

Tasting Menu



Spicy Toro Tartar 香辣脆金槍魚腩



M7 Wagyu and Goose Liver Yaki 火焰石燒和牛、鵝肝

Joe's Imperial

Hotategai Salad 帆立貝沙律

Seared scallop on mixed salad with mango salsa

Sashimi Mori 精選刺身

Sashimi of wagyu, spot prawn and
3 kinds of chef's selection

Spicy Toro Tartar 香辣脆金槍魚腩

Chopped prime tuna with home-made spicy sauce

M7 Wagyu and Goose Liver Yaki

火焰石燒和牛、鵝肝

Seared sliced wagyu with French goose liver
enhanced with teriyaki sauce

Unagi Chahan 鰻魚飯

Fried rice with eel and mixed vegetables

Crème Brulee 焦糖布甸

\$580 per person

Minimum for 2 persons / \$138 for your choice from a carafe of sake or 2 glasses of wine

Robatayaki Imperial

Ebi Salad

大蝦天婦羅沙律

Tempura prawns salad served with vinaigrette dressing

Sashimi Mori

精選刺身

Sashimi of spot prawns, salmon, yellowtail and 2 kinds of chef's selection

Hotategai Yaki

帆立貝一口燒

Grilled scallop on tofu with home-made seaweed sauce on top

Yaki Combo

串燒盛合

Robatayaki of abalone, berkshire pork and green pepper

Gindara Miso Nori Yaki

銀鱈魚味噌燒

Oven baked silver cod in kimchi miso sauce

Zaru Inaniwa

冷稻庭烏冬

Chilled fine udon

Crème Brulee

焦糖布甸

\$495 per person

Kyoto Imperial

Smoked Salmon Salad

煙三文魚沙律

Smoked salmon with Japan sweetened wine with mixed salad

Sashimi Mori

精選刺身

Sashimi of scallops, salmon, yellowtail and 2 kinds of chef's selection

Kobe Gyu Sushi Roll

神戶和牛舞茸卷

Kobe beef sushi roll filled with maitake mushroom, mizune & seaweed sauce

Tori Sesame

胡麻鷄

Deep-fried chicken with sesame and home-made spicy sauce

Spicy Ramen

辣味豬骨濃湯拉麵

Ramen noodles with berkshire pork, ondo egg, sakura shrimp, spinach in spicy soup

Crème Brulee

焦糖布甸

\$415 per person

Minimum for 2 persons / \$138 for your choice from a carafe of sake or 2 glasses of wine

Prices are subject to 10% service charge