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	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-Fride Seasonal Chinese Green Vegetable	¥4,800	¥3,200
麻辣煨麺	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
干貝煨麺	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 Puddung		¥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 incluude consumption tax and 10% service charge



石川フェア

ISIKAWA　FAIR

		中盆(4-5名) Medium Dish	小盆(2-3名) Small Dish
老酒鰤魚	“石川県産ぶり”の紹興酒漬け Shaoxing Wine-Marinated Ishikawa Prefecture Yellowtail		¥2,800
干煸能登牛	“能登牛”の山椒風味辛子炒め Stir-Fried Wagyu Beef with Szechuan Pepper and Spicy Sauce	¥8,700	¥5,800
能登牛炒飯	“能登牛”入りチャーハン Wagyu Beef Fried Rice		¥3,600
能登牛蒸湯	“能登牛”入り上湯蒸しスープ Steamed Wagyu Beef Soup with Superior Broth	¥8,700	¥5,800