

厨师发办 Omakase Menu

An omakase menu meticulously curated by our culinary team and artfully prepared with the finest seasonal ingredients, menu items are subject to availability of the day.

厨师发办由我们的厨师团队严选时令优质鲜美食材，顺应四季为您呈现独特的尝味体验，餐牌菜品以当日供货为准。

前菜 Appetizer

Aburi Japanese Scallop, Sea Urchin, Salmon Roe,
Plum Wine Jelly with Egg Yolk Vinegar Sauce
炙烧日本帆立贝，海胆，鲑鱼籽，梅酒冻配蛋黄醋汁

刺身 Sashimi

Chef's Selection of The Day
厨师精选刺身

茶壶汤 Dobinmushi

Abalone, Japanese Sea Bream, Mitsuba
鲍鱼，日本甘鲷，三叶芹

炭火烧 Sumibiyaki

Grilled Eel, Yuzu Kosho Pepper, Chestnut
炭烤海鳗，柚子胡椒酱，板栗

天妇罗 Tempura

Prawn, Whitebait Fish, Asparagus Kakiage, Japanese Eggplant with Spicy Pork Miso Sauce
大虾，小银鱼，芦笋什锦炸天妇罗，日本茄子，辣味噌猪肉酱

铁板烧 Teppanyaki

Japanese Wagyu Beef, Seasonal Vegetables
日本和牛，时令野菜

主食 Main Dish

Cold Inaniwa Udon
冷稻庭乌冬

甜品 Dessert

Matcha Ice Cream Parfait
抹茶冰淇淋芭菲

MOP1,488 per person

价格以澳门元计算，并须另加 10%服务费。Price is in MOP and subject to 10% service charge

如果您对食物过敏，请在下单时告知服务员。Please inform your server of any food allergies prior to ordering.