



all I want for christmas is... sushi

unlimited appetizers 無限量供應

grilled edamame with lemon shichimi (v)
檸檬七味粉烤枝豆

burrata, tomatoes and basil salad (v)
番茄水牛芝士沙律

pan-fried pork gyoza with spicy sour sauce
日式豬肉煎餃·酸辣醬汁

parma ham served with figs and warm focaccia
帕瑪火腿配無花果及意大利香草包

maki roll selection:

spicy negitoro
蒜辣碎葱吞拿魚腩

avocado and cucumber
牛油果青瓜卷

california
加州卷

sashimi selection:

salmon
三文魚

yellowtail
油甘魚

prawns
蝦

scallop
帆立貝

sakura squid
櫻花魷魚

main course 主菜

choose one per person 每位可選擇一款

japanese style simmered wagyu beef don
日式薄切和牛丼飯

pici pasta with seasonal italian black truffle, porcini mushrooms and parmigiano
黑松露牛肝菌意大利麵·巴馬臣芝士

fried lamb cutlets, braised artichokes, honey & mustard mayonnaise
香煎羊扒·燜洋薊蜜糖芥末醬

mixed vegetables tempura platter
雜菜天婦羅拼盤

charcoal-grilled black cod marinated with saikyo miso
銀鱈魚西京燒

additional HKD 98 另加HKD 98元

slow cooked short ribs with tuscan black cabbage, mushrooms, chestnuts and bone marrow gravy
意式慢煮牛小排配黑葉甘藍、蘑菇、栗子和牛骨髓汁

additional HKD 98 另加HKD 98元

dessert 甜品

christmas aqua platter
精選甜品拼盤

free flow sushi, sashimi and appetizers

75 minutes HKD 488

120 minutes HKD 588



Saké	Carafe	Price
Kikusaki Tokusen Honjozo Hitogokochi from Nagano prefecture, 65% Rice Polish	150ml	\$148
	Bottle	Price
Dewazakura 'Tetsukuri Iyukusei' Daiginjo Yamada Nishiki from Yamagata prefecture, 48% Rice Polish	300ml	\$428
Tedorigawa 'Shukon' Junmai Ginjo Yamada Nishiki & Gohyakumangoku from Ishikawa, 60% Rice Polish	720ml	\$928
Wine	Glass	Price
White		
Riesling, Shaw+Smith, Adelaide Hills, Australia	150ml	\$78
Chardonnay 'Morning Fog', Wente Vineyards, California, U.S.A.	150ml	\$78
Red		
Malbec, Amancaya, Bodegas Caro, Mendoza, Argentina	150ml	\$78
Dolcetto d'Alba, Sandrone, Piemonte, Italy	150ml	\$78
Rosé		
Rock Angel, Château d'Esclans, Côtes de Provence, France	150ml	\$78

free flow champagne NV 'Yellow Label' veuve cliquot & sake kikusaki tokusen honjozo

60 minutes	HKD 298
120 minutes	HKD 378