



NATIONAL DAY
7-COURSE SET DINNER
1ST OCTOBER 2026

ABALONE YUZU MISO

鮑魚配柚子乾味噌

TORO TATAKI
SESAME DRESSING

霜降燒金槍魚腩刺身配芝麻醬汁

FRIED JAKO TOFU
NEW STYLE GINGER TOZASU
炸豆腐沙律配新派生薑土佐醬油

OMAKASE SUSHI SELECTION
CLEAR SHRIMP SOUP

特選手握壽司配蝦清湯

GRILLED LOBSTER
CREAMY YUZU TRUFFLE UNI CHAWANMUSHI

烤龍蝦配柚子松露海膽茶碗蒸

A5 WAGYU WITH BONE MARROW
MISO ANTICUCHO

A5 和牛配牛骨髓及南美香辣味噌

NAGANO SHINE MUSCAT
MATCHA CREME WITH NASHI PEAR SORBET

長野香印青提配抹茶忌廉及日本梨雪葩

HOKUSETSU SAKE

"THE SAKE" JUNMAI DAIGINJO
JUNMAI DAIGINJO KOSHITANREI

HK\$398 PER PERSON

SELECTED WINE - CHOOSE 2 GLASSES

LEGRAS & HAAS, BLANC DE BLANCS
OLIVIER LEFLAIVE, MONTAGNY 1ER CRU
JEROME GALEYRAND, CÔTE DE NUITS

HK\$398 PER PERSON

HK\$1,988 + 10% PER PERSON

ALL PRICES ARE IN HONG KONG DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE.
PLEASE ADVISE OUR TEAM OF ANY PARTICULAR DIETARY REQUIREMENTS.