

Hotategai Imo 是拉差薯蓉帶子燒



Beef Wasabi Mayo 薄牛肉配青芥辣醬



Rock Shrimp Gyoza 日式煎餃子



Sea Bass Miso Fumi 烤鱸魚



Hot Dishes 熱盤

-  **Rock Shrimp Gyoza 日式煎餃子** \$120
Puffy dumplings filled with rock shrimp, berkshire porkloin and chives pan-fried in traditional style and served with spicy balsamic vinegar
- Sea Bass Miso Fumi 烤鱸魚** \$240
Grilled sea bass with seaweed miso
-  **Gindara Saikyo Yaki 銀鱈魚西京燒** \$240
Oven baked silver cod in saikyo miso
-  **Hotategai Imo 是拉差薯蓉帶子燒** \$180
Grilled scallop on top of duo potatoes and bacon, served with sriracha sauce
- Tori Kara-Age 日式炸雞** \$160
Deep fried marinated chicken served with special spicy sauce
- Tori Teriyaki 雞照燒** \$170
Grilled chicken with teriyaki sauce
-  **Beef Wasabi Mayo 薄牛肉配青芥辣醬** \$240
Seared beef fillet with garlic and onion served with wasabi mayonnaise
- Beef Sukiyaki 牛肉鍋** \$180
Sliced beef and assorted vegetables with pepper served in hot pot
-  **Miyazaki Wagyu Hitokuchi Yaki 宮崎和牛一口燒** \$500
Grilled diced prime sirloin with garlic soya sauce (180gm)
-  **Karubi Yaki 牛肋骨燒** \$230
Robatayaki of boneless beef ribs with teriyaki sauce
- Mixed Mushroom 焗雜菇** \$110
Enoki, shiitake and shimeji, baked in foil with butter