

KAETSU 慶悅

GRAND | HYATT™

|    |              | 寿司 2pcs<br><b>Sushi</b>                          | 刺身 3pcs<br><b>Sashimi</b> |
|----|--------------|--|---------------------------|
|    | <b>刺身・寿司</b> | <b>Sashimi and sushi</b>                         |                           |
| SS | 鮭            | Sake salmon                                      | \$90                      |
|    | 鯖            | Saba mackerel                                    | \$100                     |
|    | 穴子           | Anago conger eel                                 | \$100                     |
| SS | 鮪            | Maguro tuna                                      | \$130                     |
| SS | ハマチ          | Hamachi yellowtail                               | \$140                     |
|    | 縞鯨           | Shimaaji striped jack                            | \$140                     |
|    | 鯛            | Tai sea bream                                    | \$150                     |
|    | 平目           | Hirame halibut                                   | \$150                     |
|    | 鰻            | Unagi river eel                                  | \$220                     |
|    | とろ鮪          | Toro prime tuna                                  | \$240                     |
|    | 帆立貝          | Hotate scallop                                   | \$160                     |
|    | いくら          | Ikura salmon roe                                 | \$170                     |
|    | 甘海老          | Ama-ebi sweet shrimp                             | \$160                     |
| SS | 青海老          | Ao-ebi New Caledonian blue shrimp                | \$160                     |
|    | 牡丹海老         | Botan-ebi prime shrimp                           | \$220                     |
|    | 雲丹           | Uni sea urchin                                   | \$280                     |
| SS | 蛸            | Tako octopus                                     | \$100                     |
|    | 玉子           | Tamago egg                                       | \$70                      |
|    | <b>刺身盛合せ</b> | <b>Assorted sashimi</b>                          |                           |
|    | 五種盛          | 5 pieces   | \$380                     |
|    | 十種盛          | 10 pieces  | \$720                     |
| SS | 海鮮來自可持續發展供應源 | Seafood from sustainable and responsible sources |                           |
| V  | 素食           | Vegetarian                                       |                           |

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  
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**握り寿司盛合せ      Assorted sushi**

|     |           |       |
|-----|-----------|-------|
| 五種盛 | 5 pieces  | \$380 |
| 十種盛 | 10 pieces | \$720 |

**巻物      Maki Roll**

|          |                                |       |
|----------|--------------------------------|-------|
| 鹿悦巻き     | Kaetsu signature roll          | \$300 |
| 黒毛和牛ファグラ | Japanese wagyu beef, foie gras |       |

|       |                |       |
|-------|----------------|-------|
| ちらし寿司 | Chirashi sushi | \$380 |
|-------|----------------|-------|

|           |     |                     |       |
|-----------|-----|---------------------|-------|
| <b>SS</b> | 鉄火巻 | Tekkamaki tuna roll | \$150 |
|-----------|-----|---------------------|-------|

|         |                 |       |
|---------|-----------------|-------|
| カリフォルニア | California roll | \$130 |
|---------|-----------------|-------|

|                  |                                 |       |
|------------------|---------------------------------|-------|
| ソフトシェル<br>クラブロール | Deep fried soft shell crab roll | \$100 |
|------------------|---------------------------------|-------|

|          |     |                    |      |
|----------|-----|--------------------|------|
| <b>V</b> | 干瓢巻 | Pickle ground roll | \$80 |
|----------|-----|--------------------|------|

|          |     |               |      |
|----------|-----|---------------|------|
| <b>V</b> | 胡瓜巻 | Cucumber roll | \$80 |
|----------|-----|---------------|------|

|          |       |              |      |
|----------|-------|--------------|------|
| <b>V</b> | アボカド巻 | Avocado roll | \$80 |
|----------|-------|--------------|------|

**前菜      Starters**

|      |                      |      |
|------|----------------------|------|
| 胡麻豆腐 | Homemade sesame tofu | \$90 |
|------|----------------------|------|

|          |       |                           |      |
|----------|-------|---------------------------|------|
| <b>V</b> | 枝豆塩蒸し | Steamed edamame, sea salt | \$90 |
|----------|-------|---------------------------|------|

|          |          |                               |      |
|----------|----------|-------------------------------|------|
| <b>V</b> | 冷製引き上げ湯葉 | Cold simmered bean curd sheet | \$90 |
|----------|----------|-------------------------------|------|

|          |           |                        |       |
|----------|-----------|------------------------|-------|
| <b>V</b> | 若布と胡瓜のサラダ | Wakame, cucumber salad | \$110 |
|----------|-----------|------------------------|-------|

|          |                                |       |
|----------|--------------------------------|-------|
| 賀茂茄子煎り出汁 | Kamo eggplant, light soy sauce | \$110 |
|----------|--------------------------------|-------|

|        |                    |       |
|--------|--------------------|-------|
| 魚みりん干し | Grilled dried fish | \$130 |
|--------|--------------------|-------|

|          |       |                           |       |
|----------|-------|---------------------------|-------|
| <b>V</b> | 野菜サラダ | Green salad, sesame sauce | \$160 |
|----------|-------|---------------------------|-------|

|           |              |  |
|-----------|--------------|--|
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|-----------|--------------|--|

|          |    |            |
|----------|----|------------|
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|----------|----|------------|

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## 前菜

## Starters

V

|                            |   |       |
|----------------------------|---|-------|
| フルーツトマトと<br>大根水菜の彩り<br>サラダ | Japanese fruit tomato<br>Turnip, mizuna salad | \$170 |
| 床節胡麻和え                     | Baby abalone, sesame sauce                    | \$200 |

## 御椀

## Soup

|           |                                 |       |
|-----------|---------------------------------|-------|
| 若布と豆腐の味噌汁 | Seaweed, silky tofu, miso soup  | \$100 |
| なめこ味噌汁    | Nameko mushroom miso soup       | \$100 |
| 浅利味噌汁     | Japanese clam miso soup         | \$120 |
| 帆立貝葛叩き    | Clear Hokkaido scallop soup     | \$160 |
| 松茸土瓶蒸し    | Matsutake mushroom tea pot soup | \$310 |

## 天婦羅

## Tempura

|                  |                                 |       |
|------------------|---------------------------------|-------|
| 北海道 南瓜           | Hokkaido pumpkin                | \$90  |
| 鹿児島 薩摩芋          | Kagoshima sweet potato          | \$90  |
| 福岡 茄子            | Fukuoka eggplant                | \$90  |
| 京都 万願寺唐辛子        | Kyoto manganji pepper           | \$90  |
| 新潟 舞茸            | Nigata maitake mushroom         | \$130 |
| 木ノ子盛り合わせ         | Forest mushroom                 | \$160 |
| 愛媛 鯛(4 pieces)   | Ehime sea bream (4 pieces)      | \$200 |
| 東京湾 穴子(4 pieces) | Tokyo Bay conger eel (4 pieces) | \$240 |

SS

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V

素食 Vegetarian

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SS

**天婦羅**

青海老 (4 pieces)

天麩羅盛合せ

**飛驒産**A4 テンダーロイン  
サーロイン  
照り焼き, 塩焼きA4 サーロイン  
すき焼き, しゃぶしゃぶ**佐賀産**A3 テンダーロイン  
サーロイン  
A4 テンダーロイン  
サーロイン  
A5 サーロイン  
照り焼き, 塩焼きA3 サーロイン  
A4 サーロイン  
A5 サーロイン  
すき焼き, しゃぶしゃぶ**鍋物**

湯豆腐

蟹味噌鍋

寄せ鍋

**焼物**

銀鱈味噌漬け

牡蠣朴葉焼き

SS

SS

V

海鮮來自可持續發展供應源

素食

**Tempura**

New Caledonian blue shrimp (4 pieces)

Assorted seafood and vegetables

**Hida Prefecture****100g**

Tenderloin/ sirloin A4

\$880/ \$840

Choice of teriyaki, salt grilled

Sirloin A4

\$960

Choice of sukiyaki, shabu shabu

**Saga Prefecture****100g**

Tenderloin/ sirloin A3

\$680/ \$560

Tenderloin/ sirloin A4

\$820/ \$700

Sirloin A5

\$780

Choice of teriyaki, salt grilled

Sirloin A3

\$680

Sirloin A4

\$820

Sirloin A5

\$900

Choice of sukiyaki, shabu shabu

**Hot Pot**

Silky tofu hot pot

\$140

Hokkaido taraba crab, scallop, vegetables  
Miso hot pot

\$500

Hokkaido seafood hot pot

\$1080

**Grilled**

Grilled miso marinated silver cod fish

\$220

Crispy oyster, houba leaf, miso paste

\$320

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**焼物**

鰻蒲焼

**Grilled**

Grilled river eel, Japanese pepper

\$540

北海道たらば蟹炭火焼き

Char grilled Hokkaido Taraba crab leg

\$780

賀茂茄子田楽

Grilled kamo eggplant, miso paste

\$140

鶏塩焼き

Chicken leg

\$220

又は照焼

Choice of salt grilled, teriyaki

地鶏肉白扇山椒揚げ

Crispy chicken, sansho pepper spicy sauce

\$260

沖縄苦瓜黒豚炒め

Stir fried Okinawa bitter melon  
Kurobuta pork, Italian egg

\$340

佐賀和牛朴葉焼

Saga wagyu beef, mushroom, houba leaf  
Miso paste

\$580

**お食事****Rice and Noodles**

時令野菜

Seasonal vegetables

\$160

うどん 又は 蕎麦

Choice of udon, soba noodles

SS

青海老天麩羅

New Caledonian blue shrimp tempura

\$240

うどん 又は 蕎麦

Choice of udon, soba noodles

佐賀和牛

Saga wagyu beef

\$330

うどん 又は 蕎麦

Choice of udon, soba noodles

SS

青海老天井

New Caledonian blue shrimp tempura  
Steamed rice

\$240

天井

Assorted seafood and vegetable tempura  
Steamed rice

\$260

鶏親子丼又は

Chicken, steamed rice

\$280

照り焼き丼

Choice of egg sauce, teriyaki sauce

山形米沢豚かつ丼

Deep fried Yamagata Yonezawa pork cutlet  
Steamed rice, egg sauce

\$290

佐賀和牛丼

Saga wagyu beef, steamed rice

\$460

又は炭火焼き丼

Choice of onion sauce, char grilled

鰻丼

Grilled river eel, Japanese pepper, steamed rice

\$580

SS

海鮮來自可持續發展供應源

Seafood from sustainable and responsible sources

V

素食

Vegetarian

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