

# 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

## LIMITED MENU 限量版商品

Matsusaka Beef Shabu-shabu or Sukiyaki

松阪和牛 涮鍋或壽喜燒

160g ¥10,230 / 200g ¥11,880

3 Kinds of Wagyu plate

3 种和牛拼盘

Shabu-shabu or Sukiyaki

涮鍋或壽喜燒

Kobe Beef, Matsusaka Beef, Yamagata Beef

神戸和肉, 松阪和肉, 山形和肉

120g ¥9,680 / 240g ¥15,180



## BASIC MENU 基本菜单

Shabu-shabu Beef & Pork 涮鍋 / 和牛, 猪



Yamagata Beef 80g & Yonezawa Pork 80g ¥ 5,610

Yamagata Beef 120g & Yonezawa Pork 80g ¥ 6,600

Matsusaka Beef 80g & Yonezawa Pork 80g ¥ 7,810

Matsusaka Beef 120g & Yonezawa Pork 80g ¥ 9,350

Kobe Beef 80g & Yonezawa Pork 80g ¥ 10,230

Kobe Beef 120g & Yonezawa Pork 80g ¥ 12,430

Shabu-shabu Beef 涮鍋 / 和牛



Yamagata Beef 160g ¥ 7,040

Yamagata Beef 200g ¥ 8,030

Japanese Black Beef Lean 160g ¥ 5,500

Japanese Black Beef Lean 200g ¥ 5,830

Kobe Beef 160g ¥ 15,400

Kobe Beef 200g ¥ 17,600

Shabu-shabu Pork 涮鍋 / 猪



Yonezawa Pork 150g ¥ 4,070

Yonezawa Pork 200g ¥ 4,510

Sukiyaki Beef 壽喜燒 / 和牛



Yamagata Beef 160g ¥ 7,260

Yamagata Beef 200g ¥ 8,250

Kobe Beef 160g ¥ 15,620

Kobe Beef 200g ¥ 17,820

## ASSORTED VEGETABLES

## 時令綜合菜盤



### Assorted vegetables

時令綜合菜盤

※Free vegetable refills

※免費提供蔬菜

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

▼ Please choose appetizer and dessert.  
Single item orders are also available.

▼ 請選擇一通開胃前菜及甜品

## APPETIZER 開胃前菜



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



Tomato salad

番茄沙拉 ¥495



Steamed Egg Custard

茶碗蒸 ¥495



Crab Soybean Tofu

蟹肉水豆腐 ¥495

Seasonal appetizers

時令開胃前菜 ¥440

## 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  | 神戶和牛    | 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<br>※ 神戶牛肉, 松阪牛肉, 黑毛和牛 ...每个 40 克。 |         |         |         |
| Yonezawa Pork  | 米澤猪肉    | 5slice  | ¥ 770   |

### Seafood

|                         |  |  |         |
|-------------------------|--|--|---------|
| Luxury Seafood Plate    | ( King crab / SnowCrab 帝王蟹 / 鱈場蟹<br>Prawn / Scallop 無頭蝦 / 扇貝 ) | 2pieces / 2pieces<br>4pieces / 4pieces | ¥ 9,680 |
| 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                 | 扇貝   | 4 pieces                               | ¥ 1,760 |
| Wakame (Seaweed)        | 裙帶菜  |  | ¥ 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  
紅豆甜湯



Almond jelly ¥ 605  
杏仁豆腐



Seasonal sherbet ¥ 495  
季节性冰糕