Dinner

Available at lunchtime as well

*Please reserve by 14:00 the day before

Hakuraku - ¥8,000 (One Harmony members ¥7,200)

Assortment of six appetizers

Pumpkin and sweet potato soup — golden broth style

Salt-fried shrimp with ginkgo nuts

Salt-preserved scallop steamed with lime aroma, Amakusa “Migen” fish sauce

Black vinegar sweet and sour pork

Glutinous rice with crab meat, ginkgo and mushrooms, wrapped in lotus leaf

Dessert

Fuki - ¥12,000 (One Harmony members ¥10,800)

Assortment of seven appetizers

Crab meat and shark fin soup

Roasted Peking duck with fried ginkgo nuts

Salt-preserved grouper steamed with lime aroma, Amakusa “Migen” fish sauce

Wagyu fillet stir-fried with XO sauce

Fried rice with grilled salmon and maitake mushrooms

Dessert

Ho-oh -¥16,000 (One Harmony members ¥14,400)

Assortment of seven appetizers

Aromatic fried bigfin reef squid with ginkgo nuts

Braised shark fin in superior broth with Shanghai crab miso sauce

Salt-preserved grouper steamed with lime aroma, Amakusa “Migen” fish sauce

Wagyu fillet stir-fried with black pepper

Fried rice with grilled salmon and maitake mushrooms

Almond pudding with persimmon and yuzu sauce

Tao-Li Special Course Sairyu—

Shark Fin & Spiny Lobster -¥25,000 (One Harmony members ¥22,500)

**Reservation required by 14:00 three days in advance*

Assortment of ten appetizers

Peking duck with fried ginkgo nuts

Specialty: grilled shark fin with superior broth sauce

Salt-preserved spiny lobster steamed with lime aroma, Amakusa “Migen” fish sauce

Wagyu fillet stir-fried with black pepper

Fried rice with king crab and lettuce with XO sauce

Dessert

*For dessert, please choose one from: almond tofu with fruit; almond pudding with persimmon sauce; coconut milk with tapioca; vanilla ice cream; or lychee sherbet.