



NEW A LA CARTE MENU

Maguro Zuke Carpaccio 吞拿魚薄卷 **\$150**
Marinated Tuna Sashimi with Pickled Scallion-Ginger atop, Vinaigrette Sauce

Toro Prosciutto 烟燻燈影吞拿魚腩 **\$240**
Sliced Cold-Smoked Prime Tuna Sashimi, topped with Red Onion and Lime Vinaigrette Sauce

Sashimi Tartar 板上九式刺身 **\$200**
Chopped Sashimi of Prime Tuna, Salmon, Yellowtail, Shrimp, Scallop, Sea Urchin, Salmon Roe, Black Crab Roe and Avocado Sauce, served with Sushi Rice and Nori Sheets

Spicy Tuna and Smoked Salmon Pizza **\$120**
 辣吞拿魚配烟三文魚薄餅
Chopped Spicy Tuna and Smoked Salmon, thinly sliced Red Onion, served with Wasabi Mayonnaise on Pizza Crust

Ebi Tofu Tataki 千切海老豆腐 **\$150**
Deep-Fried Wrapped Tofu with Minced Shrimp, Scallop, Bacon, Onion and Deep-Fried, served with Sesame Sauce

* Subject to 10% service charge



Beef Tenderloin Tempura 一口天婦羅牛柳 **\$160**
Juicy Beef Tenderloin with Coated Crispy Tempura Crust, served with Apple Teriyaki Sauce

Toban Seafood Yaki 陶板海鮮燒 **\$180**
Seafood of Jumbo Prawns, Scallop, Oyster, Salmon with Asparagus Roll, Bean Curd and Shimeji Mushroom, served in Lobster and Red Miso Soup

Roasted Duck Leg and Baked Duck Risotto **\$150**
 燒鴨腿、洋葱釀珍珠飯
Roasted Duck Leg cooked in Sweetened Wine served with Duck Risotto and Shimeji Mushroom baked in Whole Onion

Kuruma Ebi Inaniwa 班節大蝦手打烏冬 **\$120**
Home-Made Udon Noodles with Grilled King Prawn, Crab Meat and Mixed Vegetables in Tomato and Red Miso Soup

Tofu Cheese Cake 芝士豆腐餅 **\$ 55**
Home-Made Soya Milk with Cream Cheese, drizzled with Dust Citrus

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