

DINNER 晚餐菜单

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

※Free vegetable refills ※Vegetable changes depending on the season. ※免費提供蔬菜 (※蔬菜因季节而异)

LIMITED MENU 限量版商品

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

- 1. 200g ¥11,500
- 2. 160g ¥10,230

Three Kinds of Wagyu Plate Shabu-shabu or Sukiyaki
三種和牛拼盤 涮鍋或壽喜燒

Kobe Beef, Matsusaka Beef, Yamagata Beef
神戶和肉, 松阪和肉, 山形和肉

- 3. 240g ¥17,050
- 4. 120g ¥11,550



ADDITIONAL 单点

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

Premium Meat



- 38. Kobe Beef 神戶和牛 1slice ¥4,730
- 39. Matsusaka Beef 松阪和牛 1slice ¥2,420



Extra Seafood



- 40. 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
- 41. Snow Crab & Prawn Plate
 (Snow Crab / Prawn 鱈場蟹 / 無頭蝦 3pieces / 3pieces) ¥ 4,950
- 42. King Crab 帝王蟹 3pieces ¥ 13,200

BASIC MENU 基本菜单

Shabu-shabu Beef 涮鍋 / 和牛



- 5. Yamagata Beef 200g ¥ 8,580
- 6. Yamagata Beef 160g ¥ 7,590
- 7. Matsusaka Beef Lean 200g ¥ 8,910
- 8. Matsusaka Beef Lean 160g ¥ 8,030
- 9. Kobe Beef 200g ¥ 21,450
- 10. Kobe Beef 160g ¥ 19,250

Sukiyaki Beef 壽喜燒 / 和牛



- 11. Yamagata Beef 200g ¥ 8,800
- 12. Yamagata Beef 160g ¥ 7,810
- 13. Kobe Beef 200g ¥ 23,210
- 14. Kobe Beef 160g ¥ 19,910

BASIC MENU 基本菜单

Shabu-shabu Beef & Pork 涮鍋 / 和牛, 猪



- 15. Yamagata Beef 120g & Yonezawa Pork 80g ¥ 7,150
- 16. Yamagata Beef 80g & Yonezawa Pork 80g ¥ 6,160
- 17. Matsusaka Beef 120g & Yonezawa Pork 80g ¥ 10,340
- 18. Matsusaka Beef 80g & Yonezawa Pork 80g ¥ 8,800
- 19. Kobe Beef 120g & Yonezawa Pork 80g ¥ 14,740
- 20. Kobe Beef 80g & Yonezawa Pork 80g ¥ 12,430

Shabu-shabu Pork 涮鍋 / 猪



- 21. Yonezawa Pork 200g ¥ 4,730
- 22. Yonezawa Pork 150g ¥ 4,290

SIGNATURE 招牌菜



- 23. 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

- 24. Kobe Beef 神戸和牛 1slice ¥4,730
- 25. Matsusaka Beef 松阪和牛 1slice ¥2,420
- 26. Yamagata Beef 山形和牛 1slice ¥1,980
- 27. Matsusaka Beef Lean 松阪牛赤身肉 40g ¥1,980
- 28. Japanese Beef Plate 和牛拼盘 120g ¥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。
- 29. Yonezawa Pork 米泽猪肉 5slice ¥770

Seafood

- 30. Luxury Seafood Plate 海鲜拼盘 (King Crab / SnowCrab 帝王蟹 / 鱈場蟹 2pieces / 2pieces) ¥ 15,180
Prawn / Scallop 無頭蝦 / 扇贝 4pieces / 4pieces)
- 31. Snow Crab & Prawn Plate (Snow Crab / Prawn 鱈場蟹 / 無頭蝦 3pieces / 3pieces) ¥ 4,950
- 32. King Crab 帝王蟹 3 pieces ¥ 13,200
- 33. Snow Crab 鱈場蟹 3 pieces ¥4,180
- 34. Prawn 無頭蝦 6 pieces ¥1,650
- 35. Scallop 扇贝 4 pieces ¥1,980
- 36. Wakame (Seaweed) 裙帶菜 ¥550

APPETIZER 開胃前菜

▼ Please choose appetizer and dessert. ▼ 請選擇一通開胃前菜及甜品
Single item orders are also available.



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