

Dinner

Lunch & Dinner

“Hakuraku” – ¥8,000

Sample Menu

- Assorted six appetizers
 - Sea bream and wild vegetable soup with fresh ginger
 - Spiced fried squid
 - Blanched Japanese Black Wagyu sirloin with lettuce, lime soy sauce
 - Braised shrimp in chili sauce
 - Fried rice with crab and asparagus, XO sauce flavor
 - Dessert
-

“Fuki” – ¥12,000

Sample Menu

- Assorted seven appetizers
 - Shark fin soup with dried citrus peel aroma
 - Peking duck and shrimp with mango mayonnaise
 - Steamed abalone with garlic, lemon, and coriander
 - Stir-fried Japanese Black Wagyu fillet with oyster sauce and Chinese greens
 - Fried rice with crab and asparagus, XO sauce flavor
 - Dessert
-

“Ho-oh” – ¥16,000

Authentic Cantonese Signature Course

Reservation required at least 3 days in advance

Sample Menu

- Assorted eight appetizers
 - Deep-fried Amakusa kuruma prawn with glutinous rice and spices
 - Braised shark fin in superior broth
 - Blanched surf clam with aromatic soy sauce
 - Japanese Black Wagyu fillet steak with XO sauce and mountain vegetables
 - Choice of fried rice with sakura shrimp, bamboo shoots, and asparagus
or Dan Dan noodles with sakura shrimp
 - Dessert
-

Tao-Li Special Course “Sairyū” – ¥25,000

Reservation required by 2:00 PM, 3 days in advance

A chef's selection course featuring seven exquisite dishes, including shark fin, Peking duck, seafood, and premium meat dishes. Carefully selected ingredients are prepared with precise techniques to highlight the depth of authentic Cantonese cuisine.

- Appetizer
- Shark fin dish
- Peking duck
- Seafood dish
- Meat dish
- Fried rice
- Dessert