

Dinner course “Hakuraku”

9,000 yen per person

*Minimum order from two

Menu

Assorted Appetizers (6 kinds)

Shark Fin Soup with Crab Meat and Winter Melon
(Shark fin can be changed to grilled shark fin 40g for
+5,000 yen)

Lightly Stir-fried Seafood with Salt

Shrimp in Chili Sauce

Sweet and Sour Pork with Zhenjiang Vinegar, using
Hitoyoshi Akabuta Pork from Kuma Village

Mixed Fried Rice

Dessert

Anniversary Dinner course

13,000 yen per person

*Minimum order from two

Menu

Assorted Seven Kinds of Appetizers

Shark Fin Soup with Crab Meat and Winter Melon
(+5,000 yen to upgrade to 40g grilled shark fin)

Stir-fried Water Spinach over High Heat ★ Served on a
Large Plate

Peking Duck

Lightly Boiled Wagyu Sirloin with Lime-Flavored Soy Sauce

Abalone and New Lotus Root Steak with XO Sauce

Chilled Tantan Noodles with Soy Milk

Dessert

Dinner course “Ho-oh”

18,000 yen per person

*Please make a reservation by 2:00 PM, 3 days in
advance.

– Lobster Course –

Menu

Assorted Eight Kinds of Appetizers

Peking Duck

Grilled Shark Fin with Crab Meat in Superior Soup Sauce

Abalone and Water Spinach Stir-Fried over High Heat

Wagyu Filet Steak with Black Pepper Sauce

Seafood and Lettuce Fried Rice with XO Sauce Flavor

Dessert