



五周年祭廚師發辦
5th Anniversary Celebration Omakase

前菜 Appetizer

佐賀海苔芥末醋呼子魷魚

Saga Yobuko Squid with Seaweed & Wasabi Vinegrette

沙律 Salad

熊本番茄蟹肉沙律

Kumamoto Tomato and Crab Meat Salad

刺身 Sashimi

岩手生蠔

Iwate Oyster

刺身三點 3 kinds of Sashimi

三重縣真鯛、青森吞拿魚腩、宮城鰯魚

Mie Red Sea Bream, Aomori Prime Tuna Belly, Miyagi Yellowtail

煮物 Simmered Dish

神戶福山黑醋豚角煮

Simmered Kobe Pork Belly in Fukuyama Aged Vinegar

天婦羅 Tempura

佐賀有明海脆海苔帶子、厚切鹿兒島安納芋

Scallop with Saga Crispy Ariake Seaweed, Kagoshima Anno Sweet Potato

燒物 Sumiyaki

鹿兒島一口和牛青椒

Kagoshima Wagyu Beef with Baby Green Pepper

蕎麥麵 Soba

北海道手打冷蕎麥麵

Hokkaido Seiro Soba

果物 Fruit

靜岡蜜瓜

Shizuoka Melon

每位 \$880 per person



現凡惠顧以上套餐即可以半價享用白鶴大吟釀一枝

Hakutsuru Daiginjo 50% off
upon consumption of the above set menu

\$298/枝 Bottle (720 ml)

[原價 Original Price \$596]

晚上六時後供應 Available daily after 6pm

另收加一服務費 Subject to 10% service charge