



Taste of Kanto

先付け

柿と海老の白和え

Persimmon, shrimp, tofu paste

Kinmon Sekai Taka Junmai Ginjo 金紋世界鷹 純米吟醸

a hint of sweetness carried by a refreshing aroma reminiscent of green apples, a pleasing finish, and a delicate spiciness.

前菜八寸

磯つぶ貝の醤油煮 鮑の酒蒸し 海老芋の含め揚げ出し

沢蟹のつや煮 子持ち鮎甘露煮 銀杏とむかご素揚げ

Iso tsubukai simmered in soy sauce, sake steamed abalone, ebi imo taro simmered in dashi

Sweet simmered river crab, komochi ayu kanroni, ginkgo nuts and aerial yam bulbils

旬の鮮魚

宮城・中トロ 鹿児島・胡麻鯖昆布 入季殻付牡蠣

Sashimi - Miyagi toro, Kagoshima goma saba mackerel, seasonal oyster

Wataribune Junmai Ginjo 渡舟 純米吟醸

This is a vibrant and complex sake with a strong aroma of flowers and fruits. It has a refreshing taste and well-controlled acidity

江戸前鮨三種

北海道・秋刀魚 千葉・カマス 鹿児島・石垣鯛 ネギトロと雲丹手巻

Nigiri - Hokkaido sanma saury, Chiba barracuda, Kochi ishikakitai sea bream, negi toro, uni temaki

焼き魚

愛知・鰯の味噌漬け 七味 茗荷 酢卸

Grilled miso marinated Aichi flounder, shichimi, myoga ginger, grated radish

Tokyo Zakari Junmai Ginjo 東京盛 純米吟醸

The fruity aroma is reminiscent of apples and raspberries. The palate is beautiful and crisp

天麩羅

神奈川・太刀魚 香味野菜 松茸 昆布塩 レモン

Tempura - Kanagawa tachiyo cutlassfish, matsutake mushrooms, kelp salt, lemon

和牛

近江・黒毛和牛すき煮 松茸 舞茸 茄子 万願寺唐辛子 温泉卵

Omi wagyu sukiyaki, matsutake mushroom, maitake mushrooms, eggplant, manganji peppers, onsen tamago

Higen Zankara Junmai 秘幻斬辛純米

You can feel the dry, Japanese-style body of this sake. It's a +15% ABV sake

食事

冷やし稲庭うどん 薬味 酢橘

Inaniwa cold udon, condiments, sudachi

デザート

静岡・メロン 芋ようかん ピスタチオアイスクリーム

Shizuoka musk melon, sweet potato yokan, pistachio ice cream

HK\$1,780 per person

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Please advise our associates if you have any food allergies or special dietary requirements.

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.

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We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.