



LUNCH MENU  
午餐菜单

Traditional Japanese cuisine has been handed down through the generations for long time.

Shin-Washoku or "New Japanese Cuisine", still retains the importance of using the best ingredients and the passion that was handed down.

And while ingredients, cooking methods, and presentation have dramatically evolved across generations, these changes are more subtle to the customer.

We seek out the best ingredients and provide the finest service in our cooking. This is known as "omotenashi" – the traditional Japanese way of dedicated hospitality.

"New Japanese Cuisine" sounds modern, but it still evokes memories and the taste and feel of something familiar.

传统日本料理是经过长时间世代相传的美食。

新和食，即“新日本料理”，仍保留使用最佳食材和传承热情的核心要素。

食材、烹饪和呈现方式随着世代的变迁发生了巨大的变化，但这些变化对顾客来说更为微妙。

我们追求最好的食材，并以最好的服务来提供菜肴。这就是所谓的“おもてなし”（Omotenashi）——日本传统的用心待客之道。

“新日本料理”听起来很现代，但它仍能唤起某种回忆，让您品尝和感受熟悉的味道。

PREMIUM KAISEKI BENTO

精致怀石套餐

Ohmi A5 Wagyu Beef with Uni and Oscietra Caviar  
A5近江和牛配海胆和鱼子酱



Assorted Sashimi and Sushi  
精选刺身和寿司



Chawanmushi  
日式蒸蛋



Japanese Vegetables and Prawn Tempura  
日本蔬菜和大虾天妇罗



Charcoal Grilled Kagoshima A5 Wagyu Beef  
炭烤鹿儿岛A5和牛



Steamed Rice, Miso Soup  
日本米饭, 味噌汤



Seasonal Japanese Fruit  
日本时令鲜果



138

Gluten Free 不含麸质 Lactose free 不含乳糖 Shellfish 贝类 Nuts 坚果 Raw 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.

SUSHI KAISEKI  
寿司怀石套餐

Ohmi A5 Wagyu Beef with Uni and Oscietra Caviar  
A5近江和牛配海胆和鱼子酱



Assorted Sashimi  
精选刺身



Chawanmushi  
日式蒸蛋



Chef's Selection of Premium Assorted 5 kinds of Sushi and Miso Soup  
厨师精选五款特级握寿司 配 味噌汤



Seasonal Japanese Fruit  
日本时令鲜果



118

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SET LUNCH  
午餐套餐

Kaisen Bara Chirashi Jyu (Additional \$52 for Sea Urchin/18g)  
七彩鱼生盖饭 (额外\$52添加海胆/18克)

52

Charcoal Grilled Japanese Unagi and Foie Gras Teriyaki Jyu  
日式照烧鳗鱼鹅肝盖饭

68

Kagoshima A5 Wagyu Beef Sukiyaki Jyu  
鹿儿岛A5和牛寿喜烧盖饭

48

Seasonal Seafood and Vegetables Tempura Jyu  
时令海鲜蔬菜天妇罗盖饭

42

Hokkaido Yumenodaichi Pork Belly Marinated in Miso,  
with Grilled Vegetables Jyu  
味噌腌制北海道梦之大地猪五花搭配烤蔬菜盖饭

39

HAL YAMASHITA TOKYO Premium Wagyu Beef Curry  
HAL YAMASHITA 东京特制咖喱牛肉盖饭

39

Tempura Udon or Soba (Hot or Cold)  
天妇罗乌冬面 或 荞麦面 (热 或 冷)

39

Set lunch is served with Chawanmushi, Miso Soup and Dessert.  
午餐套餐均配有日式蒸蛋、味噌汤和甜品。

Tempura Udon or Soba is served with Chawanmushi and Dessert.  
天妇罗乌冬面或荞麦面配有日式蒸蛋和甜品。

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