






SEASONAL OMAKASE MENU


时令主厨精选特别料理

3 KINDS ASSORTED APPETISER 三款前菜

Ohmi A5 Wagyu Beef with Uni and Oscietra Caviar
Prawn and Watershield, New Japanese Flan, with White Plum Flavor
Spicy Bluefin Tuna Tartare in the Monaka Cracker

A5近江和牛搭配海胆和鱼子酱  
虾和莼菜, 新式日本馅饼, 白梅风味 
辣味蓝鳍金枪鱼鞅鞅莫纳卡薄脆饼  

SASHIMI 刺身

Chef's Selection of Seasonal Sashimi
主厨精选时令刺身拼盘 


SUSHI 寿司

Hokkaido Uni and Bluefin Tuna Mini Donburi
北海道海胆和蓝鳍金枪鱼迷你寿司饭  

SEAFOOD FROM CHARCOAL GRILL 炭烧海鲜

Char-Grilled Wakasa Tilefish with Shimonita Leeks, Hassaku Citrus
炭烧甘鲷鱼配下仁田韭菜、八朔柑橘

FROM CASK IRON BRICK OVEN 铸铁石窑

Grilled Half Spiny Lobster with White Miso Américaine Sauce
烤半只伊势龙虾配白味噌美式酱 

MAIN COURSE, FROM CHARCOAL GRILL 炭烤肉类

Kagoshima A5 Wagyu Sirloin Steak, Ginjyoshu, with Wasabi Kinzanji
鹿儿岛A5和牛西冷牛排, 吟酿酒, 配山葵金山寺味噌

DESSERT 甜品

Matcha Chocolate & Sake Kasu Yoghurt Sorbet
抹茶巧克力和清酒粕酸奶雪葩

\$288++ per person 每位价格



Shellfish
壳类



Lactose Free
不含乳糖



Raw
生的

All prices are subject to 10% service charge and prevailing goods and services tax. Please inform us should you have any dietary requirements or allergies.
价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏, 请通知我们的服务人员。