



Sunset Dinner

japanese tasting menu

pani puri with sashimi tartare
bluefin tuna chopped with spicy sauce and spring onion, caviar,
chopped salmon with Japanese onion and ponzu jelly
刺身他他伴帕尼普尼脆球

slow cooked pork and japanese eggplant miso soup
慢煮豬肉配日本茄子味噌湯

prawn and seasonal vegetable tempura
酥炸海老野菜天婦羅

thinly sliced yellowtail sashimi with japanese onion dressing
薄切油甘魚・和風洋蔥汁
additional HKD 98 另加 HKD 98 元

select one

barley & rice, spicy cod roe, sea urchin and squid
日本押麥配明太子荳乳湯配海膽及魷魚

stir-fried udon with japanese mixed vegetables
日式雜菜炒烏冬

simmered wagyu beef gyū-don
日式薄切和牛丼飯
additional HKD 98 另加 HKD 98 元

select one

charcoal-grilled black cod marinated with saikyo miso
銀鱈魚西京燒

chilli teriyaki lamb with yuzu, garlic and miso
照燒香辣羊架・柚子香蒜味噌

grilled angus beef rib eye houraku-yaki, karashi mustard & teriyaki sauce
燒美國安格斯肉眼扒・黃芥末照燒醬
additional HKD 98 另加 HKD 98 元

stone-grilled wagyu and crispy garlic chips
served with three sauces: onion and garlic - sour soy - sansho pepper soy
石燒和牛伴炸蒜片配三色汁
additional HKD 368 per portion 另加 HKD 368 元

matcha-me

vanilla and white chocolate japanese ganache,
matcha mousse & crumble and matcha dome
抹茶慕絲半球蛋糕配日式奶油巧克力醬

available as a choice for the whole table, minimum of 2 guests
prices are in hong kong dollars and subject to a 10% service charge
menu subject to change without further notice
for any information on allergen and dietary requirements please ask your server