

FINEST MENU

\$1,488/person

月山 GASSAN

先付
Starter

和牛韃靼 · 柔煮八爪魚 · 旬菜酢味噌 · 甘酢沖繩水雲 · 塩麴水果番茄
Wagyu Tartare · Slow Cooked Octopus · Seasonal Vegetable Ponzu Miso ·
Tosazu Okinawa Mozuku · Salted Koji Fruit Tomato

向付
Sashimi

北海道馬糞雲丹金槍魚腩杯
Hokkaido Bafun Uni Toro Cup

煮物
Simmered
Dish

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

強肴
Shiizakana

蘇格蘭蠔子 · 海膽 · 季節野菜
Scottish Razor Clam · Hokkaido Uni · Seasonal Vegetable

燒物
Grilled
Dish

西班牙紅蝦 · 蝦膏味噌
Spanish Red Prawn · Prawn Miso

壽喜燒
Sukiyaki

宮崎產 BMS No. 10 A5 牛肩胛肩芯肉
Miyazaki BMS No.10 A5 Wagyu Chuck Eye Log Sukiyaki

御食
Main

壽喜燒赤玉鍋飯
Sukiyaki Nabe Gohan

甘味
Dessert

日本果物
Japanese Fresh Fruit

清酒
Sake

\$428 配喇酒師精選清酒
Additional \$428 Per Person with Sake Pairing from Sake Sommelier's Selection

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

所有價目均以港幣計算，不足港幣一元之金額將以四捨五入計算，並需按原價收取加一服務費
All prices are in Hong Kong Dollars and will be rounded up or down to the nearest Hong Kong dollar, and subject to 10% service charge based on original prices