

KAIYŌ

Beyond Izakaya

海陽は、日本の居酒屋 文化の神髄を継承し

伝統的な粋組みにとらわれることなく、新しいアイデアを取り入れ、世界各地から最高の食材を選び、様々なモダンな日本食をお客様に提供いたします。



KAIYŌ

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日本語で「海」を意味します。海陽は、日本の居酒屋文化の本質を受け継ぐことを目指しています。伝統的な枠組みにとらわれず、世界中の最高品質の食材を使用して、新しいアイデアを取り入れています。さまざまなモダンな日本食体験をゲストに、提供します。

海陽(KAIYŌ)是日本語中解作「海洋」。海陽旨在承襲日本居酒屋文化精髓，不囿於傳統框架並融入新意，選用來自世界各地的頂級食材，為客人帶來多元化的現代和食體驗。

借鑑海納百川的精神，海陽(KAIYŌ)廣納日本道都縣府特色的各式居酒屋美食，包括壽司、刺身、天婦羅、串燒、丼飯、壽喜燒、涮涮鍋等；精選世界各地的優質豪奢食材，並由精通日本料理的職人掌舵，在這個極具前瞻性的購物藝術館空間，炮製一道道精緻美味且匠心獨運的日本料理，期望為現代日本料理立下新標竿。

Translated to 'ocean' in Japanese, KAIYŌ is benchmarked to set an ambitious standard for modern Japanese cooking, with a mouthwatering seafood-inspired menu that melds Japanese traditions with Modern innovation.

Sourcing only the freshest premium ingredients from around the globe, our experienced culinary team aims to bring forward exquisite techniques, unique interpretations and perfectly balanced flavours to our guests who share the common love for Japanese cuisine.

Contemporary yet authentic, KAIYŌ showcases the invigorating interpretations of Modern Japanese cuisine in an elegant and inviting space, built as a respite from the hustle and bustle of the city life of Hong Kong.

● 日本
の 卵
● 日本産蛋
Japanese Egg
● 日本産蛋

廚
師
推
介

廚師推薦
Chef Recommendation
シェフのおすすめ

新品
New Item
新品

人氣
人氣單品
Signature Item
人気の単品

お客様はアレルギー食材がございましたら、すぐ係にお知らせください。当店はできる限りご協力させていただきます。寿司の中にワサビが入っておりますので、必要がなければ店員さんにお知らせください。すべてのサービスチャージ料金10%はHKDとなります。写真は参考用です。価格はすべてドル単位で四捨五入されます。

如你有食物敏感，請通知店員，我們會盡力配合調整，廚師已在壽司內加入芥末，如不需要，請通知店員，所有價格另加一服務費均以港幣計算，圖片只供參考。所有價錢均以四捨五入進位計算。

If you have any food allergies, kindly inform your server and we are happy to accommodate your dietary requests. Our sushi is prepared with wasabi. If you prefer your sushi without wasabi, kindly notify your server in advance. All prices are in HKD and are subject to a 10% service charge. Photos for reference only. All pricing is rounded off to the nearest dollars.

酒釀小吃
Small Bites
おつまみ

海鮮日式茶碗蒸

Seafood Chawanmushi

ぷるぷるシーフード茶碗蒸し

\$48



香脆鱈魚乾

Cod Fish Crisp

銀鱈ぱりぱり焼き

\$38



海鹽枝豆

Sea Salt Edamame

枝豆の塩茹で

\$38



螢光魷魚沖漬

Small Cuttlefish in Soy Sauce

ホタルイカ沖漬け

\$58



唐揚雞軟骨

Crispy Fried Chicken Cartilage

鶏なんこつ唐揚げ

\$58



拖羅蓉薄脆

Minced Toro Crispy Bite

トロ蓉クリスピー

\$42



人気

味淋魚干

Grilled Dried Puffer Fish

フグ味淋干し

\$78



焼七味魚翅

Shichimi Shark's Fin

エイヒレの炙り焼

\$68



炸富山小白蝦

Deep Fried White Shrimps

富山風小海老揚げ

\$78

人気



新品

汁煮日本牛筋

Braised Japanese Beef Tendon

和牛すじ煮込み

\$58



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沙拉 Salad

日本冷高糖番茄
Japanese Fruit Tomato
冷やしトマト
\$78



龍蝦蟹籽沙律
Lobster Salad with Crab Roe
ほっき貝とびつこ入り海鮮サラダ
\$78



日本和牛沙律
Japanese Wagyu Beef Salad
自家製和牛照り焼きサラ
\$158



新品 日式薯仔沙律
Japanese Potato Salad
ポテトサラダ
\$48



新品 牛油果野菜沙律
Avocado Seasonal Vegetables Salad
旬野菜サラダ
\$68



漬物 Pickles

新品 自家製柚子蘿蔔
Homemade Yuzu Pickled Daikon
自家製柚子大根漬け
\$38

木魚花蒜頭漬
Garlic
生ニンニクかつお漬け
\$38

醬油牛蒡漬
Burdock
ゴボウしょうゆ漬け
\$38

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刺身
SASHIMI
刺し身





三文魚 \$58
Salmon
サーモン刺



甜蝦 \$58
Sweet Shrimp
甘エビ刺



真鯛 \$58
Sea Bream
真鯛刺



油甘魚 \$68
Yellowtail
ハマチ刺



吞拿魚背 \$78
Tuna
マグロ赤身刺



深海池魚 \$78
Striped Jack
シマアジ刺



北海道帶子 \$88
Hokkaido Scallops
北海道ホタテ刺



赤貝 \$88
Ark Shell
赤貝刺



金目鯛 \$88
Golden Eye Sea Bream
キンメダイ



北海道牡丹蝦 \$88
Hokkaido Botan Shrimp
北海道ボタン海老刺



三文魚籽 \$98
Salmon Roe
イクラ刺



中吞拿魚腩 \$128
Semi-Fatty Tuna
中トロ刺



大吞拿魚腩 \$158
Prime Fatty Tuna
大トロ刺



海膽 \$468
Sea Urchin
生ウニ刺

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刺身盛 盛合せ Sashimi Platter

廚師
推介
至尊刺身盛 (7點)
Supreme Sashimi Platter (7 kinds)
至尊身7點盛合せ
\$528



吞拿魚盛

Tuna Selection Platter (Lean Tuna,
Medium Fatty Tuna, Fatty Tuna)
鮪づくし (赤身・中トロ・大トロ)
\$168



深海池魚拼甜蝦

Striped Jack and Sweet Shrimp Combo
シマアジと甘エビの相盛り
\$128



三文魚親子

Salmon and Salmon Roe Combo
サーモン親子寿司(サーモン・いくら)
\$138



帶子・赤貝拼鮑魚

Scallop, Red Clam, and Abalone Platter
ホタテ・赤貝・アワビの盛り合わせ
\$188



油甘魚拼赤貝

Yellowtail and Red Clam Combo
鰯と赤貝の相盛り
\$138

薄切りの漬け刺身

薄切醤油刺身 Thinly sliced sashimi with soy sauce

北海道帶子刺身配蘋果蜂蜜醋

Hokkaido Scallop in Honey Apple Vinaigrette
北海道産ホタテの刺身 アップルハニービネガー添え
\$158



三文魚配蘋果蜂蜜醋

Salmon in Honey Apple Vinaigrette
サーモンの刺身 アップルハニービネガー添え
\$118



深海池魚配柚子醬油

Striped Jack in Yuzu Soy Sauce
シマアジ柚子しょうゆ付き
\$138



油甘魚配柚子醬油

Yellowtail in Yuzu Soy Sauce
ハマチ柚子しょうゆ付き
\$128

廚師
推介

壽司盛 Sushi Platter すし盛

人氣 廚師特選壽司刺身盛盒
Sashimi and Sushi Assortment Box
絕品すしと刺身盛り合わせ
\$428



廚師推介 海陽極尚壽司盛盒
Kaiyō Supreme Sushi Treasure Box
海陽極上8貫すし盛合せ
\$388

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廚
師
推
介

Kaiyō 壽司魚子醬

Kaiyō Sushi

海陽自家製すし

\$288

廚創魚子醬
キャビア *Caviar*



甜蝦吞拿魚蓉魚子醬

Sweet Shrimp and Minced

Tuna with Caviar

甘エビとネギトロの

キャビア添え

\$228

海膽魚子醬

Sea Urchin with Caviar

ウニとキャビア

\$268



鮫魚魚子醬

Sea Bream with Caviar

鯛とキャビア

\$208

壽司 Sushi



玉子焼、牛油果
Tamago & Avocado
ふわふわ太陽卵焼き&アボカド
\$48



深海池魚、三文魚腩
Striped Jack & Salmon Belly
シマアジ & 極上とろサーモン
\$88



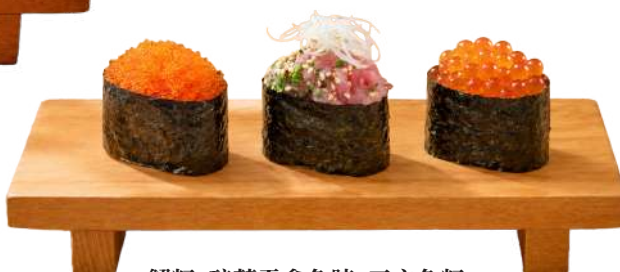
中吞拿魚腩、大吞拿魚腩、吞拿魚背
Semi-Fatty Tuna, Prime Fatty Tuna & Tuna
極上中トロ、極上大トロ、天然南中トロ・赤身
\$188



真鯛、北海道帶子
Sea Bream & Hokkaido Scallops
マダイ、北海道ホタテ
\$88



金目鯛、赤蝦
Golden Eye Sea Bream & Red shrimp
キンメダイ、アカエビ
\$88



蟹籽、碎蔥吞拿魚腩、三文魚籽
Crab Roe, Minced Toro, Salmon Roe
飛び子、ネギトロ、イクラ
\$128



火炙三文魚、火炙左口魚邊
Aburi Salmon & Aburi Flounder Fish
炙りサーモン、炙りエンがわ
\$88



火炙吞拿魚中腩、火炙三文魚腩
Aburi Semi-Fatty Tuna & Aburi Salmon Belly
炙り中トロ、炙りキングトロサーモン
\$138

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三文魚
Salmon
サーモン

\$28



油甘魚
Yellowtail
はまち

\$38



蒲燒鰻魚
Grilled Eel
鰻蒲焼

\$38



魷魚壽司
Squid
イカ寿司

\$38



甜蝦
Sweet Shrimp
甘エビ

\$62



原條海鰻
Sea Eel
鰻姿すし

\$68



火炙北海道帶子 \$98
Aburi Hokkaido Scallop
炙り北海道ホタテ

\$98



火炙A4和牛 \$98
Aburi A4 Wagyu Beef
炙りA4和牛

\$98



火炙焦糖鵝肝 \$98
Aburi Foie Gras
炙りキャラメル安肝

\$98



火炙大吞拿魚腩 \$98
Aburi Prime Fatty Tuna
炙り大トロ赤身

\$98



日本海膽 \$138
Japanese Sea Urchin
生ウニ

\$138



北海道牡丹蝦 \$98
Hokkaido Botan Shrimp
北海道ボタン海老

\$98



焦糖鵝肝海鰻脆脆
Caramelized Foie Gras
& Anago Crispy Rice
キャラメルフォアグラと
穴子のサクサク
\$138

\$138

壽喜燒和牛壽司
Seared Sukiyaki
Wagyu Beef
すき焼き和牛
\$138

\$138

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卷物 Rolls

Kaiyōの巻
Kaiyō Roll
海陽自家製巻き
\$178/2件 \$348/4件

廚
師
推
介



廚創卷物 Creative Rolls シエフス ペシ ャル 巻き 物

新品 KAIYŌ 龍蝦卷
KAIYŌ Lobster Roll
カイヨーロブスターロール
\$138



廚師推介 KAIYŌ の巻
KAIYŌ Roll
海陽自家製巻き
\$178/2件 \$348/4件



人気 牛油果軟殼蟹卷
Soft Shell Crab & Avocado Roll
アボカド柔殻カニ巻き
\$168



牛油果青瓜卷
Avocado & Cucumber Roll
アボカドきゅうり巻き
\$68

加州卷
California Roll
カリフォルニアロール
\$108

吉列炸蝦卷
Crispy Fried Shrimp Roll
ごま海老フライ巻き
\$108

人気 鰻魚玉子卷
Eel Tamago Roll
う巻き卵
\$148

新品 辛之吞拿魚卷
Spicy Mix Tuna Roll
スパイシーツナロール
\$148

碎蔥吞拿魚腩卷
Minced Toro Roll with Scallions
ネギトロ巻き
\$118



青瓜卷
Cucumber Roll
かつぱ巻き
\$38

蟹柳卷
Crab Stick Roll
カニカマ巻き
\$38

• **日本** 玉子卷
Tamago Roll
たまご巻き
\$38

牛油果卷
Avocado Roll
アボカド巻き
\$48

小卷 MINI ROLLS 小 巻き 物

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手卷 HANDROLLS



加州手卷
California Hand Roll
カリフォルニア手巻き
\$48



牛油果軟殼蟹手卷
Soft Shell Crab &
Avocado Hand Roll
アボカド柔殻カニ手巻き
\$78



大蝦天婦羅手卷
Tempura Shrimp Hand Roll
海老天手巻き
\$58

吞拿魚蓉鵝肝飄雪手卷
Chopped Tuna Belly and
Foie Gras Hand Roll
ネギトロとフォアグラの
粉雪手巻き
\$88

蟹籽手卷
Crab Roe Hand Roll
とびこ手巻き
\$48

三文魚手卷
Salmon Hand Roll
サーモン手巻き
\$48

吉列蝦手卷
Prawn Cutlet Hand Roll
海老フライ手巻き
\$58

碎蔥吞拿魚腩手卷
Minced Toro Hand Roll
with Scallions
ネギトロ手巻き
\$68

三文魚籽手卷
Salmon Roe Hand Roll
イクラ巻き
\$88

海膽手卷
Sea Urchin Hand Roll
うに手巻き
\$168

火炙鵝肝手卷
Aburi Foie Gras Hand Roll
炙りキャラメル安肝手巻き
\$138

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炸物 揚げ物 *Deep-fried foods*

炸魷魚圈
Deep Fried Squid
イカリングの唐揚げ
\$78



人気 芝麻炸雞翼
Sesame Fried Chicken Wings
鶏手羽先甘辛焼きごま風味
\$58



日式脆炸雞
Japanese Fried Chicken
コリコリ鳥の唐揚げ
\$68



人気 吉烈廣島蠔
Deep-fried Hiroshima Oysters
大粒の広島産カキフライ
\$48



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串焼 SKENERS
くし焼き



串燒 SKEWERS くし焼き

新品

燒蜜糖蕃薯
Grilled Japanese
Honey Sweet Potato
スイートポテト串
\$38



燒意大利青瓜
Grilled Zucchini Skewer
ズッキーニ
\$38



新品

燒秋葵
Grilled Okra
オクラ串
\$42



燒日本青椒仔
Grilled Japanese Shishito
Pepper
ししとう串
\$48



燒豆腐
Grilled Tofu
豆腐串
\$38



燒沖繩黑糖菠蘿
Grilled Okinawa Brown
Sugar Pineapple
沖繩黑糖パイナップル串
\$58



燒銀杏
Grilled Ginkgo Nuts
焼き銀杏
\$48



新品

鹽燒赤雞腎
Grilled Kagoshima Red
Satsuma Chicken Gizzard
阿波美雞砂肝串
\$42



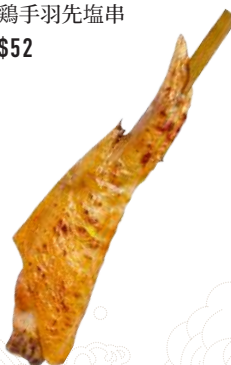
燒雞頸肉 (鹽燒/汁燒)
Grilled Chicken
Neck Meat
阿波美雞焼き
(塩/タレ)
\$48



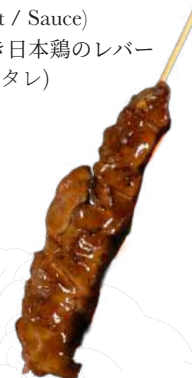
燒雞皮 (鹽燒/汁燒)
Grilled Chicken Skin
(Salt / Sauce)
阿波美雞皮串
(塩/タレ)
\$42



鹽燒日本雞翼
Grilled Chicken Wing
鶏手羽先塩串
\$52



燒日本雞肝 (鹽燒/汁燒)
Grilled Chicken Liver
(Salt / Sauce)
焼き日本鶏のレバー
(塩/タレ)
\$48



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人氣

燒黑豚肉 (鹽燒/汁燒)

Grilled Kurobuta Pork

(Salt / Sauce)

黑豚串 (塩/タレ)

\$48



新品

燒明太子魚餅

Grilled Fish Cake with Mentaiko

明太さつま揚げ

\$48



新品

燒雞心 (鹽燒/汁燒)

Grilled Chicken Hearts

(Salt / Sauce)

鶏ハツ (塩/タレ)

\$48



人氣

燒月見雞肉棒

Grilled Chicken Meatball
with Japanese Egg Yolk

月見つくね

\$68



鹽燒花蝦

Grilled Prawns

海老塩串

\$78



人氣

鹽燒牛脷

Grilled Beef Tongue

牛タン串

\$68



燒北海道帆立貝

Grilled Hokkaido Scallop

北海道産 バター焼き

\$68



燒軟骨魚蛋串

Grilled Cartilage Fish Ball

鶏なんこつ磯辺串

\$48



燒雞軟骨

Grilled Chicken Cartilage

阿波美鶏なんこつ串

\$38



人氣

燒白鰻 (鹽燒/汁燒)

Grilled Conger Eel

(Salt / Sauce)

うなぎ白焼串

(塩/タレ)

\$68



新品

燒長崎A4和牛肉

Grilled Nagasaki

A4 Wagyu Beef

長崎県産 A4和牛のグリル

\$88



燒日本雞肉 (鹽燒/汁燒)

Grilled Japanese

Chicken (Salt / Sauce)

鶏の串焼き (塩/タレ)

\$48



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燒物 GRILLED DISH 焼き物

人氣 石野白味噌銀鱈魚西京燒
(需時30分鐘)
Grilled White Miso Silver Cod Fish
(30 mins prep time)
銀たら西京焼き
\$238



蒲燒日本活鰻
Grilled Eel
うなぎ蒲焼
\$258



燒原隻魷魚
Grilled Whole Squid
イカの一晩干し
\$158



廚師推介 燒自家製馬友一夜乾
(需時30分鐘)
Grilled Japanese Threadfin Fish
(30 mins prep time)
自家製ミナミコノシロの
一夜干し焼き
\$288



極上松葉蟹甲羅燒薄脆
Premium Snow Crab Miso on S hell
極上松葉蟹どら焼きクリスピー
\$138



廚師推介 汁煮魔鬼魚翅
(限定)(需時45分鐘)
Simmered Stingray Fin in Soy Sauce
(Limited)(45 mins prep time)
エイのヒレの煮付け
\$188

新品 鹽燒油甘魚鮫
(需時45分鐘)
(限定)
Salt-Grilled Hamachi Collar
(Limited) (45 mins prep time)
ブリカマ塩焼き
\$268

新品 鹽燒魔鬼魚翅
(需時45分鐘)
(限定)
Salt-Grilled Stingray Fin
(Limited) (45 mins prep time)
エイのヒレの塩焼き
\$188

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一品料理 DELICACIES

清酒煮大蜆
Sake Steamed Clams
はまぐりばた酒蒸し
\$148

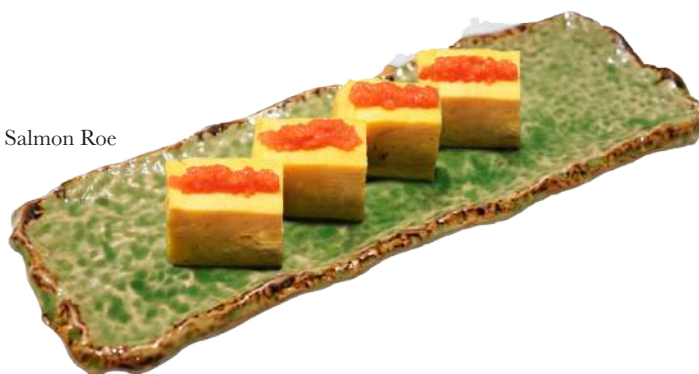


磯煮鮑魚 新品
Simmered Abalone in Soy Sauce
鮑の磯煮
\$198

煎餃子
Pan-Fried Gyoza
焼き餃子
\$48



● 明太子三文魚籽玉子焼
(需時約20分鐘)
● 日本の卵 ● Japanese Egg Omelette with Mentaiko and Salmon Roe
(20 mins prep time)
● 明太子太陽卵焼き \$88



網焼長崎A4和牛西冷 人気
Grilled Nagasaki A4 Wagyu Sirloin
長崎和牛A4サーロイン 網焼き
\$398



廚師推 慢煮牛小排
Slow-Cooked Beef Short Ribs
低温調理 牛ショートリブ
\$158



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照燒珍寶廣島蠔

Jumbo Hiroshima Oysters with
Teriyaki Glaze

ジャンボ広島牡蠣の照り焼き

\$98



清酒煮廣島蠔

Hiroshima Oysters Steamed in Sake
広島県産牡蠣の酒蒸し

\$88

日本季節炒野菜

Japanese Seasonal Stir-fried Vegetables
日本季節の野菜炒め

\$88



人氣

海老天婦羅

Shrimp Tempura
海老天ぷら

\$238

季節天婦羅盛

Premium Seasonal Assorted Tempura

季節野菜天ぷら

\$268



天婦羅
天ぷら
TEMPURA

新品

明太子天婦羅

Mentaiko Tempura
明太子の天ぷら

\$68

日本南瓜天婦羅

Japanese Pumpkin Tempura
かぼちゃの天ぷら

\$78

日本番薯天婦羅

Japanese Sweet Potato Tempura
さつまいもの天ぷら

\$78

季節野菜天婦羅

Assorted Seasonal
Vegetables Tempura

季節野菜天ぷら

\$88

廚師
推介

海膽帶子大葉天婦羅

Sea Urchin and Scallop
Shisho Leaf Tempura
魚介類天ぷらウニホタテ

\$188

海膽天婦羅

Uni Tempura
ウニ天ぷら

\$198

鮑魚天婦羅

Abalone Tempura
鮑の天ぷら

\$198

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關西風 Hotpot すき焼き



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 **頂級日本豚肉鍋** **\$198**
Premium Japanese Pork Pot
特上豚と鍋

 **日本牛肩鍋** **\$298**
Japanese Beef Chuck Pot
牛肩ロース鍋

 **日本長崎A4和牛鍋** **\$398**
Nagasaki A4 Wagyu Pot
長崎產A4和牛鍋

日本豚肉盛
Japanese Pork

日本絹豆腐
Japanese Silken Tofu

田園時蔬
Seasonal Vegetables

稻庭烏冬
Inaniwa Udon

日本絹豆腐
Japanese Silken Tofu

雜菌拼盤
Assorted Mushrooms

田園時蔬
Seasonal Vegetables

稻庭烏冬
Inaniwa Udon

日本長崎 A4 和牛盛
Nagasaki A4 Wagyu Platter

日本絹豆腐
Japanese Silken Tofu

田園時蔬
Seasonal Vegetables

稻庭烏冬
Inaniwa Udon

追加 add on アドオン

日本北海道黑豚肉 **\$88**
Hokkaido Kurobuta Pork
北海道黑豚

日本長崎A4和牛西冷 1片 **\$128**
Nagasaki A4 Wagyu Sirloin (1 Slice)
長崎縣產A4和牛サーロイン (1枚)

日本長崎A4和牛肩2片 **\$138**
Nagasaki A4 Wagyu Beef Shoulder (2 Slice)
長崎縣產A4和牛肩 (2枚)

田園時蔬 **\$68**
Seasonal Vegetables
季節田園時蔬

稻庭烏冬 \$48	白飯 \$18	日本卵 \$18
Inaniwa Udon	Steamed Rice	Japanese Egg
稻庭うどん	ご飯	日本卵

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 **頂級日本豚肉鍋**
Premium Japanese Pork Pot
特上豚と鍋

\$198

 **日本牛肩鍋**
Japanese Beef Chuck Pot
牛肩ロース鍋

\$298

 **日本長崎A4和牛鍋**
Nagasaki A4 Wagyu Pot
長崎産A4和牛鍋

\$398

日本豚肉盛
Japanese Pork

日本絹豆腐
Japanese Silken Tofu

田園時蔬
Seasonal Vegetables

稻庭烏冬
Inaniwa Udon

日本絹豆腐
Japanese Silken Tofu

雜菌拼盤
Assorted Mushrooms

田園時蔬
Seasonal Vegetables

稻庭烏冬
Inaniwa Udon

日本長崎 A4 和牛盛
Nagasaki A4 Wagyu Platter

日本絹豆腐
Japanese Silken Tofu

田園時蔬
Seasonal Vegetables

稻庭烏冬
Inaniwa Udon

湯底 Soup Base スープ

選一 Choose one 選び

涮涮鍋木魚湯
Shabu Shabu Bonito Broth
しゃぶしゃぶカツオ入りスープ

花膠湯 **+\$98**
Fish Maw Soup
花膠スープ

追加 add on アドオン

日本北海道黒豚肉 **\$88**
Hokkaido Kurobuta Pork
北海道黒豚

日本長崎A4和牛西冷 1片 **\$128**
Nagasaki A4 Wagyu Sirloin (1 Slice)
長崎県産A4和牛サーロイン (1枚)

日本長崎A4和牛肩2片 **\$138**
Nagasaki A4 Wagyu Beef Shoulder (2 Slice)
長崎県産A4和牛肩 (2枚)

海鮮拼盤 **\$188**
Seasonal Vegetables
季節田園時蔬

田園時蔬 **\$68**
Seasonal Vegetables
季節田園時蔬

稻庭烏冬 **\$48**
Inaniwa Udon
稲庭うどん

白飯 **\$18**
Steamed Rice
ご飯

日本卵 **\$18**
Japanese Egg
日本卵

飯類

吉列黑豚豬扒蛋丼
Tonkatsu Don
北海道黑豚かつ丼
\$168



黑松露和牛土鍋炒飯
Black Truffle Wagyu Claypot Fried Rice
黒トリュフ和牛土鍋チャーハン
\$168



廚師推介
燒日本和牛海膽丼
Japanese Wagyu Don
with Sea Urchin
長崎県産和牛ウニ丼
\$258



燒日本 A4 和牛西冷蛋黃飯
Signature Wagyu Sirloin with
Japanese Egg Yolk Rice
炙りと牛黄身卵丼
\$188



人氣
北海道十勝豚肉蛋黃丼
Tokachi Butadon
北海道十勝豚肉太陽卵丼
\$168

慢煮日本長崎縣產和牛肩肉配蛋黃丼
Slow-cooked Nagasaki Wagyu Beef
Shoulder Donburi with Egg Yolk
長崎県產和牛肩ロースの低温調理丼 卵黄添え
\$208

什錦天婦羅丼
Assorted Tempura Donburi
天丼
\$168

日式咖哩黑豚豬扒丼
Japanese Curry Tonkatsu Rice
黑豚かつカレー丼
\$198

海老野菜天婦羅丼
Shrimp & Vegetable Tempura Donburi
海老と野菜の天丼
\$208

頂級燒日本和牛丼
Premium Japanese Wagyu Don
長崎產極上和牛燒肉丼
\$198

人氣
燒長崎和牛鵝肝丼
Seared Nagasaki Wagyu and Foie
Gras Don
長崎和牛とフォアグラの炙り丼
\$258

茶漬飯 (三文魚, 梅子, 木魚絲)
Japanese Tea Rice
(Salmon, Plum, Bonito Flakes)
鮭梅お茶漬け
\$68

刺身飯 Sashimi Rice 類

三文魚親子丼
Salmon Ikura Don
サーモントロトロ親子丼
\$198



新品 粒粒魚生丼
Chirashi Don
海鮮ちらし丼
\$208

新品 碎蔥吞拿魚腩蓉丼
Negitoro Don
ネギトロ丼
\$198



人氣 海鮮丼
Kaisen Don
豪華海鮮丼
\$298

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麵類とスープ

麵點
Noodles

札幌味噌叉焼拉麵
Japanese Grilled Char Siu
Ramen in Miso Broth
札幌チャーシューメン味噌
\$148



日本和牛稻庭烏冬 (人気)
Japanese Wagyu Beef Inaniwa Udon
和牛稻庭うどん
\$208



新品 芝士龍蝦香濃湯拉麵
(需時約45分鐘)
(限量)
Cheese Lobster Rich Soup Ramen
(45 mins prep time)
チーズロブスター濃厚スーブラーメン
\$268



日式蕎麥面(冷/熱)
Soba Noodles (Hot/Cold)
かけそば(冷し/温)
\$68

真打稻庭烏冬(冷/熱)
Inaniwa Udon (Hot/Cold)
稲庭うどん(冷し/温)
\$68

(人気) 辛口明太子冷稻庭烏冬
Spicy Mentaiko Cold Inaniwa Udon
辛い明太子稲庭ざるうどん
\$128

珍寶廣島蠔拉麵
Jumbo Hiroshima Oyster Ramen
ジャンボ広島牡蠣ラーメン
\$148

吉烈豬扒稻庭烏冬
Tonkatsu Inaniwa Udon
豚カツ稲庭うどん
\$168

什錦天婦羅蕎麥面/稻庭烏冬(冷/熱)
Assorted Tempura Soba/ Inaniwa Udon
(Hot/Cold)
天ぷらそば/稲庭うどん (冷し/温)
\$178

甜品 Desserts デザート

新品 綠茶大福
Matcha Daifuku
抹茶大福
\$28

新品 芒果大福
Mango Daifuku
マンゴー大福
\$28

綠茶蕨餅
Matcha Warabimochi
抹茶わらび餅
\$28

黑糖蕨餅
Brown Sugar Warabimochi
黒糖わらび餅
\$28

抹茶雪糕
Matcha Ice Cream
抹茶アイス
\$38

黑芝麻雪糕
Black Sesame Ice Cream
黒ゴマアイス
\$38

紅豆雪糕
Red Bean Ice Cream
あずきアイス
\$38

黑芝麻雪糕紅豆最中餅
Black Sesame Red Bean
Monaka Ice Cream
黒ごまアイスと小豆の最中
\$88

日本靜岡蜜瓜
Japanese Honeydew Melon
最高級 靜岡産夕張メロン
\$68



綠茶杏仁豆腐
Green Tea Almond Pudding
緑茶杏仁豆腐
\$68



芭菲杯
Parfait
パフェ
\$88



日本抹茶雪糕紅豆最中餅
Matcha Red Bean Monaka Ice Cream
日本抹茶雪糕紅豆最中餅
\$88



切餅費 \$200
Cake-cutting Fee

開瓶費 \$300
Corkage Fee

1.8L \$500
烈酒 \$500
Liquor

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