



mother's day dinner menu

shima-aji sashimi flower with Uni, Botan ebi sushi with caviar

深海池魚伴海膽刺身花 · 牡丹蝦壽司配魚子醬

grilled salmon and eel with dashi consommé soup

烤三文魚及鰻魚日式高湯

pink prawns and strawberries tartare, green asparagus and black ink

粉紅蝦配草莓韃靼 · 綠蘆筍及墨魚汁

homemade lobster filled ravioli, tomato infused water and fresh herbs

自家製龍蝦餛飩配番茄及新鮮香草

grilled wagyu beef tenderloin with Nasu Dengaku with sesame soy reduction

烤和牛裡肌配日式燒茄子及芝麻醬油

or

charcoal-grilled black cod marinated with saikyo miso

銀鱈魚西京燒

rose cake

yuzu & coconut mousse, raspberry glaze

玫瑰蛋糕

柚子及椰子慕斯 · 紅桑子果醬

1188 per person