

Dinner course “Hakuraku”

9,000 yen per person

*Minimum order from two

Menu

A seven-course classic course featuring

Toh-Lee's popular dishes

Assorted six-course appetizer platter

Gomoku shark fin soup with the aroma of dried tangerine peel

Lightly salted shrimp and ginkgo nuts

Steamed grouper with garlic and fermented lemon

Kumamura Isshoji red pork with Zhenjiang fragrant vinegar

Fried rice with crab meat and lettuce

Dessert

Dinner course “Fu-ki”

12,000 yen per person

Menu

Assorted Seven Appetizers

Gomoku Shark Fin Soup with Dried Orange Peel
Spicy Deep-fried Amakusa Tiger Prawns

Steamed Garlic Grouper with Fermented Lemon Flavor

Stir-fried Japanese Black Beef Fillet and Mushrooms with
Oyster Sauce and Truffle Flavor

Fried Rice with Shanghai Crab Miso and Kujo Spring
Onions

Dessert

Dinner course “Ho-oh”

16,000 yen per person

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

– Shark Fin with Shanghai Crab Sauce –

Menu

Assorted Seven Appetizers

Gomoku Shark Fin Soup with Dried Orange Peel

Spicy Deep-fried Amakusa Tiger Prawns

Steamed Garlic Grouper with Fermented Lemon Flavor

Stir-fried Japanese Black Beef “Kuroge-Wagyu” Fillet and
Mushrooms with Oyster Sauce and Truffle Flavor

Fried Rice with Shanghai Crab Miso and Kujo Spring
Onions

Dessert