

定食



前菜 (選一項)

炙燒吞拿魚

青葱、蒜片、柚子醬

自家製天婦羅卷

三文魚、忌廉芝士、青葱、
香辣蛋黃醬

燒肉眼片

高達芝士、火箭菜、漬物、
自家製甜醬油

凍番茄

番茄啫喱、芝麻醬

“競” 刺身

紅蝦、魷魚、北寄貝、油甘魚
(每份另加 \$65)

湯 (選一項)

北海道 3.6 牛乳粟米湯

當時の餐湯

主食 (選一項)

日式吉列豬柳

椰菜、胡麻醬、珍珠米

鐵板煎鳥排

日式鳥骨腸、紫薯栗子可樂餅、
柚子味噌汁、旬の野菜

日式扁意粉

蜆肉、野菌、香蒜、紫蘇、
日本乾辣椒

豆乳鍋

豚肉片、大葱、豆腐、青蔥、
甘筍、娃娃菜、豆乳湯

牛肉壽喜燒

洋葱、金菇、糸荳蕪、大葱、半熟日本玉子、珍珠米
(每份另加 \$80)

甜點 (選一項)

澀谷蜜糖吐司 (二人前)

芒果、香蕉雪糕、雲呢嚕鮮忌廉

班戟

希臘乳酪、麥盧卡蜂蜜、香橙

柑橘慕斯球

黑芝麻脆片

旬の菓物薄切

柚子雪葩
(雪葩每球另加 \$30)

飲料 (選一項)

咖啡 / 紅茶

\$395 / Set

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。 素菜菜式

定食



APPETIZERS (Choice of one)

Tuna "Tataki"

Spring onions • Garlic chips •
Ponzu sauce

Homemade Tempura Rolls

Salmon • Cream cheese • Spring onion •
Spicy mayo

"Torched" Sliced Rib Eye Beef

Gouda cheese • Rocket • Pickles •
Homemade sweet soy sauce

Cold Tomato

Tomato jelly • Sesame dressing

"Keiba" Sashimi

Red prawn • Snapper • Hokkigai • Yellow tail

(Additional charge \$65)

SOUPS (Choice of one)

Cream of Sweetcorn with
Hokkaido 3.6 Milk

Soup of the day

MAINS (Choice of one)

Pork Fillet "Katsu"

Cabbage • Goma sauce • Pearl rice

"Sizzling Platter"

Grilled chicken leg steak • Japanese chicken bone sausages •
Purple sweet potatoes-chestnut croquettes •
Yuzu-miso sauce • Seasonal vegetables

"Japanese Style" Linguini

Sea clams • Shiitake mushrooms • Garlic •
Shiso • Japanese dried chili

"Tonyu Nabe"

Sliced pork • Leek • Tofu • Spring onions • Carrots •
Baby cabbage • Soya milk broth

Beef "Sukiyaki"

Onions • Enoki • Konnyaku • Leek • Onsen egg • Pearl rice

(Additional charge \$80)

SWEETS (Choice of one)

"Shibuya" Honey Toast (For 2 persons)

Mango • Banana ice-cream •
Vanilla whipped cream

Pancakes

Greek yoghurt • Manuka honey •
Orange segments

Mandarin Mousse Sphere

Black sesame crisp

Seasonal Sliced Fresh Fruits


Yuzu sorbet

(Additional charge for scoop of Sorbet \$30)

DRINKS (Choice of one)

Freshly Brewed Coffee / Selection of Kissaten Fine Tea

\$395 / Set

If you have any food allergies, please inform our staff.  Vegetarian dish