# appetizers 开胃菜

| beet carpaccio, ponzu sauce<br>日式香薰牛肉              |          | 95 |
|--|----------|----|
| sea urchin, steamed abalone<br>海胆,酒蒸鲍鱼             |          | 85 |
| appetizers three ways - chef's selection<br>风味前菜三种 |          | 65 |
| seafood fermented beans<br>生拌海鲜纳豆                  |          | 40 |
| salmon belly, Japanese vinegar sauce<br>醋腌三文鱼腩     |          | 35 |
| chilled bean curd, chives, shaved bonito<br>冷豆腐    |          | 25 |
| edamame<br>冷渍毛豆节                                   | <b>♥</b> | 15 |
| crab, fly fish roe, egg-tofu<br>蟹肉飞鱼籽鸡蛋豆腐          |          | 45 |











## salads 色拉

| chicken teriyaki, avocado, leaf greens, Japanese oil vinegar dressing<br>牛油果照烧鸡肉色拉 | <b>&gt;</b> | 90 |
|--|-------------|----|
| seafood salad -salmon, tuna, octopus, salmon roe, wasabi dressing<br>深海海鲜色拉        |             | 70 |
| green leaf salad, cherry tomato, cucumber, corn, ginger dressing<br>日式蔬菜色拉         | Ø           | 40 |
| flying fish roe , potato salad<br>飞鱼籽土豆色拉  |             | 35 |
| salmon avocado tartar<br>三文鱼牛油果塔塔  |             | 55 |
| tuna carpaccio<br>金枪鱼薄片色拉  |             | 95 |
| chef's recommendations主厨推荐   |             |    |

7 types of premium sashimi 特选综合生鱼片拼盘 7种 680 5 types of sashimi 精选什锦生鱼片拼盘 5种 350 deluxe assorted sushi (15 pieces) 特选综合寿司拼盘 (15件) 395 assorted sushi (13 pieces) 什锦寿司拼盘 (13件) 250 assorted grilled nigiri sushi (5 pieces) 火炙寿司拼盘 (5件) 95











# sashimi&nigiri 生鱼片&握寿司

|                                       |                                      | 生鱼片<br>sashimi | 握寿司/2件<br>nigiri/2pieces |
|---------------------------------------|--------------------------------------|----------------|--------------------------|
| Australian live lobster<br>澳洲活龙虾刺身(一) | r sashimi(one whole lobster)<br>只起点) |                | 95/50g                   |
| tuna belly<br>金枪鱼大脂                   | (5 pieces)<br>(5片)                   | 450            | 200                      |
| tuna<br>金枪鱼                           | (7 pieces)<br>( 7片 )                 | 150            | 60                       |
| peony shrimp<br>牡丹虾                   | (3 pieces)<br>(3只)                   | 190            | 130                      |
| New Zealand scampi<br>新西兰螯虾           | (5 pieces)<br>(5只)                   | 160            | 70                       |
| sweet shrimp<br>甜虾                    | (7 pieces)<br>(7只)                   | 120            | 50                       |
| salmon<br>三文鱼                         | (7 pieces)<br>(7片)                   | 120            | 40                       |
| sea bass<br>海鲈鱼                       | (7 pieces)<br>(7片)                   | 120            | 40                       |
| sea bream<br>鲷 <u>鱼</u>               | (7 pieces)<br>(7 片)                  | 100            | 40                       |
| octopus<br>章鱼                         | (7 pieces)<br>(7片)                   | 90             | 30                       |
| yellowtail<br>鰤鱼                      | (7 pieces)<br>( 7片 )                 | 130            | 40                       |









vegetarion 素食



## sashimi 生鱼片

|                       |                      | 生鱼片<br>sashimi | 握寿司/2件<br>nigiri/2pieces |
|-----------------------|----------------------|----------------|--------------------------|
| sole fish<br>平目鱼      | (7 pieces)<br>(7片)   | 130            | 40                       |
| scallop<br>扇贝         | (5 pieces)<br>(5件)   | 95             | 35                       |
| surf clam<br>北极贝      | (7 pieces)<br>( 7片 ) | 95             | 35                       |
| mackerel<br>醋鲭鱼       | (7 pieces)<br>(7片)   | 60             | 20                       |
| sea urchin<br>海胆      | (35g)<br>(35克)       | 125            | 55                       |
| salmon roe<br>三文鱼籽    | (35g)<br>(35克)       | 90             | 50                       |
| flying fish ro<br>飞鱼籽 | e(35g)<br>(35克)      | 50             | 25                       |
| crab, mayon<br>蟹肉色拉   | naise                |                | 45                       |
| bbq eel<br>鳗鱼         |                      |                | 45                       |
| poached shr<br>蒸虾     | imp                  |                | 35                       |
| sweet omelet<br>甜蛋卷   |                      |                | 20                       |
| foie gras<br>鹅肝       |                      |                | 50                       |











contain nuts 包含坚果

## sushi back rolls/7 pieces 花式寿司卷/7件

| rainbow roll<br>彩虹寿司卷                   | 100 | California<br>加州寿司卷                      | 90  |
|---|-----|--|-----|
| eel, avocado<br>鳗鱼牛油果寿司卷                | 100 | crab meat,avocado<br>牛油果蟹肉寿司卷            | 90  |
| prawn tempura<br>鲜虾天扶罗寿司卷               | 90  | deep fried shrimp avocado roll<br>炸虾牛油果卷 | 120 |
| salmon,crab,purple potato<br>三文鱼蟹肉紫芋寿司卷 | 90  | soft shell crab mango roll<br>软壳蟹芒果卷     | 120 |

|                                    | small maki roll/6 pieces<br>细卷/6件 | hand rolls/1 pieces<br>手卷/1件 |
|------------------------------------|-----------------------------------|------------------------------|
| tuna belly<br>金枪鱼鱼腩                | 110                               | 75                           |
| chopped tuna belly, spring onion   |                                   | , •                          |
| 金枪鱼鱼腩肉青葱                           | 85                                | 50                           |
| tuna<br>金枪鱼                        | 55                                | 35                           |
| poached shrimp, mayonnaise<br>鲜虾色拉 | 45                                | 25                           |
| fermented bean<br>纳豆细              | 25                                | 15                           |
| Japanese pickles<br>酱瓜             | 25                                | 15                           |
| cucumber<br>黄瓜                     | 25                                | 15                           |







contain pork 包含猪肉



vegetarion 素食



#### steamed, boiled 蒸物。煮物

steamed egg custard 日式蒸蛋 30



boiled komi yaki, sesame sauce

秘制烧牛肉 95

egg custard, urchin boiled conch, vegetables 日式海胆蒸蛋 55

一品火焰海螺煮

egg custard, goose liver

75 秘制鹅肝蒸蛋

traditional pot of mushroom soup, seafood 菌菇海鲜土瓶汤



### fried 炸物

seafood, vegetable tempura pork tonkatsu 什锦天扶罗 168 炸黑豚猪排



85

85

king prawns, vegetable tempura

大虾天扶罗 168 fried bean curd 日式炸豆腐



40

marked seafood tempura

至尊海鲜天扶罗拼盘 198 deep-fried prawns 吉利炸虾

108/3片(pieces) 168/5片(pieces)

vegetable tempura

蔬菜天扶罗















## grill 日式烧烤

Australian lobster, teriyaki sauce (one whole lobster) 照烧汁烤澳洲龙虾(一只起点) 128/50g

| cod, sweet simo<br>西京酱烤银鳕鱼                     | 160 | beef tongue, teriyaki sauce<br>煎烤牛舌                  | 75 |
|--|-----|--|----|
| live eel<br>活杀烤鳗鱼                              | 160 | prime chicken thigh fillet, teriyaki sauce<br>照烧汁烤鸡肉 | 70 |
| king prawn, sea urchin<br>海胆烤大虾                | 190 | pacific saury<br>盐烤鳅刀鱼                               | 45 |
| tuna neck<br>烤金枪鱼鱼颈                            | 120 | mackerel<br>盐烤青花鱼                                    | 45 |
| chef's selection of grilled fish<br>主厨推荐特色季节烤鱼 | 90  | Japanese capelin<br>盐烤多春鱼                            | 35 |
| king scallop , cheese<br>芝士焗大圆贝                | 120 | Ayu<br>时烤香鱼  | 70 |











# teppanyaki 铁板烧

| premium Australian wagyu beef sirloin<br>特选澳洲雪花和牛西冷牛排           | 815   | king crab(3 pieces)<br>帝王蟹 (3 根)      | 160 |
|---|-------|---------------------------------------|-----|
| Australian wagyu beef tenderloin<br>澳洲和牛牛柳                      | 515   | cod fish fillet (2 pieces)<br>银鳕鱼(2片) | 160 |
| Australian wagyu beef sirloin<br>澳洲和牛西冷牛排                       | 470   | scallop (1 pieces)<br>扇贝 (1只)         | 120 |
| local premium beef sirloin<br>国产风味雪花西冷牛排                        | 135   | king prawn (1pieces)<br>大花虾(1只)       | 120 |
| Australian angus beef tenderloin<br>澳洲安格斯牛柳                     | 260   | salmon fillet(2 pieces)<br>三文鱼排(2片)   | 115 |
| New Zealand lamb cutlet (3 pieces)<br>带骨羊排(3片)                  | 180   | asparagus<br>铁板芦笋                     | 75  |
| foie gras (2 pieces)<br>鹅肝(2片)                                  | 160   | mushroom medley<br>什锦菌菇类              | 75  |
| boneless chicken (half)<br>仔鸡(半只)                               | 110   | seasonal vegetables<br>什锦蔬菜           | 40  |
| live Australia lobster (one whole lobster)<br>鲜活澳洲龙虾(一只起点)    9 | 5/50g | teppan-fried udon, beef<br>铁板炒乌冬面,牛肉  | 80  |
| live baby lobster (whole)<br>鲜活小青龙虾(整只)                         | 420   | teppan-fried garlic rice<br>铁板蒜茸炒饭    | 45  |
| abalone (3pieces)<br>鲍鱼(3只)                                     | 160   |                                       |     |



low calorie 低卡路里



contain chili 包含辣椒



contain pork 包含猪肉



vegetarion 素食



contain nuts 包含坚果

# noodles, rice, soup 主食 汤类

| grilled eel, rice, sweet unagi sauce<br>鳗重(活杀)               | 180      | udon noodle hotpot chicken, king prawn<br>tempura, egg, vegetable<br>砂锅乌冬面 | 85                       |
|--|----------|--|--------------------------|
| sauteed beef, teryaki sauce, rice<br>牛肉盖饭                    | 95       | noodle soup(udon or soba)  |                          |
| sauteed pork, teriyaki sauce, rice<br>猪排盖饭                   | 85       | king prawn tempura<br>天扶罗乌冬汤面或荞麦汤面   | 90                       |
| Japanese rice porridge<br>日式什锦蔬菜粥                            | 60       | chilled noodles(udon or soba),<br>king prawn tempura<br>天扶罗冷乌冬面或冷荞麦面       | 90                       |
| rice green tea soup, salmon flakes,<br>pickled plum<br>日式茶泡饭 | 45       | Japanese style lamen noodles<br>和风拉面                                       | 80                       |
| onigiri (salmon or plum)<br>日式紫菜饭团(三文鱼或梅子)                   | 25       | miso soup, tofu, nameko mushrooms<br>味噌汤                                   | 25                       |
| steamed rice<br>白米饭  | 10       |  |                          |
| miso soup, king crab, nameko mushroo<br>帝王蟹海鲜味噌汤             | ms<br>50 |  |                          |
| desserts 甜点  |          |  |                          |
| banana flambé, ice cream<br>铁板香蕉,冰淇淋                         | 45       |  | gular 标准拼盘<br>uxury 豪华拼盘 |
| pineapple flambé, ice cream<br>铁板菠萝,冰淇淋                      | 45       | ice cream-vanilla or green tea or chocolate                                |                          |
| Japanese rice cakes<br>日式风味年糕                                | 30       | 单球冰淇淋(香草, 抹茶,巧克力)  | 20                       |







contain pork 包含猪肉



vegetarion 素食

