

LUNCH 午餐菜单

Includes : Assorted Vegetables, Rice or Noodle, Dessert 時令綜合菜盤, 米飯或麵條, 甜品

LIMITED MENU 限量版商品

Matsusaka Beef Shabu-shabu or Sukiyaki
松阪和牛 涮鍋或壽喜燒

- 1. 160g ¥ 9,900
- 2. 120g ¥ 7,920



ADDITIONAL 单点

▼Each person must order one course. ▼請選擇一通開胃前菜及甜品

Premium Meat



- 31. Kobe Beef 神戸和牛 1slice ¥ 4,730
- 32. Matsusaka Beef 松阪和牛 1slice ¥ 2,420



Extra Seafood



- 33. Luxury Seafood Plate 海鮮拼盤
 (King Crab / SnowCrab 帝王蟹 / 鱈場蟹 2pieces / 2pieces)
 (Prawn / Scallop 無頭蝦 / 扇貝 4pieces / 4pieces) ¥ 15,180
- 34. Snow Crab & Prawn Plate
 (Snow Crab / Prawn 鱈場蟹 / 無頭蝦 3pieces / 3pieces) ¥ 4,950
- 35. King Crab 帝王蟹 3pieces ¥ 13,200

BASIC MENU 基本菜单

Shabu-shabu Beef 涮鍋 / 和牛



- 3. Yamagata Beef 200g ¥ 6,930
- 4. Yamagata Beef 160g ¥ 5,940
- 5. Yamagata Beef 120g ¥ 4,840
- 6. Japanese Beef 200g ¥ 3,960
- 7. Japanese Beef 160g ¥ 3,630
- 8. Japanese Beef 120g ¥ 3,080
- 9. Matsusaka Beef Lean 200g ¥ 6,490
- 10. Matsusaka Beef Lean 160g ¥ 5,720
- 11. Matsusaka Beef Lean 120g ¥ 4,950

Sukiyaki Beef 壽喜燒 / 和牛



- 12. Yamagata Beef 200g ¥ 7,150
- 13. Yamagata Beef 160g ¥ 6,160
- 14. Yamagata Beef 120g ¥ 5,060
- 15. Japanese Beef 200g ¥ 4,180
- 16. Japanese Beef 160g ¥ 3,850
- 17. Japanese Beef 120g ¥ 3,300

BASIC MENU 基本菜单

Shabu-shabu Beef & Pork 涮鍋 / 和牛, 猪



- 18. Matsusaka Beef 120g & Yonezawa Pork 80g ¥ 9,020
- 19. Matsusaka Beef 80g & Yonezawa Pork 80g ¥ 7,480
- 20. Matsusaka Beef 40g & Yonezawa Pork 80g ¥ 5,500
- 21. Yamagata Beef 120g & Yonezawa Pork 80g ¥ 5,390
- 22. Yamagata Beef 80g & Yonezawa Pork 80g ¥ 4,400
- 23. Yamagata Beef 40g & Yonezawa Pork 80g ¥ 3,190
- 24. Japanese Beef 120g & Yonezawa Pork 80g ¥ 3,630
- 25. Japanese Beef 80g & Yonezawa Pork 80g ¥ 3,190
- 26. Japanese Beef 40g & Yonezawa Pork 80g ¥ 2,750

Shabu-shabu Pork 涮鍋 / 猪



- 27. Yonezawa Pork 200g ¥ 2,860
- 28. Yonezawa Pork 150g ¥ 2,420
- 29. Yonezawa Pork 100g ¥ 1,980

SIGNATURE 招牌菜



- 30. Japanese Beef Hand-rolled Sushi ¥ 2,970
和牛手捲壽司
- Japanese Beef and Crab ————— 2 pieces
和牛和蟹
- Japanese Beef and Salmon roe — 1 pieces
和牛和鮭魚子

ADDITIONAL 单点

Meat

- 31. Kobe Beef 神戸和牛 1slice ¥4,730
 - 32. Matsusaka Beef 松阪和牛 1slice ¥2,420
 - 33. Yamagata Beef 山形和牛 1slice ¥1,980
 - 34. Matsusaka Beef Lean 松阪牛赤身肉 40g ¥1,980
 - 35. Japanese Beef Plate 和牛拼盘 100g ¥8,250
- ※ Kobe Beef, Matsusaka Beef, Yamagata Beef ...40g each
※ 神戸牛肉, 松阪牛肉, 黑毛和牛 ...每个 40 克。
- 36. Yonezawa Pork 米泽猪肉 5slice ¥770

昼 _ 兩面 ②

Seafood

- 37. Luxury Seafood Plate (King Crab / SnowCrab 帝王蟹 / 鱈場蟹 2pieces / 2pieces) ¥ 15,180
海鮮拼盘 (Prawn / Scallop 無頭蝦 / 扇貝 4pieces / 4pieces)
- 38. Snow Crab & Prawn Plate (Snow Crab / Prawn 鱈場蟹 / 無頭蝦 3pieces / 3pieces) ¥ 4,950
- 39. King Crab 帝王蟹 3 pieces ¥ 13,200
- 40. Snow Crab 鱈場蟹 3 pieces ¥4,180
- 41. Prawn 無頭蝦 6 pieces ¥1,650
- 42. Scallop 扇貝 4 pieces ¥1,980
- 43. Wakame (Seaweed) 裙帶菜 ¥550

VEGETABLES 蔬菜

- 44. Assorted Vegetables 時令綜合菜盤 add ¥ 550
※Vegetable changes depending on the season. (※蔬菜因季节而异)

APPETIZER 開胃前菜



Grilled Eggplant
烤茄子



2. Tomato Salad ¥495
番茄沙拉



3. Steamed Egg Custard ¥495
茶碗蒸



4. Crab Soybean Tofu ¥495
蟹肉水豆腐

1. Seasonal Appetizers ¥495
時令開胃前菜

DESSERT 甜品



5. Japanese Chestnut Mont Blanc Monaka

日本栗萬寶龍最中

Japanese chestnut cream is squeezed into ice cream daifuku, so enjoy it by sandwiching it.

¥605



6. Green Tea Affogado

抹茶的阿福守卫

Serve matcha ice cream with hot matcha sauce. If desired, add 2 spoons of matcha powder to the matcha sauce and stir to taste. The bitterness of the matcha combined with the sweetness of the ice cream makes an exquisite dish.

¥605



7. Almond Jelly

杏仁豆腐

¥605



8. Seasonal Sherbet

季节性冰糕

¥495