

Dinner course “Hakuraku”

8,000 yen per person

*Minimum order from two

Menu

Assorted Appetizers (6 kinds)

Shark fin soup with dried scallops and winter melon,
scented with green yuzu
(Shark fin can be changed to grilled shark fin 40g for
+5,000 yen)

Lightly salted stir-fried shrimp and squid

Steamed swordfish with lemon scent and aromatic soy
sauce

Sweet and sour pork made with Kumamura Isshoji red pork

Fried rice with crab meat and lettuce

Dessert

Anniversary Dinner course

13,000 yen per person

*Minimum order from two

Menu

Assorted seven kinds of appetizers

Shark fin soup with dried scallops and winter melon, with
the aroma of green yuzu
(You can change to 40g of grilled shark fin for an additional
5,000 yen)

Fried spiced Amakusa prawns

Peking duck

Stir-fried abalone and water spinach

Japanese black beef filet steak with sweet soy sauce

Fried rice with crab meat and lettuce

Dessert

Dinner course “Ho-oh”

18,000 yen per person

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

Assortment of eight kinds of appetizers

Spicy fried Amakusa prawns and swordfish

Grilled shark fin with superior soup sauce

Peking duck

Steamed abalone with lemon aroma and
traditional aromatic soy sauce

Japanese black beef fillet steak with Shaoxing
wine sauce

Fried rice with seafood and lettuce with XO
sauce or tantan hiyashi noodles

Dessert