

BASIC MENU 基本菜单

Shabu-shabu Beef & Pork 涮涮鍋 / 和牛, 猪



20. Matsusaka Beef 120g & Yonezawa Pork 80g ¥ 9,020
21. Matsusaka Beef 80g & Yonezawa Pork 80g ¥ 7,480
22. Matsusaka Beef 40g & Yonezawa Pork 80g ¥ 5,500
23. Yamagata Beef 120g & Yonezawa Pork 80g ¥ 5,390
24. Yamagata Beef 80g & Yonezawa Pork 80g ¥ 4,400
25. Yamagata Beef 40g & Yonezawa Pork 80g ¥ 3,190
26. Japanese Beef 120g & Yonezawa Pork 80g ¥ 3,630
27. Japanese Beef 80g & Yonezawa Pork 80g ¥ 3,190
28. Japanese Beef 40g & Yonezawa Pork 80g ¥ 2,750

Shabu-shabu Pork 涮涮鍋 / 猪



29. Yonezawa Pork 200g ¥ 2,860
30. Yonezawa Pork 150g ¥ 2,420
31. Yonezawa Pork 100g ¥ 1,980

SIGNATURE 招牌菜



32. 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

33. Kobe Beef 神戸和牛 1slice ¥ 4,730
34. Matsusaka Beef 松阪和牛 1slice ¥ 2,420
35. Yamagata Beef 山形和牛 1slice ¥ 1,980
36. Japanese Lean Meat Assortment 和牛与瘦肉拼盘 80g ¥ 2,310
37. 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。
38. Yonezawa Pork 米泽猪肉 5slice ¥ 770

Seafood

39. 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)
40. Snow Crab & Prawn Plate (Snow Crab / Prawn 雪蟹 / 虾 3pieces / 3pieces) ¥ 4,950
41. King Crab 帝王蟹 3pieces ¥ 13,200
42. Snow Crab 雪蟹 3pieces ¥ 4,180
43. Prawn 虾 6pieces ¥ 1,650
44. Scallop 扇贝 4pieces ¥ 1,980
45. Wakame (Seaweed) 裙带菜 ¥ 550

VEGETABLES 蔬菜

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

APPETIZER 開胃前菜



1. Grilled Eggplant ¥495

烤茄子

Grilled baby eggplants with ginger, shiso, and sweet soy sauce.



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

▼ Lunch dessert upgrade to premium +¥450 ▼ 午餐甜点升级为高级甜点：加收450日元



5. Dorayaki

铜锣烧

Soft, fluffy dorayaki filled with fresh cream and strawberries.

¥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

¥550