

冬の味覚 おすすめの逸品

Seasonal Recommended Dishes

		中盆 (4-5名) Medium Dish	小盆 (2-3名) Small Dish
宮保鱈白仔	鱈白子の赤唐辛子炒め Stir-Fried Cod Soft Roe with Red Pepper	¥10,800	¥7,200
奶油白菜鮑	蒸し鮑と白菜のクリーム煮込み Braised Abalone & Chinese Cabbage with Cream Sauce	¥13,800	¥9,200
蟹粉白菜鮑	蒸し鮑と白菜の蟹肉入り塩味煮込み Braised Abalone & Chinese Cabbage with Crab Meat	¥13,800	¥9,200
柚子牛排肉	米沢牛サーロインの柚子胡椒炒め Stir-Fried YONEZAWA Beef Sirloin with Yuzu Pepper	¥12,300	¥8,200
柚子和牛柳排肉	国産牛フィレ肉の柚子胡椒炒め Stir-Fried Japanese Beef Tenderloin with Yuzu Pepper	¥13,800	¥9,200
柚子牛柳片	牛フィレ肉の柚子胡椒炒め Stir-Fried Beef Tenderloin with Yuzu Pepper	¥8,700	¥5,800
干貝津白	干し貝柱と白菜の塩味煮込み Braised Chinese Cabbage & Dried Scallop	¥6,600	¥4,400
清炒塌菜	ターツァイの塩味炒め Stir-Fried Seasonal Chinese Green Vegetable	¥4,800	¥3,200
麻辣煨麵	霧島豚の花椒香る麻辣土鍋煮込みそば Stewed Noodles Soup with KIRISHIMA Pork & Chili scented with Szechuan Pepper		¥3,600
干貝煨麵	干し貝柱と鶏肉 白菜の白湯土鍋煮込みそば Stewed Noodles Soup with Chicken, Chinese Cabbage & Dried Scallop		¥3,600
南瓜布丁	南瓜プリン Pumpkin Pudding		¥1,800



干し貝柱と鶏肉 白菜の白湯土鍋煮込みそば
Stewed Noodles Soup with Chicken, Chinese Cabbage & Dried Scallop

※表示料金には消費税とサービス料10%が含まれております。
※All prices include consumption tax and 10% service charge



		中盆(4-5名) Medium Dish	小盆(2-3名) Small Dish
干貝薬膳湯	干し貝柱入り栄養蒸しスープ Steamed Medical Soup with Dried Scallop	¥8,700	¥5,800
香菌鶏塊湯	鶏肉と色々キノコの蒸しスープ Steamed Soup with Chicken & Mushrooms	¥6,900	¥4,600
藩茄肉丸湯	トマト入り肉団子の蒸しスープ Steamed Soup with Meat Ball & Tomato	¥6,900	¥4,600
水煮鹿肉	エゾ鹿肉の山椒風味激辛煮込み Stewed EZO Venison with Very Spicy Sauce	¥8,700	¥5,800
麻婆鹿肉	エゾ鹿肉の麻婆豆腐 Spicy Tofu with Minced EZO Venison	¥6,600	¥4,400
滷菜野猪	イノシシ肉の香辛料風味漬け Sauteed Wild Boar Meat with Spicy Sauce		
麻婆野猪	イノシシ肉の麻婆豆腐 Spicy Tofu with Minced Wild Boar Meat	¥6,600	¥4,400