

**SUPREME WAGYU BEEF COURSE FOR 2**

- Seasonal greens with smoked salmon
- Lobster miso soup
- Jumbo scallop (2 pcs)
- M-5 Wagyu beef steak
- Wagyu ribeye usuyaki (4 pcs)
- Japanese fried rice
- Assorted vegetable with enoki mushroom
- Gelato

**頂級神戶和牛二人套餐**

- 煙三文魚沙律
- 龍蝦麵豉湯
- 北海道珍寶帶子(2隻)
- M-5神戶和牛排一塊
- 神戶肉眼薄燒卷
- 日式炒飯
- 什菜及金菇
- 意大利雪糕

**\$228.00**

**DELUXE COURSE FOR 2**

- Seasonal greens with smoked salmon
- Lobster miso soup
- Live lobster
- Jumbo scallop (2 pcs)
- Foie gras
- Ribeye usuyaki
- AAA beef tenderloin
- Japanese fried rice
- Assorted vegetable with enoki mushroom
- Gelato

**豪華二人世界套餐**

- 煙三文魚沙律
- 龍蝦麵豉湯
- 原隻游水龍蝦
- 北海道珍寶帶子(2隻)
- 法式鵝肝
- 薄燒蒜蔥肉眼卷
- 特級牛柳
- 日式炒飯
- 什菜及金菇
- 意大利雪糕

**\$220.00**

**PREMIUM COURSE FOR 2**

- Seasonal greens with smoked salmon
- Lobster miso soup
- BC live crab (whole)
- Salmon steak
- Ribeye usuyaki
- AAA beef tenderloin
- Japanese fried rice
- Assorted vegetable with enoki mushroom
- Gelato

**特級二人世界套餐**

- 煙三文魚沙律
- 龍蝦麵豉湯
- 游水BC蟹(原隻)
- 燒三文魚扒
- 薄燒蒜蔥肉眼卷
- 特級牛柳
- 日式炒飯
- 什菜及金菇
- 意大利雪糕

**\$216.00**

**ROMANCE COURSE FOR 2**

- Seasonal greens salad
- Lobster miso soup
- Tiger prawn
- Salmon steak
- Jumbo Scallop
- Ribeye usuyaki
- AAA beef tenderloin
- Japanese fried rice
- Assorted vegetable with enoki mushroom
- Gelato

**浪漫二人世界套餐**

- 雜菜沙律
- 龍蝦麵豉湯
- 老虎蝦
- 燒三文魚扒
- 北海道珍寶帶子
- 薄燒蒜蔥肉眼卷
- 特級牛柳
- 日式炒飯
- 什菜及金菇
- 意大利雪糕

**\$102.00**

### SEAFOOD 海鮮

|   |              |
|---|--------------|
| Live Atlantic Lobster<br>龍蝦               | market price |
| Live Abalone<br>游水鮑魚                      | market price |
| Live Dungeness Crab<br>游水蟹                | market price |
| Seabass Steak<br>智利鱸魚扒                    | market price |
| Hokkaido Jumbo Scallop (2 pcs)<br>北海道珍寶帶子 | \$26.00      |
| Tiger Prawns<br>虎蝦                        | \$28.00      |
| Vietnam Jumbo Prawn (2 pcs)<br>越南大蝦皇      | \$38.00      |
| Scallops<br>帶子                            | \$26.00      |
| Salmon Steak<br>三文魚扒                      | \$26.00      |
| Black Cod<br>銀雪魚柳                         | \$30.00      |
| Oyster (2 pcs)<br>生蠔                      | \$28.00      |
| Squid<br>魷魚                               | \$21.00      |

### VEGETABLES 蔬菜

|                                    |        |
|------------------------------------|--------|
| Fresh Portobello Mushroom<br>皇帝菇   | \$9.95 |
| Enoki Mushroom<br>金菇               | \$9.50 |
| Assorted Seasonal Vegetables<br>雜菜 | \$6.50 |

### WAGYU BEEF 和牛

|   |          |
|---|----------|
| Australian Wagyu Beef M5 (8 oz.)<br>澳洲M5和牛(8安士)   | \$168.00 |
| Japanese Wagyu Tenderloin<br>日本上州和牛柳<br>(8 oz. Grade 5 BMS#8 or above)<br>(8安士5等級,霜降度8以上) | \$278.00 |
| (10 oz. 10 安士)  | \$348.00 |

### MEAT AND POULTRY 肉類

|   |          |
|---|----------|
| AAA Beef Tenderloin<br>特級牛柳               | \$50.00  |
| Ribeye Steak (8 oz.)<br>肉眼扒               | \$78.00  |
| Thinly Sliced Ribeye<br>薄燒蒜蔥肉眼卷           | \$86.00  |
| Beef Teriyaki<br>日式燒牛肉                    | \$43.00  |
| Chicken Teriyaki<br>日式燒雞                  | \$29.00  |
| Wagyu Sliced Ribeye<br>神戶肉眼薄燒卷            | \$118.00 |
| Goose Liver (foie gras) (2 pcs)<br>新鮮法國鵝肝 | \$45.00  |
| Barley Fed Pork<br>甘香黑豚肉                  | \$42.00  |
| Pork Neck Trim<br>豬頸脊                     | \$30.00  |
| New Zealand Rack of Lamb<br>新西蘭羊架 (3 pcs) | \$59.00  |
| Ox-tongue<br>牛舌                           | \$39.00  |
| Duck Breast<br>鴨胸                         | \$48.00  |

If you have any food allergy, please tell your server before placing order.

如您有任何食物敏感，請在下單前告知服務員。



### A. CHEF SPECIAL TEPPANYAKI COURSE

- Seasonal greens with smoked salmon
- Lobster miso soup
- Prawn, squid, scallop
- AAA beef tenderloin
- Thinly sliced ribeye (Usuyaki)
- Assorted vegetable with enoki mushroom
- Japanese Fried Rice
- Gelato

### 精選廚師推介

\$63.00

煙三文魚沙律  
龍蝦味噌湯  
蝦, 魷魚, 帶子  
特級牛柳  
薄燒蒜蔥肉眼卷  
炒什菜及金菇  
日式炒飯  
意大利雪糕

### B. VEGETARIAN TEPPANYAKI COURSE

- Seasonal greens with dressing
- Homemade miso soup
- Fresh portobello mushroom
- Tofu, enoki Mushroom
- Fried assorted vegetable
- Steamed rice

### 素菜套餐

\$43.00

日式沙律  
味噌湯  
皇帝菇  
豆腐、金菇  
炒什菜  
白飯

### C. PREMIUM VALUE COURSE

- Seasonal greens with smoked salmon
- Lobster miso soup
- Jumbo tiger prawn
- Salmon steak, scallop & squid
- Filet of chicken, thinly sliced ribeye
- Assorted vegetable with enoki mushroom
- Japanese fried rice
- Gelato

### 特級套餐

\$66.00

煙三文魚沙律  
龍蝦味噌湯  
大蝦皇  
三文魚扒, 帶子及魷魚  
雞扒, 薄燒蒜蔥肉眼卷  
什菜及金菇  
日式炒飯  
意大利雪糕



#### D. SUPERIOR VALUE COURSE

- Seasonal greens with smoked salmon
- Lobster miso soup
- Half live lobster
- Filet of black cod
- AAA beef tenderloin
- Thinly sliced ribeye (Usuyaki)
- Assorted vegetable with enoki mushroom
- Japanese fried rice
- Gelato

#### 超級龍蝦套餐

\$79.00

煙三文魚沙律  
龍蝦味噌湯  
游水龍蝦半隻  
銀雪魚柳  
特級牛柳一塊  
薄燒蒜蔥肉眼卷  
什菜及金菇  
日式炒飯  
意大利雪糕

#### E. SUPREME VALUE COURSE

- Seasonal greens with smoked salmon
- Lobster miso soup
- Live abalone (sm)
- Half live lobster
- AAA beef tenderloin
- Thinly sliced ribeye (Usuyaki)
- Assorted vegetable with enoki mushroom
- Japanese fried rice
- Gelato

#### 鮑魚龍蝦套餐

\$148.00

煙三文魚沙律  
龍蝦味噌湯  
游水鮑魚一隻(四頭)  
游水龍蝦半隻  
特級牛柳一塊  
薄燒蒜蔥肉眼卷  
什菜及金菇  
日式炒飯  
意大利雪糕

