

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. ※免费提供蔬菜 (※蔬菜因季节而异)

LIMITED MENU 限量版商品

- Matsusaka Beef Shabu-shabu or Sukiyaki**
 松阪和牛 涮涮鍋或壽喜燒
- 1. 200g ¥11,550
 - 2. 160g ¥10,230
- Three Kinds of Wagyu Plate Shabu-shabu or Sukiyaki**
 三種和牛拼盤 涮涮鍋或壽喜燒
- 3. 240g ¥17,050
 - 4. 120g ¥11,550
- Kobe Beef, Matsusaka Beef, Yamagata Beef
 神戸和肉, 松阪和肉, 山形和肉



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 神戸和牛 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 / 雪蟹 2pieces / 2pieces)
 (Prawn / Scallop 龙虾 / 扇贝 4pieces / 4pieces) ¥ 15,180
- 41. Snow Crab & Prawn Plate
 (Snow Crab / Prawn 雪蟹 / 龙虾 3pieces / 3pieces) ¥ 4,950
- 42. King Crab 帝王蟹 3pieces ¥ 13,200

BASIC MENU 基本菜单

Shabu-shabu Beef 涮涮鍋 / 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
和牛佐蟹肉
- Japanese Beef and Salmon roe — 1 pieces
和牛佐鮭魚卵

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 ¥1,760
- 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 / 雪蟹 2pieces / 2pieces) ¥ 15,180
Prawn / Scallop 龙虾 / 扇贝 4pieces / 4pieces)
- 31. Snow Crab & Prawn Plate (Snow Crab / Prawn 雪蟹 / 龙虾 3pieces / 3pieces) ¥ 4,950
- 32. King Crab 帝王蟹 3 pieces ¥ 13,200
- 33. Snow Crab 雪蟹 3 pieces ¥4,180
- 34. Prawn 龙虾 6 pieces ¥1,650
- 35. Scallop 扇贝 4 pieces ¥1,980
- 36. Wakame (Seaweed) 裙带菜 ¥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.



Soy Milk Soup
香濃鹹豆漿



2. Tomato Salad ¥495
番茄沙拉



3. Steamed Egg Custard ¥495
茶碗蒸



4. Crab Soybean Tofu ¥495
蟹肉豆腐

1. Seasonal Appetizers ¥495
時令開胃前菜

DESSERT 甜品



5. Yukimi Zenzai ¥605

雪見善哉
(日式傳統紅豆湯)

Warm zenzai with white bean paste made from Hokkaido.
Serve with mochi ice cream.



6. Green Tea Affogado ¥605

日式抹茶阿芙佳朵
(香濃濃縮抹茶冰淇淋)

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.



7. Almond Jelly ¥605

杏仁豆腐



8. Seasonal Ice Cream ¥495

季節冰淇淋