

# 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/雪蟹 2pieces / 2pieces }  
 { Prawn / Scallop 蝦/扇貝 4pieces / 4pieces } ¥ 15,180
- 34. Snow Crab & Prawn Plate  
 { Snow Crab / Prawn 雪蟹/蝦 3pieces / 3pieces } ¥ 4,950
- 35. King Crab 帝王蟹 3pieces ¥ 13,200

## BASIC MENU 基本菜单

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

## 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 ¥1,760
- 35. 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。
- 36. Yonezawa Pork 米泽猪肉 5slice ¥770

### Seafood

- 37. Luxury Seafood Plate 海鲜拼盘 ( King Crab / SnowCrab 帝王蟹 / 雪蟹 2pieces / 2pieces ) ¥ 15,180  
 ( Prawn / Scallop 虾 / 扇贝 4pieces / 4pieces )
- 38. Snow Crab & Prawn Plate ( Snow Crab / Prawn 雪蟹 / 虾 3pieces / 3pieces ) ¥ 4,950
- 39. King Crab 帝王蟹 3 pieces ¥ 13,200
- 40. Snow Crab 雪蟹 3 pieces ¥4,180
- 41. Prawn 虾 6 pieces ¥1,650
- 42. Scallop 扇贝 4 pieces ¥1,980
- 43. Wakame (Seaweed) 裙带菜 ¥550

## VEGETABLES 蔬菜

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

## APPETIZER 開胃前菜



1. Green Peas Potage Soup with Yuba

玉叶青豆锅汤 ¥495

Enjoy the bright color and rich flavor of seasonal green peas. You can choose either hot or cold soup.



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

## DESSERT 甜品



Limited Quantity

5. Tamba Black Bean Gateau Chocolat Terrine

丹波黑豆巧克力慕斯蛋糕

A dessert featuring Tamba black soybeans, a traditional Japanese delicacy, perfectly paired with the rich taste of chocolate.

¥605



6. Green Tea Affogado

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.

¥605



7. Almond Jelly

杏仁豆腐

¥605



8. Seasonal Sherbet

季節冰淇淋

¥495