

- LUNCH course -

[DIMSUM course]

¥3,850 (including tax)

Three kind of appetizers

Scallop and Tofu Shanghai crab soup

Two kinds of fried dim sum

Two kinds of steam dim sum

Fried chicken with garlic

Shanghai style fried noodle

Dessert

[WITAN course]

¥5,500 (including tax)

Four kind of appetizers

Shanghai style Shark-fin soup

Today's seafood dish

Stir-fried green pepper and duck

Baked pork and vegetable fried rice

Dessert

[PUDONG course]

¥7,150 (including tax)

Four kind of appetizers

Today's seafood dish

Shark-fin and seafood soup

Peking duck

Spicy fatty pork and vegetable

Crab meat and lettuce fried rice

Dessert

[TAIKO course]

¥11,000 (including tax)

Six kinds of appetizer

Today's seafood dish

Chinese mushroom and KINKA ham shark-fin soup

Peking Duck

Stir-fried chicken with truffle sauce

Stir-fried season vegetable

Chinese soy sauce based fried rice with pine nuts

KURAWAN special dessert

- DINNER course -

TENMOKU course

¥14,300 (including tax)

Six kinds of appetizer

Today's seafood dish

Stewed shark-fin in pot

Peking Duck

Stewed meat ball, Shanghai crab inside

Stir-fried season vegetable

Beef and lotus root fried rice

KURAWAN special dessert

[SUIREN course]

¥22,000 (including tax)

Six kinds of appetizer

Vermicelli with caviar and karasumi

Today's seafood dish

Stewed a whole shark fin

Peking Duck

Wagyu wand mushroom with black pepper sauce

Stir-fried season vegetable with crab meat sauce

Chinese sausage and vegetable fried rice

KURAWAN special dessert