

Dinner course “Hakuraku”

9,000 yen per person

*Minimum order from two

Menu

Assortment of six appetizers

Shark fin soup with crab roe

Assortment of three kinds of dim sum (Cantonese shumai, spring rolls, radish mochi)

Steamed grouper with scallions and ginger in aromatic soy sauce,

Sweet and sour pork with black vinegar

Fried rice with shrimp and spinach flavored with XO sauce

Dessert

Dinner course “Fu-ki”

13,000 yen per person

*Minimum order from two

Menu

Assorted seven kinds of appetizers

Shark fin soup with crab roe

Freshly fried Peking duck and Amakusa tiger pufferfish

Steamed grouper with garlic and aromatic soy sauce, with the aroma of lime from Amakusa-misumi

Stir-fried kuroge wagyu beef fillet with black pepper

Fried rice with shrimp and spinach, flavored with XO sauce

Dessert

Dinner course “Ho-oh”

20,000 yen per person

Grilled shark fin with black truffle aroma and Kuroge wagyu beef

Menu

Assorted eight kinds of appetizers

Stir-fried crab meat and asparagus with egg white cream

Grilled shark fin with superior soup sauce and black truffle aroma

Steamed abalone with lime aroma, aromatic soy sauce, and water lotus leaf

Kuroge wagyu beef fillet steak with black pepper sauce

Chicken, pickled mustard greens, and spicy onion soup soba

Dessert