

桜の京阪神

先付け

たらば蟹 蛤 芽キャベツ キャビア いくら そら豆 桜ジュレ
King crab, clams, Brussels sprouts, caviar, salmon roe, broad beans, sakura dashi jelly

桜・八寸

海老黄身寿司 蛍烏賊焼き 飯蛸桜煮 梅ゆり根
とろ湯葉 菜の花辛子和え 木の芽味噌和え 黒豆松葉串
Shrimp yolk sushi, grilled firefly squid, simmered octopus, plum and lily root
Yuba bean skin, mustard nanohana, kinome miso, black bean

作雅乃智純米吟醸

A gorgeous fragrance with a sleek, silky mouthfeel, a vanilla-like sweetness gently spreads across the palate. Rich with a fine, soft acidity that leads to a crisp finish. Please enjoy this junmai ginjo sake chilled.

造り・春鮮四種

和歌山・マグロ 京都・鯖炙り 和歌山・平目雲丹包み 北海道・縞海老
Sashimi - Wakayama tuna, Kyoto sawara mackerel, Wakayama hirame wrapped in sea urchin, Hokkaido shimaebi

純青生酏 特別純米 山田錦

The elegant rice flavor of Yamada Nishiki, combined with light acidity and a clean body, matches perfectly. The aroma includes citrus, sweet and sour melon, with a slightly sweet and gentle citrus peel bitterness upon entry.

鮪

三重・鰯 北海道・赤鯮炙り 明石・真鯛と海藻塩
とろたく巻き
Sushi - Mie mackerel, Hokkaido akamutsu, Akashi red sea bream, toro taku maki

和牛

神戸・黒毛和牛出汁しゃぶしゃぶ 京野菜 薬味 ポン酢卸し
Kobe wagyu shabu shabu, Kyoto vegetables, condiments, ponzu sauce

風の森 ALPHA 1 無濾過生原酒

Creating a Japanese sake that is even more widely enjoyable is the idea behind ALPHA 1. While designing a low alcohol content, we have expressed a more fruity and dense taste. Through this sake we seek to expand the possibilities for Japanese sake and make a sake that may serve as a gateway to the world of sake for the uninitiated. Accordingly, the subtitle for ALPHA 1 is "Gateway to the Next Chapter".

春の天ぷら

香川・キス 多良の芽 蒨の薑 こしあぶら 桜塩
Tempura - Kagawa kisu, taranome, fukinoto, koshiabura, sakura salt

食事

京蕎麦 舞茸 油揚げ 酢橘
Kyoto style soba noodles, maaitake mushroom, aburaage, sudachi lime

デザート

旬の果物 京都抹茶プリン 小豆 餅 黒みつ
Seasonal fruits, Kyoto matcha pudding, red beans, mochi, kuromitsu syrup

宇治玉露 梅酒

The blend of sweet-and-sour plum liqueur and the pleasant bitterness of the finest gyokuro tea made by Uji tea producer Hekisuien creates an inimitable taste of Kyoto.



HK\$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.

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.