

## **Lunch/Dinner Menu**

### **Dinner course Hakuraku 8,000 yen**

Assorted Six Appetizers

Crab Meat and Corn Soup

Assorted Three Dim Sum

Salt-fried Scallops and Bigfin Reef Squid

Stewed Shrimp with Tomato Chili Sauce

Garlic Fried Rice with Wagyu Beef and Lettuce

Dessert

### **Dinner course Fuki 12,000 yen**

A 7-course meal featuring seasonal appetizers and shark fin soup.

Assorted Seven Appetizers

Stir-fried Water Spinach with High Heat

Shark Fin Soup with Five Ingredients, Scented with Dried Mandarin Peel

Steamed Ezo Abalone with XO Sauce, Aromatic Soy Sauce

Stir-fried Kuroge Wagyu Beef Fillet with Mixed Peppers

Seafood and Plum Fried Rice, Green Shiso Flavor

Dessert

### **Dinner course Hoh-oh 16,000 yen**

#### **~Jewels of Cantonese Cuisine - Summer~**

Enjoy the essence of profound Cantonese cuisine, maximizing the natural flavors of carefully selected seasonal summer ingredients with exquisite cooking techniques.

Assorted Seven Appetizers

Peking Duck ~Aromatic Vegetable Style~ with Crispy New Lotus Root "Kashiwagi"

Specialty: Baked Shark Fin with Superior Soup

Blanched Hamo Eel and Water Spinach with Pickled Chili Sauce

Stir-fried Kuroge Wagyu Beef Fillet with Mixed Peppers

Cold Seafood Noodles or Crab Fried Rice with XO Sauce

Lychee Pudding

**Tori Special Course Sairyu** 25,000 yen

*\*Reservations required by 14:00 three days in advance*

Chef's Omakase 7-course meal including shark fin dishes, Peking duck, seafood, and meat dishes. Enjoy the essence of profound Cantonese cuisine, maximizing the natural flavors of carefully selected ingredients with exquisite cooking techniques.

Appetizers

Shark Fin Dish

Peking Duck

Seafood Dish

Meat Dish

Fried Rice

Dessert