



熊本縣美食之旅 Gourmet Journey to Kumamoto

壽司 Sushi

奧阿蘇虹鱒三色壽司 \$168

Oku Aso Rainbow Trout Sushi Trio

火炙 A5「和王」和牛珍寶壽司 \$168

Seared A5 "Waoh" Wagyu Jumbo Sushi

刺身 Sashimi

天草羽太芝麻斑 \$238

Amakusa Grouper

奧阿蘇虹鱒 \$238

Oku Aso Rainbow Trout

天草倍良鸚鵡魚 \$198

Amakusa Wrasse

天婦羅 Tempura

車海老法包紫蘇葉卷(兩件) \$98

Prawn & Bread

wrapped by Shiso Leaf (2 pcs)

天草沙鯪魚(一件) \$88

Amakusa Sillago (1 pc)

炭燒 Sumiyaki

火之本豚西冷扒 \$198

Fire Pork Pork Sirloin

一口 A5「和王」和牛 \$168

Diced A5 "Waoh" Wagyu

天草大王雞髀肉串 \$78

Amakusa Daio Chicken Thigh

天草大王珍寶手羽先(一隻) \$78

Amakusa Daio

Jumbo Chicken Wings (1 pc)

前菜 Appetizer

天草倍良鸚鵡魚洋風薄切配橄欖油蜜柑醋 \$288

Thinly Sliced Amakusa Grouper

with Mandarin Vinaigrette

奧阿蘇虹鱒薄切配三文魚籽蜜柑醋 \$288

Thinly Sliced Oku Aso Rainbow Trout

with Salmon Roe and Mandarin Vinaigrette

阿蘇莫扎特野菜大蝦沙律 \$288

Mozart Vegetable Salad with Prawns

天草大王雞柳南蠻漬 \$188

Amakusa Daio Chicken Fillet

Marinated in Sweet and Spicy Vinegar Sauce

芝士海蝦明太子香餅 \$168

Crispy Mentaiko and Prawn Cheese Pie

唐揚日本銀帶鯡 \$88

Deep-fried Kibinago

一品料理 Main

A5「和王」和牛壽喜燒 \$628

A5 "Waoh" Wagyu Sukiyaki

吉列 A5「和王」和牛 \$488

A5 "Waoh" Gyukatsu

火之本豚肩肉涮涮鍋 \$388

Fire Pork Shoulder Shabu Shabu

天草大王雞肉白味噌鍋 \$388

Amakusa Daio Chicken

in White Miso Hot Pot

甘味 Dessert

鹿本亞魯斯蜜瓜伴時令雪葩 \$128

Shikamoto Arus Melon with Seasonal Sorbet

黑糖菊池紅春香番薯脆片伴雲呢拿雪糕 \$88

Kikuchi Beniharuka Sweet Potato Chips

with Vanilla Ice Cream and Brown Sugar Syrup

晚上六時後供應 Available daily from 6pm

另收加一服務費 Subject to 10% service charge