

Shikigiku Summer Umi no Sachi Menu

Appetizer 前菜

Japanese Yam Tofu • Uni • Okra • Kuruma Shrimp • Caviar
大和芋豆腐伴海膽 • 秋葵 • 車海老 • 魚子醬

Sashimi 刺身

Tuna • Yellowtail • Thinly Sliced Sea Bream
金槍魚 • 油甘魚 • 真鯛魚薄切

Upgrade to Prime Fatty Tuna with additional HK\$200
另加港幣\$200 升級至金槍魚腹

Tempura 天扶良

Live Shrimp • Baby Ayu • Zucchini Shinjo • White Sweet Corn
車海老 • 稚鮎魚 • 意瓜海老真丈 • 白粟米

Yakimono 燒物

Grilled Lobster with Butter Sauce
龍蝦牛油燒

Teppanyaki 鐵板燒

Fourfinger Threadfin with Seasonal Vegetables
日本馬鮫配季節野菜

Upgrade to Wagyu Beef Steak with additional HK\$100
另加港幣\$100 升級至宮崎和牛厚燒

Shokuji 食事

Black Truffle Ezo Abalone Kamameshi
黑松露蝦夷鮑魚釜飯

Additional Australian Winter Black Truffle HK\$ 48/g
另加澳洲冬季黑松露 港幣\$48/g

Dessert 甘味

Matcha Panna Cotta
抹茶奶凍 • 紅豆大福

每位港幣 HK\$880 Per Person
(原價港幣 HK\$1,280)

Special Price \$680 to Enjoy Shikigiku Junmai Daiginjo 720ml
優惠價\$680 加購四季菊純米大吟釀 720ml

