

日本の特別メニュー

AVAILABLE DAILY 11:30 - 21:00 | MARCH 23 - JUNE 26, 2026

JAPANESE SPECIAL MENU



TUNA TATAKI SALAD

炙燒吞拿魚沙律

Spring Salad + Sea Grapes + Hot House Cucumber +
Cherry Tomatoes + Red Onion + Sesame +
Ginger-Soy-Lime Vinaigrette
嫩葉沙律 + 海葡萄 + 溫室青瓜 + 櫻桃蕃茄 + 紅洋蔥 +
芝麻 + 薑味青檸油醋汁



\$180

KARAAGE

唐揚雞塊

Kewpie Mayonnaise + Shichimi Togarashi + Lemon
配日式蛋黃醬 + 七味唐辛子 + 檸檬



\$130

SHRIMP AND VEGETABLE TEMPURA

大蝦蔬菜天婦羅

Eggplant + Green Pepper + Shiitake +
Sweet Potato + Pumpkin + Tentsuyu
茄子 + 青椒 + 鮮冬菇 + 甜薯 + 南瓜 + 天婦羅蘸醬

Cha Soba + Dipping Sauce

綠茶蕎麥冷麵及沾醬



\$265

WAGYU HAMBURG STEAK DON

和牛漢堡扒蓋飯

Onsen Egg + Japanese Steamed Rice + Wafu Salad

溫泉蛋 + 日本飯 + 和風沙律



\$280

KUSHIYAKI

(JAPANESE SKEWER)

日式串燒

Enoki Beef Roll / 金菇牛肉串燒
Chicken and Leek / 大蔥雞肉串燒
Shrimp & Okra / 秋葵虎蝦串燒
Cherry Tomatoes / 小蕃茄串燒

Served with Shichimi Togarashi + Yuzu Salt + Lemon
配七味唐辛子 + 柚子鹽 + 檸檬

(2pcs each / 每款2件)



\$190

UNAGI DONBURI

(GRILLED EEL RICE BOWL)

蒲燒鰻魚丼

Tsukemono + Sesame + Japanese Steamed Rice
漬物 + 芝麻 + 日本飯

Soft Tofu + Dried Seaweed + Spring Onion + Miso Soup
滑豆腐 + 昆布 + 青蔥 + 味噌湯



\$265

GINDARA SAIKYO-YAKI

(MISO MARINATED BLACK COD)

鱈魚西京燒

Buttered Edamame + Hon Shimeji + Renkon Chips +
Spring Onion + Sesame

牛油枝豆 + 本菇 + 脆蓮藕片 + 青蔥 + 芝麻



\$280



PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE
IF YOU HAVE ANY DIETARY REQUIREMENTS, RESTRICTIONS, AND FOOD ALLERGIES, PLEASE INFORM OUR SERVICE TEAM
價錢為港幣另加一服務費 | 如果您有任何飲食要求、限制或食物過敏，請告知服務團隊