

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 蝦 / 扇貝 4pieces / 4pieces) ¥ 15,180
- 41. Snow Crab & Prawn Plate
 (Snow Crab / Prawn 雪蟹 / 蝦 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 虾 / 扇贝 4pieces / 4pieces)
- 31. Snow Crab & Prawn Plate (Snow Crab / Prawn 雪蟹 / 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 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.
Single item orders are also available.

▼ 請選擇一通開胃前菜及甜品
Single item orders are also available.



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