

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 涮鍋或壽喜燒

120g ¥7,480

160g ¥9,460



BASIC MENU 基本菜单

Shabu-shabu Beef & Pork 涮鍋 / 和牛, 猪



Matsusaka Beef 40g & Yonezawa Pork 80g ¥ 5,060

Matsusaka Beef 80g & Yonezawa Pork 80g ¥ 7,040

Matsusaka Beef 120g & Yonezawa Pork 80g ¥ 8,580

Yamagata Beef 40g & Yonezawa Pork 80g ¥ 2,530

Yamagata Beef 80g & Yonezawa Pork 80g ¥ 3,740

Yamagata Beef 120g & Yonezawa Pork 80g ¥ 4,730

Japanese Beef 40g & Yonezawa Pork 80g ¥ 2,090

Japanese Beef 80g & Yonezawa Pork 80g ¥ 2,530

Japanese Beef 120g & Yonezawa Pork 80g ¥ 2,860

Shabu-shabu Beef 涮鍋 / 和牛



Yamagata Beef 120g ¥ 4,070

Yamagata Beef 160g ¥ 5,170

Yamagata Beef 200g ¥ 6,160

Japanese Black Beef Lean 120g ¥ 3,080

Japanese Black Beef Lean 160g ¥ 3,630

Japanese Black Beef Lean 200g ¥ 3,960

Japanese Beef 120g ¥ 2,860

Japanese Beef 160g ¥ 3,410

Japanese Beef 200g ¥ 3,740

Shabu-shabu Pork 涮鍋 / 猪



Yonezawa Pork 100g ¥ 1,760

Yonezawa Pork 150g ¥ 2,200

Yonezawa Pork 200g ¥ 2,640

Sukiyaki Beef 壽喜燒 / 和牛



Yamagata Beef 120g ¥ 4,290

Yamagata Beef 160g ¥ 5,390

Yamagata Beef 200g ¥ 6,380

Japanese Beef 120g ¥ 3,080

Japanese Beef 160g ¥ 3,410

Japanese Beef 200g ¥ 3,960

ASSORTED VEGETABLES 時令綜合菜盤



Assorted vegetables
時令綜合菜盤

add ¥ 550

※ Vegetable changes depending on the season.
(※蔬菜因季节而异)

ADDITIONAL 单点

Meat

Japanese Black Beef tied with green onions	蔥包黑毛和牛	4pieces	¥ 1,760
Kinka Pork	金華豬	5slice	¥ 1,210
Kobe Beef	神戸和牛	1slice	¥ 3,520
Matsusaka Beef	松阪和牛	1slice	¥ 2,200
Yamagata Beef	山形和牛	1slice	¥ 1,650
Japanese Black Lean	黑毛和牛赤身肉	60g	¥ 1,210
Japanese Black Plate	黑毛和牛拼盘	120g	¥ 6,600
※ Kobe Beef, Matsusaka Beef, Japanese Black Beef ...40g each ※ 神戸牛肉, 松阪牛肉, 黑毛和牛 ...每个 40 克。			
Yonezawa Pork	米泽猪肉	5slice	¥ 770

Seafood

Luxury Seafood Plate	〔 King crab / SnowCrab 帝王蟹 / 鱈場蟹 Prawn / Scallop 無頭蝦 / 扇贝 〕	2pieces / 2pieces	¥ 9,680
海鲜拼盘		4pieces / 4pieces	
Snow Crab & Prawn Plate	〔 Snow Crab / Prawn 鱈場蟹 / 無頭蝦 〕	3pieces / 3pieces	¥ 2,420
King crab	帝王蟹	3 pieces	¥ 5,280
Snow crab	鱈場蟹	3 pieces	¥ 1,980
Prawn	無頭蝦	6 pieces	¥ 1,320
Scallop	扇贝	4 pieces	¥ 1,760
Wakame (Seaweed)	裙带菜		¥ 495

APPETIZER 開胃前菜



Kinka pork dry-cured ham and rape blossoms with mustard
金華豬肉生火腿油菜佐芥末醬

Seasonal appetizers
時令開胃前菜 ¥ 440



Tomato salad
番茄沙拉 ¥ 495



Steamed Egg Custard
茶碗蒸 ¥ 495



Crab Soybean Tofu
蟹肉水豆腐 ¥ 495

DESSERT 甜品



Green tea affogado ¥ 605

抹茶的阿福守卫

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.



Sakuramochi ¥ 550

櫻餅

Sakuramochi is perfect for the spring season.
Enjoy the gorgeous aroma and gentle sweetness.



A sweet red bean soup ¥ 605
红豆甜汤



Almond jelly ¥ 605
杏仁豆腐



Seasonal sherbet ¥ 495
季节性冰糕