

Dinner course “Hakuraku”

8,000 yen per person

*Minimum order from two

Menu

Assorted Appetizers

Long yam and dried scallop consommé

Lightly salted stir-fry of spear squid and scallop

Shrimp in chili sauce

Sweet and sour pork in black vinegar

Crab meat and lettuce fried rice

Dessert

Dinner course “Fu-ki”

12,000 yen per person

Menu

Assorted appetizers

Shark fin soup with Shanghai crab miso

Amakusa tiger puffer fish spice fried

Scallop and flatfish with chrysanthemum greens, blanched and served with fragrant soy sauce

Black wagyu beef fillet stir-fried with black pepper

Crab fried rice with XO sauce

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 appetizers

Spiced fried tiger pufferfish from Amakusa

Braised shark fin in superior broth

Stir-fried abalone with XO sauce

Black Wagyu beef fillet steak with Shaoxing wine sauce

Shanghai crab miso ankake fried rice with chrysanthemum leaves

Dessert