sea Urchin · Botan Shrimp · Seasonal Fish

燒物 GRILLED

免治雞肉棒
Tsukune
沖繩黑糖乳豬卷
Okinawa Brown Sugar · Suckling Pig Roll

燒日本A5和牛
Japanese A5 Wagyu
黃金蒜燒活煙子皇
Golden Garlic · Fresh Razor Clams

鹽燒活鮑魚
Salted Fresh Abalone
沖繩菠蘿焦糖燒
Caramelised Okinawa Pineapple

主食 MAIN

鍋燒海鮮海烏冬
Hot Pot Seafood Udon

甜點 DESSERT

日式朱古力蛋糕配芥末雪糕
Japanese Chocolate Cake · Wasabi Ice Cream

飲物 DRINK

配喇酒師精選清酒 (二百四十毫升)
with 240ml Sake Pairing from Sake Sommelier's Selection

\$1,888 / FOR TWO
二人樣