

精選鐵板套餐

PREMIUM TEPPANYAKI SET

梅酒蕃茄啫喱凍

Plum Wine Tomato Jelly

是日沙律

Daily Salad

蟹肉蒸蛋

Steamed Egg with Crab Meat

廣島蠔

Hiroshima Oysters

大虎蝦

Tiger Prawn

南非鮑魚

South African Abalone

美國牛肉薄燒 / 沖繩豚肉脆卷

升級至美國牛肉厚燒 + \$100 / A5和牛 + \$200

Sliced U.S Beef / Crispy Okinawa Pork Roll
Upgrade to U.S Steak + \$100 / A5 Wagyu + \$200

季節野菜

Seasonal Vegetables

蟹肉炒飯及 零油感煎蛋

Crab Fried Rice & Oil-free Fried Egg

味噌湯

Miso Soup

甜點

Daily Dessert

\$398 / 位 per person

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

時令鐵板套餐

SEASONAL TEPPANYAKI SET

梅酒蕃茄啫喱凍

Plum Wine Tomato Jelly

是日沙律

Daily Salad

蟹肉蒸蛋

Steamed Egg with Crab Meat

刺身三品盛

三文魚、油甘魚、赤蝦

Sashimi Platter (3 types)

Salmon, Yellowtail, Red Shrimp

蟹肉牛角包

Crab Croissant

本日魚鮮

Daily Catch

南非鮑魚

South African Abalone

北海道帶子

Hokkaido Scallop

美國牛肉薄燒 / 沖繩豚肉脆卷

升級至美國牛肉厚燒 +\$100 / A5和牛 +\$200

Sliced U.S Beef / Crispy Okinawa Pork Roll

Upgrade to U.S Steak + \$100 / A5 Wagyu + \$200

季節野菜

Seasonal Vegetables

蟹肉炒飯及零油感煎蛋

Crab Fried Rice & Oil-free Fried Egg

味噌湯

Miso Soup

甜點

Daily Dessert

\$698 / 位 per person

所有價目均以港幣計算並需按原價收取加一服務費

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活龍蝦鐵板套餐

LIVE LOBSTER TEPPANYAKI SET

梅酒蕃茄啫喱凍

Plum Wine Tomato Jelly

是日沙律

Daily Salad

蟹肉蒸蛋

Steamed Egg with Crab Meat

特上刺身三品盛

拖羅、油甘魚、海膽

Deluxe Sashimi Platter (3 types)

Toro, Yellowtail, Sea Urchin

鐵板鵝肝伴油條

Foie Gras with Fried Dough Sticks

龍蝦配海膽醬

Lobster with Sea Urchin Sauce

南非鮑魚

South African Abalone

酢物

Vinegared Dishes

美國牛肉薄燒 / 沖繩豚肉脆卷

升級至美國牛肉厚燒 +\$100 / A5和牛 +\$200

Sliced U.S Beef / Crispy Okinawa Pork Roll

Upgrade to U.S Steak + \$100 / A5 Wagyu + \$200

季節野菜

Seasonal Vegetables

蟹膏蟹肉炒飯及零油感煎蛋

Crab Paste & Meat Fried Rice & Oil-free Fried Egg

龍蝦味噌湯

Lobster Miso Soup

甜點

Daily Dessert

\$988 / 位 per person

(兩位起 Minimum for 2)

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鱈場蟹鐵板套餐

KING CRAB TEPPANYAKI SET

梅酒蕃茄啫喱凍

Plum Wine Tomato Jelly

是日沙律

Daily Salad

蟹肉蒸蛋

Steamed Egg with Crab Meat

特上刺身三品盛

拖羅、油甘魚、海膽

Deluxe Sashimi Platter (3 types)

Toro, Yellowtail, Sea Urchin

蟹肉牛角包

Crab Croissant

牛油香煎蟹腳

Pan-fried Crab Legs with Butter

籠蒸柚子蟹

Steamed Crab with Yuzu

蟹腳天婦羅

Crab Leg Tempura

酢物

Vinegared Dishes

美國牛肉薄燒 / 沖繩豚肉脆卷

升級至美國牛肉厚燒 +\$100 / A5和牛 +\$200

Sliced U.S Beef / Crispy Okinawa Pork Roll

Upgrade to U.S Steak + \$100 / A5 Wagyu + \$200

季節野菜

Seasonal Vegetables

蟹膏蟹肉炒飯及 零油感煎蛋

Crab Paste & Meat Fried Rice & Oil-free Fried Egg

蟹肉清湯

Crab Meat Clear Soup

甜點

Daily Dessert

\$1,588 / 位 per person

(兩位起 Minimum for 2)

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海鮮 SEAFOOD

廣島蠔	Hiroshima Oysters	\$108
大虎蝦	Tiger Prawn	\$138
南非鮑魚	South African Abalon	\$188
銀鱈魚	Silver Cod	\$238
白鱈	Freshwater Eel (須兩天前預訂 Order 2 Days in Advance)	\$268
斑馬瀨尿蝦	Mantis Shrimp	時價 Market Price
	(須兩天前預訂 Order 2 Days in Advance)	
時令海鮮	Seasonal Seafood	時價 Market Price

肉類 MEAT

日本雞扒	Japanese Chicken Steak	\$138
豚肉薄燒 (5片)	Sliced Pork (5 Pieces)	\$158
美國薄燒 (3片)	Sliced U.S Beef (3 Pieces)	\$188
美國牛柳 (120g)	U.S Beef Tenderloin (120g)	\$238
羊架 (2件)	Lamb Rack (2 Pieces)	\$238
A5和牛薄燒 (4片)	Sliced A5 Wagyu (4 Pieces)	\$488
A5和牛厚燒 (120g)	A5 Wagyu Steak (120g)	\$688
煙燻A5和牛柳 (120g)	Smoked A5 Wagyu Tenderloin (120g)	\$888

主食 MAIN

野菜稻庭烏冬 (炒 / 湯)	Wild Vegetable Inaniwa Udon (Stir-fried / Soup)	\$138
豚肉稻庭烏冬 (炒 / 湯)	Pork Inaniwa Udon (Stir-fried / Soup)	\$188
牛肉稻庭烏冬 (炒 / 湯)	Beef Inaniwa Udon (Stir-fried / Soup)	\$208
野菜炒飯	Wild Vegetable Fried Rice	\$138
煙肉炒飯	Bacon Fried Rice	\$168
鵝肝炒飯	Foie Gras Fried Rice	\$208
牛肉炒飯	Beef Fried Rice	\$238
海膽牛肉炒飯	Sea Urchin and Beef Fried Rice	\$388

創作料理 CREATIVE CUISINE

蟹肉牛角包 Crab Croissant	\$138
鐵板鵝肝伴油條 Foie Gras with Fried Dough Sticks	\$188

小食 SNACKS

枝豆 Edamame	\$48
鱈魚乾 Grilled Cod Fish Skin	\$58
味咻魚乾 Grilled Dried Fish · Mirin	\$78

刺身 SASHIMI

北海道白象拔蚌 Hokkaido White Geoduck	\$438
三文魚 (2切) Salmon (2 pcs)	\$58
油甘魚 (2切) Yellowtail (2 pcs)	\$68
赤身 (2切) Tuna (2 pcs)	\$88
拖羅 (2切) Toro (2 pcs)	\$168
海膽 (1份) Sea Urchin (1 Order)	\$168
時令海鮮 Seasonal Seafood	時價 Market Price

甜點 DESSERT

焦糖多士 Caramel Toast	\$68
雪糕 Ice-cream	\$58

果實酒 FRUIT WINE



鶴梅 完熟梅 濁酒

Hakume Perfect Mixture Wine

完熟濁梅酒是一款以和歌山縣最高等級南高梅釀製，加入梅果醬與桃子醬，口感香甜濃郁、酸甜平衡的果酒。

\$68 / Glass

\$538 Bottle / 720ml



美丈夫氣泡柚子酒

Bijofu Sparkling Yuzu Sake

開胃解膩好酒！入口有新鮮的柚子味，亦有甜甜的蜂蜜，微酸帶甜，果汁配上氣泡自帶清爽，又不會掩蓋自然的果汁風味。

\$298 Bottle / 500ml

清酒 SAKE



獺祭 純米大吟釀三割九分

Dassai Junmai Daiginjo 39

低溫長時間發酵，保留精緻層次，香氣清新，柔滑順口，酸度平衡，餘韻輕盈綿長。

\$298 Bottle / 300ml



寒北斗 純米吟釀

Diablo

以低溫陳釀的清酒 優雅的果香與味道平衡恰到好處。

\$488 Bottle / 720ml

清酒 SAKE



勝山 猷 純米吟釀

KATSUYAMA KEN JUNMAI GINJO

精緻蜜瓜香氣主導，白肉水果層次，酒體溫潤，
口感柔順通透，甘酸平衡，淡淡辛口。

\$588 Bottle / 720ml



獺祭 純米大吟釀三割九分

Dassai Junmai Daiginjo 39

低溫長時間發酵，保留精緻層次，香氣清新，
柔滑順口，酸度平衡，餘韻輕盈綿長。

\$668 Bottle / 720ml



賀茂金秀 限定釀造 純米大吟釀 13

Kamo Kinshu 13% Pure Mino Ginza

飽滿紮實的米香旨味，是一款滋味多汁且輕盈易飲的佳酒。

\$788 Bottle / 720ml



黑龍 九頭龍 大吟釀

KUZURYU

飽滿紮實的米香旨味，是一款滋味多汁且輕盈易飲的佳酒。

\$888 Bottle / 720ml



獺祭 純米大吟釀三割九分

Dassai Junmai Daiginjo 39

低溫長時間發酵，保留精緻層次，香氣清新，柔滑順口，
酸度平衡，餘韻輕盈綿長

\$1,188 Bottle / 1800ml

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啤酒 BEER

可樂娜無酒精啤酒 (330ml) Corona Cero Alcohol Free Beer	\$58 Bottle
三得利頂級啤酒 (334ml) Suntory Bottle	\$68 Bottle
朝日啤酒 Asahi Super Dry	\$48 Bottle

汽水 SOFT DRINK

可樂 Coke	\$38
雪碧 Sprite	\$38
薑味汽水 Ginger Ale	\$38
梳打水 Soda Water	\$38
無糖可樂 Coke Zero	\$38
富士山頂柚子梳打 Yuzu Soda	\$48
富士提子梳打 Grape Soda	\$48

果汁 JUICE

鮮榨橙汁 Orange Juice	\$38
日本白桃汁 Peach Juice	\$48

礦泉水 MINERAL WATER

Perrier Distilled (330ml)	\$68 Bottle
Perrier Sparkling (Lime Flavour 330ml)	\$68 Bottle



MULAN
沐瀾

ART OF CANTON
粵藝館



幸
SHIAWASE
幸・匠燒



鷄三和
國產名產港銷
創業明禮三十五年



S E N S U

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