

Lunch course “Shikisaika”

4,000 yen per person

*Minimum order from two

Menu

Assortment of five appetizers

Chinese-style steamed egg custard with century egg and ground pork

Mushroom spring rolls garnished with fresh ginkgo nuts

Stir-fried shrimp with yuzu pepper

Seared and glazed scallop with dried scallop sauce

Fried rice with grilled salmon and lettuce flavored with green shiso

Jasmine tea flavored pudding

Lunch course "Hisui"

6,500 yen per person

*Minimum order from two

Menu

Assortment of five appetizers

Japanese mountain yam and okra soup with dried scallop

Mushroom spring rolls, Cantonese shumai, daikon radish cake

Lightly salted stir-fried shrimp, callop, and fresh ginkgo

Sweet and sour pork made with Kumamura Isshoji red pork glazed in Zhenjiang vinegar

Steamed chicken and Kujo green onions noodle soup

Two desserts

Limited Time Menu: June – September

Seafood Cold Noodle Set

3,300 yen per person

《Contents》 2 kinds of steamed dim sum, lunch dessert Single item 2,800 yen

Gomoku Cold Noodle Set

2,500 yen per person

《Contents》 2 kinds of steamed dim sum, lunch dessert Single item 2,000 yen

Dandan Cold Noodle Set

2,500 yen per person

《Contents》 2 kinds of steamed dim sum, lunch dessert Single item 2,000 yen