

SEASONAL OMAKASE  
时令主厨精选料理

ZENSAI 前菜

Momotaro | Ume | Tosazu Jelly  
Obsibblue Prawn | Kabocha Tofu | Caviar  
Tatami Iwashi | Grilled Corn Pudding | Rice Cracker  
A5 Wagyu Tartare | Kizami Wasabi  
桃太郎番茄 | 梅子风味 | 土佐醋冻  
碧蓝虾 | 南瓜豆腐 | 鱼子酱  
榻榻米沙丁鱼 | 烤玉米布丁 | 酥脆米饼  
A5级和牛鞑鞑 | 山葵渍

NAMAMONO 生食

Chef's Selection of Seasonal Sashimi and Sushi  
主厨精选时令刺身与寿司

KAKIAGE 炸什锦

Hokkaido Scallop | Seasonal Vegetable | Wasabi Aioli  
北海道帆立贝 | 时令蔬菜 | 山葵酱

SHIRUMONO 汁物

Abalone | Sato Imo | Naga Negi  
鲍鱼 | 里芋浓汤 | 日本长白葱

ROBATAYAKI 炉端烧

Grilled Japanese Sea Bream | Cream of Fennel | Ikura  
炉端烧日本鲷鱼 | 茴香奶油 | 三文鱼籽

DESSERT 甜品

Japanese Seasonal Fruit  
日本时令水果  
Wasabon Cheesecake | Yuzu Crème Diplomat | Strawberry  
和三盆芝士蛋糕 | 柚子奶油 | 草莓

\$198 per person 每位价格

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。