

月山 GASSAN

TASTING MENU

先付

和牛韃靼 · 慢煮鮫鱈魚肝 · 甘酢沖繩水雲 · 地膚子冷奴
Wagyu Tartare · Slow-cooked Ankimo ·
Tosazu Okinawa Mozuku · Belvedere Fruit Cold Tofu

向付

赤座海老 · 縞鰹 · 金槍魚赤身
Akaza Ebi · Striped Jack · Tuna Akami

煮物

鎮西鮑魚柔煮 · 山椒醬
Slow-cooked Kyushu Abalone · Sansho Pepper Sauce

旬味

季節蟹 · 本枯節高湯凍
Seasonal Crab · Hongarebushi Dashi Jelly

酢物

平貝 · 春野菜 · 平實檸檬啫喱
Pen Shell · Spring Vegetables · Hiramimi Lemon Jelly

壽喜燒

宮崎產 BMS No. 10 A5 和牛肩胛羽下肉
Miyazaki BMS No.10 A5 Wagyu Chuck Flap Sukiyaki

御食

壽喜燒赤玉鍋飯
Sukiyaki Nabe Gohan

水物

日本水菓子
Japanese Fresh Fruit

\$1,388/ 位 person

————— \$428 配唎酒師精選清酒 —————

Additional \$428 Per Person with Sake Pairing
from Sake Sommelier's Selection

所有價目均以港幣計算並需按原價收取加一服務費
All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡
Please inform us of any food allergies or dietary requirements prior to ordering



Gassan