

季節のおすすめ品
Our recommendation



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| 1. 松露鮑魚滿壺香 | <p>【創業100周年記念】
鮑ときのこと牛肉の壺蒸しスープ、トリュフの香り
<i>Braised abalone, mushrooms, and beef in a pot, with flavored truffle</i></p> | 4,400 |
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| 2. 糟 酒 鮮 鮑 | 鮑と白とり貝の紹興酒漬け、紹興酒の黄身酢ソース
<i>Abalone and white cockle marinated in Chinese rice wine
(Chinese rice wine and egg yolk vinegar sauce)</i> | 3,960 |
| 3. 釀 焗 双 蟹 蓋 | 上海蟹とずわい蟹の甲羅詰め焼き
<i>Baked Shanghai crab and Snow crab stuff in the shell</i> | 1,540 |
| 4. 双 醬 煎 鹿 肉 | 蝦夷鹿の焼き物、トリュフと柚子胡椒の二種ソースで
<i>Sautéed Ezo venison served with two sauces (truffle and yuzu-kosho)</i> | 3,960 |
| 5. 蟹粉蝦仁葱香炒飯 | 九条葱香る、上海蟹と海老の陶板炒飯
<i>Fried rice with Shanghai crab, shrimp and scallions on hot grill plate</i> | 3,960 |
| 6. 栗子西米雪糕 | タピオカと和栗の冷たいお汁粉、安納芋アイス添え
<i>Chilled sweet soup with tapioca and chestnuts, with sweet potato ice cream</i> | 1,210 |



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