

KAETSU 感悅



山陽・山陰・海の幸・山の幸

先付け

車海老 フルーツトマト そら豆 土佐酢ジュレ掛け
Kuruma shrimp, fruit tomato, broad beans, tosa vinegar jelly

前菜八寸

鮟鱇肝とキャビアのもらか 桜えびとうるいお浸し 薯煎りからすみ和え 鮑の酒蒸し 菜の花明太子和え
Monkfish liver and caviar monaka, urui and sakura shrimp ohitashi
Fuki with dried mullet roe, sake steamed abalone, nanohana with mentaiko sauce
Uzu Yamadanishiki Jyunmaiginjyo 渦山田錦純米吟醸

Refined texture with gentle fruity notes and a clean finish that highlights the purity of the rice. Perfect for pairing with light dishes or enjoyed on its own to appreciate its craftsmanship.

旬の鮮魚三種

島根・寒ブリ炙り 鳥取・平目雲丹包み 山口・赤貝の鹿ノ子造り
Sashimi - Shimane buri yellowtail, Tottori uni wrapped in halibut, Yamaguchi akagai ark shell
Gozenshu Junmai Bodaimoto Nigori Hiire 御前酒純米菩提阮濁り酒火入れ

Brewed using the ancient Bodaimoto method with Omachi rice polished to 65%, this 17% ABV Nigori sake offers a creamy texture, natural sweetness, and a hint of acidity for a balanced, refreshing taste. Best enjoyed chilled and pairs well with spicy dishes.

鮓四種

奄美・赤身醤油漬け 山口・黒ムツ炙り 鳥取・甘海老昆布締め
ネギトロと雲丹手巻
Nigiri - Amami akami tuna, Yamaguchi kuromutsu gnomefish, Tottori amaebi sweet shrimp
Negitoro, uni hand roll

煮物椀

島根・真鯛葛打ち 竹の子 若芽 蕎 京生麩 木の芽
Owan - Shimane tai sea bream, bamboo shoots, wakame, warabi, namafu, kinome leaf

天ぷら

広島・牡蠣 たらの芽 葉味
Tempura - Hiroshima oysters, taranome buds, condiments
Hiokizakura Goriki Junmai Ginjo 日置桜強力純米吟醸

This sake is crafted from Goriki rice, a rare variety revived in Tottori about 20 years ago. The brewery uses this exceptional grain to create a strong yet smooth sake that showcases the richness of the rice

和牛

山口燻・黒毛和牛塩炭火焼 春の野菜
Yamaguchi kirameki guroge wagyu sumibiyaki, spring vegetables

食事

島根・出雲そば
Shimane itsumo soup soba

デザート

静岡・マスクメロン 山口・みかんのゼリー
Shizuoka muskmelon, Yamaguchi mandarin orange jelly

Hiokizakura Toki no Takumi 5 years aged Junmai Ginjo Tobin 日置桜時の匠純米斗瓶五年熟成古酒

This 5-year-aged sake has a light yellow hue, a sweet honey aroma with wheat undertones, and a rich umami flavor. Its aging gives it a smooth, rounded character with a long, elegant finish.

\$1,780 per person

帳單上的額外 1% 將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。
Please advise our associates if you have any food allergies or special dietary requirements.

所有價目以港幣計算及另加一般服務費。
All prices are in HK\$ and subject to 10% service charge.

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。
We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.