



| 沙律 Salad | |
|---|------|
| 一杯沙律 E-pai Salad | \$60 |
| 海鮮沙律 Seafood Salad | \$80 |
| 炭燒大蝦沙律 Grilled King Prawn Salad | \$90 |
| 溫雞沙律 Grilled Chicken Salad | \$65 |
| 洋風白身魚沙律 Sliced Fish Salad | \$86 |
| 豆腐凍 Cold Bean Curd | \$40 |
| 南瓜沙律 Pumpkin Salad | \$48 |
| 凍蕃茄 Cold Tomato Salad | \$40 |
| 溫泉玉子沙律 Onsen Egg Salad | \$55 |
| 揚穴子豆腐凍 Anako with Cold Bean Curd | \$45 |
| 小食 Snack | |
| 揚芝士年糕 Deep Fried Rice Cake with Cheese | \$40 |
| 蟹肉忌廉 Crab Croquette | \$48 |
| 上湯揚豆腐 Deep Fried Bean Curd in Soup | \$42 |
| 鹽燒銀杏 Grilled Salty Ginkgo Nut | \$38 |
| 餃子 Pork dumpling | \$42 |
| 海雲白身魚山芋醋物 White Fish with Yam in Vinegar | \$88 |

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| | |
|--|-------|
| 鰻魚醋物 Eel in Vinegar | \$58 |
| 八爪魚醋物 Octopus in Vinegar | \$48 |
| 芝士白飯魚燒 Grilled ice Fish with Cheese | \$46 |
| 揚軟骨 Deep Fried Chicken Soft Bone | \$38 |
| 燒茄子 Grilled Eggplant | \$40 |
| 三文魚豆腐凍 Salmon Mousse on Cold Bean Curd | \$42 |
| 吞拿魚腩山芋 Minced TORO with Yam | \$88 |
| 炸雞香蔥汁 Fried Chicken in Spring Onion Sauce | \$40 |
| 脆胡瓜 Cucumber with Miso | \$40 |
| 南蠻多春魚 Grilled Shityamo with Toshasu Vinegar | \$50 |
| 溫泉玉子 Onsen Egg | \$22 |
| 東洋卷 Toyo Roll | \$46 |
| 炸芝士 Deep Fried Cheese with Basil | \$48 |
| 壽司 Sushi | |
| 壽司盛合 (六件) Assorted Sushi (6pcs) | \$140 |
| 廚師推介 (十件) Chef's Platter (10pcs) | \$220 |
| 加州卷 California Roll | \$120 |
| 蟹肉牛油果卷 Avocado and Crabmeat Sushi Roll | \$86 |

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| | |
|---|-------|
| 香蔥吞拿魚腩卷 Minced Tuna with Spring Onion Sushi Roll | \$170 |
| 蟹肉牛油果手卷 Avocado and Crabmeat Hand Roll | \$35 |
| 香蔥吞拿魚腩手卷 Minced Tuna with Spring Onion Hand Roll | \$65 |
| 刺身 Sashimi | |
| 日本吞拿魚 Tataki Tuna Tataki | \$180 |
| 池魚王 Striped Jack | \$150 |
| 吞拿魚腩 Otoro Sashimi | \$450 |
| 鮮帶子 Scallop | \$120 |
| 牡丹蝦 Botan Shrimp | \$80 |
| 白身魚薄切 Sliced of white Fish | \$160 |
| 特 刺身盛合 (五款) Deluxe assorted Sashimi (5kinds) | \$350 |
| 刺身盛合 (五款) Assorted Sashimi (5kinds) | \$220 |
| 刺身盛合 (三款) Assorted Sashimi (3kinds) | \$160 |
| 三文魚 Salmon | \$60 |
| 魷魚 Cuttlefish | \$70 |
| 赤吞拿魚 Tuna | \$120 |
| 赤貝 Art Shell | \$120 |
| 甜蝦 Sweet Shrimp | \$60 |

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| | |
|---|-------|
| 油甘魚 Yellow Tail | \$90 |
| 八爪魚 Octopus | \$70 |
| 海膽 (小) Sea Urchin (Small) | \$90 |
| 海膽 (大) Sea Urchin (Large) | \$180 |
| 池魚王薄切 Striped Jack served with Vinegar sauce | \$200 |
| 串燒 Grilled | |
| 雞中翼 Grilled Chicken Wing | \$20 |
| 雞肉串 Grilled Chicken Meat | \$20 |
| 雞肉京蔥串 Grilled Chicken with Spring Onion | \$20 |
| 雞肉芝士 Grilled Chicken with Cheese | \$22 |
| 雞肉明太子 Grilled Chicken and Cod Fish Roe | \$22 |
| 免治雞肉串 Grilled Minced Chicken | \$20 |
| 雞軟骨 Grilled Chicken Soft Bone | \$20 |
| 汁燒帶子 Grilled Scallop | \$25 |
| 牛肉年糕燒 Grilled Beef with Rice Cake | \$28 |
| 燒牛舌 Grilled OX Tongue | \$28 |
| 鹽燒活鰻 Grilled Fresh Eel | \$48 |
| 燒和牛串 Grilled deluxe Beef | \$50 |

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| | |
|---|-------|
| 天然鹽燒大蝦 Grilled King Prawn | \$45 |
| 鹽燒三文魚 Grilled Salmon Fillet | \$20 |
| 面豉燒鯖魚 Grilled Saba with Miso | \$80 |
| 鶴春蛋串 Grilled Quail Egg | \$20 |
| 燒蟹腳 Grilled Crab Leg | \$220 |
| 牛肉車厘茄串 Grilled Beef with Mini Tomato | \$25 |
| 燒羊扒 Grilled Lamb Chop | \$60 |
| 溫室青椒仔 Grilled Green Pepper | \$20 |
| 燒車厘茄 Grilled Cherry Tomato | \$18 |
| 燒翠玉瓜 Grilled White Melon | \$20 |
| 粟米串 Grilled Corn with Butter | \$20 |
| 燒日本蕃薯 Grilled Sweet Potato | \$20 |
| 燒南瓜 Grilled Pumpkin | \$20 |
| 鮮冬菇 Grilled Mushroom | \$18 |
| 日本長蔥 Grilled Long Onion | \$18 |
| 燒豆腐 Grilled Bean Curd | \$28 |
| 燒露筍 Grilled Asparagus | \$20 |

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| 鐵板燒 Teppanyaki | |
|---------------------------------------|----------------------|
| 燒露筍 Grilled Asparagus | \$20 |
| 季節炒雜菌 Fried Seasonal Mushroom | \$65 |
| 大蝦 Japanese King Prawn | \$180 |
| 活日本帶子 Japanese Scallop | \$140 |
| 銀鱈魚 Cod Fish | \$180 |
| 比目魚 Flatfish | \$100 |
| 三文魚扒 Japanese Salmon | \$140 |
| 鰻魚 Eel | \$180 |
| 蠔子皇 Razor Clam | \$80 |
| 鱈場蟹 Taraba Crab | 時價 Seasonal Price |
| 法國鵝肝 Goose Liver | \$160 |
| 日本和牛 Japanese Rib Eye | \$450 |
| 特級美國西冷 U.S. Prime Sirloin Steak | \$280 |
| 特級美國薄切牛肉 U.S. Sliced Prime Sirloin | \$250 |
| 美國牛柳 U.S. prime tenderloin | \$280 |
| 日本黑豚薄燒 Sliced Japanese black pork | \$200 |
| 雞肉 Chicken | \$160 |

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| 套餐 [一人前] Set menu for one person | |
|---|-------|
| 松 A | \$300 |
| 竹 B | \$400 |
| 梅 C | \$550 |
| 海鮮 Seafood | |
| 田舎比目魚辣味煮 (西京風味) Fried Flatfish with Black Miso | \$88 |
| 汁燒帆立貝 Grilled Scallop with Sauce | \$68 |
| 清酒煮蛸蜆石頭窩 Boiled Clams with Sake in Hot Pot | \$68 |
| 銀鱈魚西京燒 Grilled Cod Fish with Black Miso | \$148 |
| 花華海老 Fried Prawn with Rice Cracker | \$72 |
| 海之幸鮮茄湯 Seafood with Fresh Tomato Soup | \$88 |
| 旬菜海老鐵鍋燒 Fried Prawn with Vegetables in Hot Pot | \$86 |
| 田舎旬菜白身魚煮 Stewed White Fish with Miso Sauce | \$68 |
| 道蜆淺蜆 (牛油風味) Fried Clams with Butter | \$65 |
| 肉類 Meat | |
| 免治牛肉揚土豆 Fried Minced Beef with Fried Potato | \$68 |
| 奄地牛肉燒 Stir-Fried Beef with Vegetables | \$78 |
| 炸豬扒 Deep-Fried Pork Chop | \$68 |

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| | |
|---|-------|
| 燒雞扒 [黑酢風味] Grilled Chicken Steak with Balsamico Sauce | \$78 |
| 柚子牛肉石頭湯 Beef with Vegetables Soup in Hot Pot | \$86 |
| 泡菜豚肉豆腐煮 Broiled Pork with Kimchee and Bean Curd | \$55 |
| 和牛 Tataki Deluxe Beef Tataki | \$160 |
| 黑毛和牛刺身 Beef Sashimi | \$300 |
| 和牛鍋巴 Fried Wagyu Minced Beef with Rice Cracker | \$80 |
| 合鴨雜菌鐵皿燒 Fried Duck Breast with Mushroom on Hot Plate | \$58 |
| 汁燒牛舌旬菜鐵鍋燒 Fried OX Tongue with Vegetable on Hot Plate | \$65 |
| 香菇煮牛舌 Fried OX Tongue with Mushroom | \$65 |
| 黑豚肉鐵皿燒 Stir-Fried Pork with Vegetables | \$60 |
| 南瓜雞肉煮 Fried Chicken with Pumpkin | \$50 |
| 其他 Other | |
| 海鮮意大利粉 Spaghetti with Seafood in Fresh made Tomato Sauce | \$98 |
| 白身魚意大利粉 Spaghetti with Fish and Mushroom | \$78 |
| 翠綠意大利粉 Spaghetti with Parsley and Garlic Sauce | \$65 |
| 煙肉忌廉意大利粉 Spaghetti Alla Carbonara | \$68 |
| 鮮蟹意大利粉 [自信作] Spaghetti with Hokaido Crab | \$138 |
| 麵豉湯 Miso Soup | \$20 |

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| | |
|---|-------|
| 蜆麵豉湯 Miso Soup with Clam | \$25 |
| 豚肉麵豉湯 Pork Miso Soup | \$25 |
| 海鮮茶壺湯 Seafood Soup in Tea Pot | \$60 |
| 雞肉茶壺湯 Chicken Soup in Tea Pot | \$55 |
| 麵類 Noodle | |
| 合鴨蕎麥麵 Duck Breast Soba in Soup | \$60 |
| 雞肉湯烏冬 Chicken Udon in Soup | \$58 |
| 雞肉湯燒烏冬 Fried Udon with Chicken | \$58 |
| 和牛烏冬 Deluxe Beef Udon in Soup | \$180 |
| 野菜烏冬 Vegetables Udon in Soup | \$50 |
| 凍蕎麥麵 或 烏冬 Cold Soba or Cold Udon | \$50 |
| 飯類 Rice | |
| 鈉鍋蛋石頭燒飯 Fried Rice with Egg in Stone Pot | \$55 |
| 牛肉石頭燒飯 Fried Beef Rice in Stone Pot | \$75 |
| 生薑豚肉石頭燒飯 Fried Ginger Pork with Rice in Stone Pot | \$70 |
| 泡菜豚肉石頭燒飯 Kimchee Pork with Fried Rice in Stone Pot | \$70 |
| 蟹肉炒飯 Crab Meat Fried Rice | \$90 |
| 海膽炒飯 Sea Urchin Fried Rice | \$120 |

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| 茶漬飯 Rice of tea | |
|---|------|
| 鰻魚茶漬 Eel Steam Rice of Tea | \$60 |
| 三文魚茶漬 Salty Grilled Salmon, Steam Rice serve with Pot of Tea | \$60 |
| 梅子茶漬 Plum Steam Rice of Tea | \$50 |
| 白身魚茶漬 Sliced Fish, Steam Rice serve with Pot of Tea | \$65 |

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