春Syun
CONTEMPORARY
JAPANESE RESTAURANT

A LA CARTE DINNER MENU
晚餐单点菜单

Our 'New Japanese Cuisine' embodies a fusion of traditional Japanese culinary techniques passed down through generations, enhanced with modern cooking methods and the finest ingredients of our time. We have dedicated ourselves to mastering this path.

In Japan, there exists a spirit of hospitality, 'omotenashi,' where we prepare the highest quality ingredients to delight our guests and create wonderful moments.

Enjoying the finest dishes in the most exquisite setting with impeccable service is the pinnacle of hospitality.
Our New Japanese Cuisine originated about 30 years ago in Kobe, a city rich in foreign influences and cultural exchange, historically frequented by foreign ships.

It is in this vibrant area, known as the legendary 'Country of Feasts' that supplied ingredients to the emperor, where our New Japanese Cuisine was born.
Please savor our interpretation to your heart's content.

我们的“新派日式料理”融合了世代传承的日本传统烹饪技艺，并辅以现代烹调手法与当代顶级食材。我们全心投入并精研此道。

在日本，有一种被称为“Omotenashi（以心传心）”的款待精神——我们甄选最优质的食材款待宾客，缔造美妙时刻。

在极致优雅的环境中，以无可挑剔的服务享受至臻美馔，方为待客之道的至高境界。我们的新派日式料理约于三十年前发源于神户——这座自古便深受异域文化浸润的历史名城，作为昔日外国船舶频繁往来的国际港埠，更是天皇御膳食材的供应地，素有传奇"御食之国"美誉。
正是在这片充满活力的土地上，孕育出了我们的新派日式料理。
敬请品味我们匠心诠释的料理精髓。

APPETIZER
前菜

Spicy Bluefin Tuna Tartare | Kizami Wasabi | Monaka Cracker — 10 / pc 个
辣味蓝鳍金枪鱼鞑靼 | 腌渍山葵 | 日式摩纳卡米饼夹

Hot Chawanmushi | Foie Gras | Kinome — 38
茶碗蒸蛋 | 鹅肝 | 木之芽

Abalone | Satoimo Potage | Naga Negi — 28
鲍鱼 | 里芋浓汤 | 日本长白葱

Wagyu Tataki | Ponzu | Momiji Oroshi — 42
日式炙烧和牛 | 柑橘醋 | 红叶辣萝卜泥

Hokkaido Scallop | Shishito Vinaigrette | Brussel Sprouts — 24 / pc 颗
黄油煎北海道帆立贝 | 日本青椒油醋汁 | 孢子甘蓝

Tatami Iwashi – Dried Baby Sardines — 18
榻榻米沙丁鱼

Ei-Hire - Stingray Fin — 18
炭烤黄貂鱼鳍

Fugu Mirin – Dried Puffer Fish — 24
味醂河豚鱼干

SALAD
沙拉

King Salmon | Crispy Skin | Dashi Ikura | Shiro Miso Dressing — 42
帝王三文鱼 | 酥脆鱼皮 | 白味噌酱

Iberico Pork | Koji Marinate | Ice Lettuce | Green Chilli Dressing — 48
伊比利亚猪五花肉 | 米麹腌渍 | 冰菜 | 日式青唐辛子酱

Gluten-free 不含麸质 · Lactose-free 不含乳糖 · Shellfish 含有壳类 · Nuts 含有花生 · Raw 含有生的 · Vegetarian 素食

所有价格均需加收10%服务费和现行商品及服务税。如果您有任何饮食要求或过敏，请告知我们。
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.

TEMPURA
天妇罗

Assorted Seasonal Seafood | Tentsuyu 时令海鲜天妇罗 | 天妇罗汁	38
Toriten | Lemon | Tartar Sauce 炸鸡 | 柠檬 | 蛋黄塔塔酱	28
Obsiblue Prawn 碧蓝虾	14 / pc 只

SHIME
终味臻选

Niigata Koshihikari Steamed Japanese Rice 蒸新泻越光日本米饭	6
Miso Soup 味噌汤	8
King Crab Fried Rice | Kinshi Tamago | Renkon -Zuke 帝王蟹肉炒饭 | 煎蛋丝 | 腌渍藕片	68

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SASHIMI / NIGIRI

刺身 / 握寿司

	SASHIMI 刺身	NIGIRI 握寿司
Seabream 鲷鱼	30 / 5pcs 片	7
Flounder 比目鱼	40 / 5pcs 片	11
Amberjack 油甘鱼	32 / 5pcs 片	8
New Zealand King Salmon 新西兰帝王三文鱼	30 / 5pcs 片	7
Blue Fin Tuna 蓝鳍金枪鱼	45 / 5pcs 片	12
Blue Fin Tuna Toro 蓝鳍金枪鱼腩	98 / 5pcs 片	22
Scallop 帆立贝	22 / 1pc 颗	
Sea Urchin 海胆	MP 市场价	
Chef's Selection of Assorted Sashimi 3/5/7 Kinds 主厨精选刺身拼盘（3/5/7款）	58 / 78 / 98	
Chef's Selection of Premium Nigiri Sushi 10/15 Pcs 主厨精选手握寿司拼盘（10/15贯）	98 / 138	
Russian Caviar Selection 俄罗斯鱼子酱	MP 市场价	

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JAPANESE CASK IRON BRICK OVEN

铸铁石窑

Baking over intense heat in custom-made brick oven
在定制的砖窑中高温烘烤

Spiny Lobster | Charred Leeks | Sauce Dynamite 龙虾 | 烤日本北葱 | 激辛美乃滋酱	68 half 半只 / 108 whole 整只
Whole Seasonal Fish Head 时令鱼头	70
King Crab | Ninniku Butter | Negi Goma 帝王蟹 | 蒜香牛油 | 葱香芝麻	MP 市场价
Napa Cabbage | Shio Kombu Butter | Ponzu 烤黄芽菜 | 盐渍昆布黄油 | 辣椒丝	18
Aubergine | Vegan Caramel Shiro Miso | Tofu Cream 紫茄子| 全素焦糖白味增 | 豆腐酱	22

JAPANESE BINCHO-TAN GRILL

炭火烧烤

Grilling over high and intense heat from Japanese Charcoal
使用日本木炭的高温和强热进行烧烤

Seasonal Whole Japanese Fish 日本时令烤鱼	MP 市场价
Satsuma A5 Wagyu Ribeye (Minimum Order of 100g) 萨摩A5级和牛肋眼（至少100克起订）	1 / 1g 克
Free-Range Chicken | Yuzu Kosho | Pickled Fennel 走地鸡 | 日式柚子胡椒酱 | 醃渍茴香头	36
Iberico Pork Bone-in | Karashi Su Miso | Apple Jam 带骨伊比利亚猪肉 | 芥末醋味噌酱 | 苹果酱	98
Lumina Lamb | Koji Natsu | Garlic Crisps 新西兰高地羊肉 | 盐曲茄子 | 黄金蒜片	68

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