

酒肴
Delicacies 小食

日本枝豆 **Edamame** - 60
Boiled green soy beans with salt
日本枝豆

お新香盛り合わせ **Oshinkou** - 90
Assortment of Japanese pickles
日式鹹菜拼盤

川海老の唐揚げ **Kawaebi karaage** - 100
Deep-fried small shrimp with salt
炸小河蝦

日本白魚唐揚げ **Shirauo karaage** - 100
Deep-fried Japanese ice fish with salt
香炸日本白飯魚配鹽

❁ 桜海老菜花お浸し **Sakura ebi ohitashi** - 120
Marinated sakura shrimp and canola broccoli in fish stock
鯉魚汁櫻花蝦蘭花苔

河豚味醂干し **Fugu mirin boshi** - 150
Grilled dried sweet blowfish
味醂河豚乾

鰻ざく **Uzaku** - 160
Grilled eel with condiments and sweet citrus sauce
燒鰻魚配酸汁魚配酸汁

鮪山掛け **Maguro yamakake** - 280
Marinated blue-fin tuna dressed with grated Japanese yam
山芋蓉吞拿魚

豆腐サラダ **Tofu salad** - 180
Bean curd, garden vegetables, seaweed and deep-fried
spring roll with seaweed dressing
豆腐沙律

黒豚冷しゃぶサラダ **Kurobuta rei syabu salad** - 250
Thin slices of boiled Japanese pork with garden vegetables
and black sesame sauce
冷製黒豚沙律

サーモンたたきサラダ **Salmon tataki salad** - 250
Semi-broiled sliced salmon and garden vegetables with
onion dressing and condiments
半熟三文魚沙律

❁ 鯛山菜サラダ 梅ドレッシング **Tai sansai salad** - 280
Sea bream and spring vegetables salad with plum dressing
梅子汁鯛魚春日沙律

❁ 季節料理 時令菜餚 Seasonal Dish

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日本A5和牛 Japan A5 Wagyu Beef 日本A5和牛

❁ 和牛山葵味噌焼き **Wagyu sansai miso yaki** - 580/80g
Grilled wagyu beef and spring vegetables with wasabi miso sauce
山葵麵豉燒和牛配春令時蔬

和牛 湯葉 すき煮 **Wagyu yuba sukiyaki** - 880
Wagyu beef and fresh bean curd skin petit sukiyaki nabe
和牛鮮腐皮壽喜燒鍋

和牛たたき **Wagyu tataki** - 880
Semi-broiled wagyu beef with condiments
日式半熟和牛

和牛刺し身 **Wagyu sashimi** - 880
Sliced raw wagyu beef
和牛刺身

和牛雲丹包み焼き **Wagyu uni tsutsumi yaki** - 1,080
Grilled wagyu beef wrapped with sea urchin
燒海膽和牛卷

和牛とフォアグラの朴葉焼き **Wagyu foie gras hoba yaki** - 980
Grilled wagyu beef and foie gras with miso sauce on hoba leaf
朴葉石燒和牛鵝肝伴麵豉醬

和牛ステーキ 柚子味噌ソース/にんにく醤油 **Wagyu steak** - 1,380 / 180g 1,980 / 300g
Wagyu beef steak with yuzu miso sauce and garlic soy sauce
和牛扒伴柚子麵豉汁及特色蒜蓉醬油

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焼物

Yakimono 燒烤

魚かま塩焼き サーモン / はまち - 120 / 178

Kama yaki salmon/yellowtail

Grilled salmon neck or yellowtail neck with salt and lemon
鹽燒檸香三文魚 / 油甘魚魚餃

有機地鶏胡麻味噌照り焼き **Tori gomamiso yaki** - 180

Grilled organic chicken with sesame miso teriyaki sauce
燒烤有機雞肉伴胡麻麵豉照燒汁

銀鱈西京焼き **Gindara saikyo-yaki** - 220

Marinated cod fish with miso sauce
銀鱈魚西京燒

柔らか牛舌炙り 粒マスタードソース - 260

Gyutan aburi

Pan-fried slow-cooked beef tongue with mustard sauce
煎慢煮牛舌伴芥末汁

黒豚塩麹焼き **Kurobuta shiokooji yaki** - 260

Grilled marinated black pork loin with salty rice malt
鹽麹燒黑豚肉

桜鱒木の芽味噌焼き **Sakura masu kinome yaki** - 280

Grilled sakura trout with kinome miso
山椒麵豉燒櫻花鱒魚

フォアグラ 筍 蛸 照り焼き - 280

Foie gras takenoko tako teriyaki

Pan-fried foie gras, bamboo shoot and octopus with
butter teriyaki
香煎鵝肝蘆筍八爪魚配牛油照燒汁

鰻蒲焼き **Unagi kabayaki** - 320

Grilled eel with sweet soy sauce
蒲燒鰻魚

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温物

Hot Dishes 熱食

揚げ出し豆腐 **Agedashi tofu** - 85

Deep-fried bean curd served with tempura sauce and condiments
炸豆腐伴天婦羅汁

桜海老の茶碗蒸し **Chawanmushi** - 90

Steamed seasonal egg custard with sakura prawn
櫻花蝦日式燉蛋

有機地鶏竜田揚げ **Jidori tatsuta age** - 180

Deep-fried marinated organic chicken
香炸有機走地雞

鴨治部煮 **Kamo jibuni** - 260

Simmered sliced duck, leak and pumpkin wheat gluten in soya broth
治部煮鴨配京蔥南瓜

蛤春野菜酒蒸し **Hamaguri sakamushi** - 280

Steamed big clam and spring vegetables in sake soup
酒蒸大蛤春季野菜

フォアグラの治部煮 **Jibuni** - 280

Pan-fried foie gras and vegetables with sweet garlic soy sauce
香煎鵝肝配時蔬伴甜蒜汁

黒豚 豚かつ **Tonkatsu** - 280

Deep-fried breaded kurobuta pork cutlet
吉列黑豚扒

あいなめ若竹蒸し **フカヒレ 餡** - 360

Ainame wakatake mushi

Steamed greenling fish, bamboo shoot and
seaweed with sharks fin sauce
昆布蒸鮫魚配春筍伴魚翅汁



天婦羅
Tempura 天婦羅

小玉葱 - 30
Pekoros
小洋蔥

ヤングコーン - 30
Young corn
粟米筍

エリンギ - 30
Eryngii mushroom
雞腿菇

大葉 - 30
Perilla
紫蘇葉

ししとう - 30
Green pepper
青椒仔

餅 - 30
Rice cake
年糕

❁ 新じゃがいも - 40
New potato
新薯

❁ 筍 - 50
Bamboo Shoot
竹筍

銀杏 - 50
Ginkgo nut
白果

茄子 - 50
Eggplant
茄子

蓮根 - 60
Lotus root
蓮藕

舞茸 - 50
Oyster mushroom
舞茸

百合根 - 60
Lily bulb
百合

南瓜 - 60
Nankin pumpkin
南瓜

さつま芋 - 70
Sweet potato
番薯

あすばらがす - 70
Asparagus
蘆筍

椎茸 - 100
Shiitake mushroom
日本冬菇

まき海老 - 70
Maki prawn
竹蝦

❁ 桜海老 - 静岡 - - 90
Sakura Shrimp
櫻花蝦

❁ 白魚 - 愛知 - - 90
Ice Fish
白飯魚

車海老 - 250
Kuruma prawn
大蝦

帆立貝海苔巻き - 100
Scallop wrapped with
dried seaweed
帶子紫菜卷

ずわい蟹 - 130
Snow crab leg
松葉蟹腳

あおり烏賊 - 160
Aori squid
青利魷魚

きす - 160
Japanese whiting
沙追魚

めごち - 180
Megochi flathead
小牛鰻

❁ 春のかき揚げ - 白魚、桜海老、筍、三つ葉 - - 180
Kakiage tempura- Spring
Deep-fried cake of ice fish, sakura prawn,
bamboo shoot and mitsuba leaf
春日海鮮炸餅 - 白飯魚、櫻花蝦、竹筍、三葉-

穴子 - 200
Conger eel
星鰻

金目鯛 - 220
Alfonsino
金目鯛

うに海苔巻き - 280
Sea urchin wrapped with dried seaweed
海膽紫菜卷

ロブスター - 時価 / Market Price / 時價
Lobster
龍蝦

活鮑 - 時価/Market Price/時價
Live abalone
活鮑魚

たらば蟹 - 時価/Market Price/時價
King crab
鱈場蟹

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お刺身
Sashimi 刺身

サーモン - 180
Salmon
三文魚

帆立 - 250
Scallop
帶子

甘海老 - 200
Sweet shrimp
甜蝦

真鯛 - 350
Sea bream
真鯛

間八 - 300
Great amberjack
鱒紅魚

平日薄造り - 380
Thin sliced flounder
薄切左口魚

本鮪赤身 - 450
Bluefin tuna
吞拿魚背

縞鯨 - 350
Yellow jack
池魚王

金目鯛 - 380
Alfonsino
金目鯛

いくら - 250
Salmon roe
三文魚子

牡丹海老 (三本) - 420
Botan shrimp (3 pieces)
牡丹蝦 (三件)

雲丹 - 720
Sea urchin
海膽

本鮪とろ - 880
Bluefin tuna belly
藍鯨吞拿魚腩

ロブスター - 時価 / Market Price / 時價
Lobster sashimi
龍蝦刺身

活鮑 - 時価 / Market Price / 時價
Live abalone sashimi
活鮑魚刺身

お刺身3種盛り合わせ - 380
Sashimi selection (3 types)
刺身拼盤 (三款)

お刺身5種盛り合わせ - 580
Sashimi selection (5 types)
刺身拼盤 (五款)



お食事

Rice & Noodles 主食

お茶漬け (海苔、うめ、鮭)

Ocha-zuke laver / plum / salmon - 120

Dried seaweed, pickled plum or grilled salmon with steamed rice in fish stock

紫菜 / 梅 / 三文魚茶漬飯



桜海老山菜かきたまうどん

Sakura ebi sansai kakitama udon - 160

Hot udon noodle with sakura shrimp, assorted spring mountain vegetable and egg

滑蛋櫻花蝦熱湯烏冬配春令野菜



鯛茶漬け **Tai Ochazuke** - 250

Rice topped sliced sea bream sashimi, sesame sauce and garnish with fish stock soup

鯛魚茶漬飯

かき揚卵とじ丼 **Tentojidon** - 250

Rice topped with egg and kakiage

炸海鮮雜菜餅蛋飯

豪州和牛天婦羅卵とじ丼 **Gyu tentojidon** - 300

Rice topped with Australian wagyu beef tempura with egg and onion

澳洲和牛天婦羅飯

豪州和牛ステーキ丼 **Wagyu steak don** - 300

Rice topped with Australian wagyu steak with garlic sweet soy sauce

澳洲和牛扒飯



桜海老と白魚かき揚げのふかひれ餡かけ石焼雑炊

Stone bowl Baked Porridge - 300

Sakura shrimp and ice fish tempura in sharks fin sticky sauce and Japanese pickles

天婦羅櫻花蝦白飯魚餅配魚翅茨石鍋粥及日式鹹菜

うなぎ天婦羅の石焼きごはん **Unagi ishiyaki** - 300

Fried rice in a stone bowl served with eel tempura

鰻魚天婦羅石鍋飯



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鰻蒲焼き丼 **Unadon** - 320

Rice topped with grilled eel and sweet blended soy sauce

鰻魚飯

海老天丼 - 車海老3本、野菜4種 **Ebi tendon** - 300

Rice topped with 3 kuruma prawn and 4 kinds of vegetables dipped in secret sauce

炸大蝦飯 - 炸大蝦三隻，炸雜菜四款

ざる稲庭うどん / ざる蕎麦 **Zaru inaniwa udon / Zaru soba** - 100

Cold inaniwa udon noodles or soba noodles with tempura sauce

冷稻庭烏冬 / 冷蕎麥麵

野菜稲庭うどん / 野菜蕎麦 **Yasai inaniwa udon / Yasai soba** - 130

Hot inaniwa udon noodles or soba noodles with mixed vegetables

雜菜稻庭烏冬 / 雜菜蕎麥麵

石焼き天婦羅うどん **Ishiyaki udon** - 250

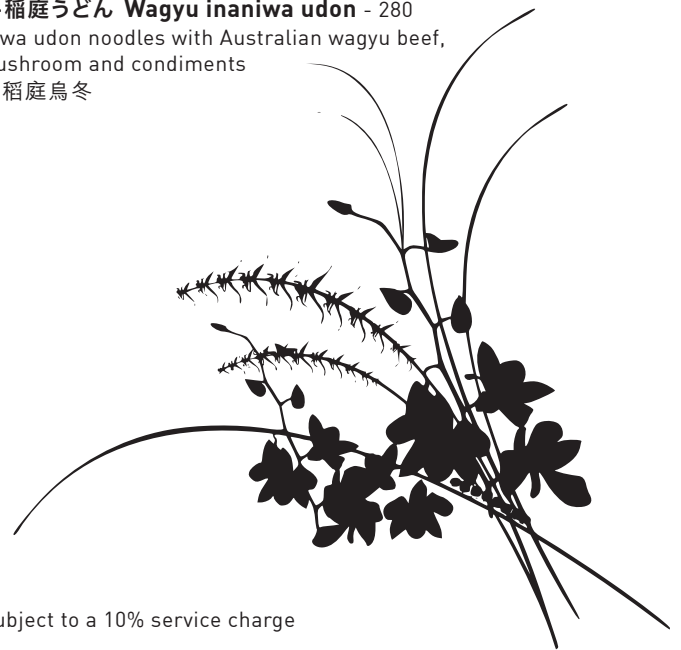
Udon noodles in a stone bowl cooked with prawn and vegetable tempura cake in blended fish stock

天婦羅石鍋烏冬

豪州和牛稲庭うどん **Wagyu inaniwa udon** - 280

Hot inaniwa udon noodles with Australian wagyu beef, mixed mushroom and condiments

澳洲和牛稻庭烏冬



デザート Desserts 甜品

アイスクリーム 抹茶、バニラアイス、柚子 **Ice cream** - 50 (1 スcoop / per scoop / 每球)

Green tea, vanilla or yuzu
雪糕 - 綠茶 / 雲呢嚨 / 柚子

おしるこ **Oshiruko** - 80

Baked rice cake with sweet red bean soup
紅豆甜湯年糕

さつま芋のブランデーがけ **Imo brandy** - 90

Caramelized sweet potato tempura with brandy
拔蘭地番薯天婦羅

さつま芋のアイスクリームのせ **Imo ice** - 100

Sweet potato tempura with ice cream
番薯天婦羅伴雪糕

アイスクリーム天婦羅 あずき、黄粉、黒蜜、抹茶添え **Ice cream tempura** - 120

Ice cream tempura with sweet red bean, soy bean powder,
black sugar syrup and green tea powder
雪糕天婦羅配紅豆蓉，黃豆粉，黑糖及綠茶粉

葛きり **Kuzukiri** - 140

Kuzu starch noodles with black sugar dip
葛絲涼粉伴沖繩黑糖漿

🌸 グレープフルーツあんみつ **Grapefruits anmitsu** - 140

Grapefruits flavor gelatin cubes and sweet bean paste with pieces of fruit
西柚啫喱配紅豆蓉及時令水果

🌸 日本フルーツ 梅酒ジュレ **Fruits ume jelly gake** - 220

Japanese fruits dressed plum wine jelly
日本鮮果配梅酒啫喱

🌸 季節料理 時令菜餚 Seasonal Dish

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