

各種おすすめ Recommendations

(河豚)

- (紅焼河豚塊堡) 上海風 トラフグの土鍋醤油煮込み ¥5,800
Braised blowfish with soy sauce
- (椒塩炸河豚皮) 皮付きフグの特製スパイス揚げ ¥3,800
Deep-fried blowfish and vegetables with salt and pepper spices
- (時菜柚子炒河豚) トラフグと季節野菜の柚子胡椒炒め ¥5,000
Stir-fried blowfish and vegetables with yuzu zest and chili peppers

(松茸)

- (松茸炒海鮮) 松茸と海鮮のあっさり炒め ¥5,800
Stir-fried matsutake mushroom with seafood
- (松茸魚翅燉湯) 松茸とふかひれ入り薬膳蒸しスープ 1人前 ¥5,000
Steamed medicinal soup with shark's fin and matsutake mushroom
- (松茸炒和牛) 松茸と和牛の生湯葉入り酒糟炒め ¥6,500
Stir-fried Japanese beef and mushroom with sake lees sauce

(石斑魚)

- (泡椒煮魚片堡) ハタの切り身と漬け唐辛子の酸っぱ辛い土鍋煮込み ¥5,800
White fish with pickled peppers
- (風沙炸石斑魚片) ハタの衣揚げ 特製杏仁スパイスかけ ¥4,800
Deep-fried white fish and mushroom with pepper
- (清蒸石斑魚片) ハタの切り身の蒸し物 特製醤油ソース ¥5,800
Steamed white fish with special soy sauce

(前菜)

- (酸洗菜花) オレンジカリフラワーの甘酢漬け ¥1,800
Orange cauliflower marinated in sweet chili vinegar
- (猪脚煨) 豚足と上湯の中華風煮こごり ¥2,000
Jellied pettitoes and superior soup

(湯)

- (腐竹時磨菇湯) 旬のキノコと湯葉入りとろみスープ 1人前 ¥1,500
Thick soup with yuba and mushroom
- (干貝魚翅白羅卜湯) 干し貝柱とふかひれ入りカブのすり流しスープ 1人前 ¥2,200
Turnip ureed soup with scallop with shark's fin

(肉)

- (岩中黒醋扣肉) 岩中豚のやわらか煮込み、黒酢ソースかけ ¥3,000
Braised pork with black vinegar sauce

(野菜)

- (各種時菜) 季節野菜のお料理 (豆苗・広東白菜・カイラン菜) ¥2,000より
Seasonal vegetables(pea sprout,pak choi,Chinese broccoli)

(飯)

- (干貝姜末蛋白炒飯) 干し貝柱と生姜入り卵白チャーハン ¥2,400
Fried rice with sballop and ginger starchy sauce
- (素菜河豚粥) フグと青菜の中華風おじや ¥2,800
Chinese congee with blowfish and vegetables