

**Beverage Recommendation**  
**Sapporo Draft Beer \$85**  
**Jinyu Junmai Sake 仁勇純米 \$200**

<p><b>懷石お任せ</b>            先附            前菜            旬の鮮魚造り 4 種            旬の寿司 4 種            和牛            天麩羅            食事            季節のデザート            4 品日本酒ペアリング</p>	<p><b>Kaiseki Omakase</b> <span style="float: right;"><b>\$1,780</b></span>            Sakitsuke            Appetizer            Seasonal sashimi (4 kinds)            Seasonal sushi (4 kinds)            Wagyu beef            Tempura            Noodles            Seasonal dessert            4 glasses of sake pairing</p>
<p><b>日本和牛</b>            季節の前菜            寿司 5 貫            椀物            A4 近江産・黒毛和牛ロース 120g            照り焼き 又は 塩焼き            すき焼き 又は しゃぶしゃぶ            御飯と味噌汁と漬物            果物とデザート            信濃薫水 KEGDRAFT 純米吟醸 180ml</p>	<p><b>Japanese Wagyu Beef</b> <span style="float: right;"><b>\$1,380</b></span>            Seasonal appetizer            Nigiri sushi (5 kinds)            Seasonal owan soup            A4 Omi kuroge wagyu sirloin 120g            Teriyaki or salt grilled or            Sukiyaki or shabu shabu            Steamed rice, miso soup, pickles            Japanese fruits, seasonal dessert            Shinanokushui junmai ginjo draft sake 180ml</p>
<p><b>握り寿司</b>            季節の前菜            椀物            焼き魚            特選寿司 9 貫            ねぎとろと雲丹手巻き            かけ氷見うどん            果物とデザート            信濃薫水 KEGDRAFT 純米吟醸 180ml</p>	<p><b>Nigiri Sushi</b> <span style="float: right;"><b>\$1,380</b></span>            Seasonal appetizer            Seasonal owan soup            Grilled seasonal fish            Premium nigiri sushi (9 kinds)            Negitoro, sea urchin hand roll            Himi udon            Japanese fruits, seasonal dessert            Shinanokushui junmai ginjo draft sake 180ml</p>
<p><b>鹿悦</b>            季節の前菜            刺身 5 種            椀物            銀だら西京焼き            又は            A3 九州産・黒毛和牛塩焼き            青海老と野菜の天麩羅            御飯と味噌汁と漬物            果物とデザート</p>	<p><b>Kaetsu</b> <span style="float: right;"><b>\$880</b></span>            Seasonal appetizer            Assorted sashimi (5 kinds)            Seasonal owan soup            Grilled miso marinated silver cod fish            Or            Salt grilled A3 Kyushu kuroge wagyu            Blue shrimp, vegetable tempura            Steamed rice, miso soup, pickles            Japanese fruits, seasonal dessert</p>

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.