

上海蟹のおすすめ Shanghai crab menu

【Appetizer】

(珍味原只醉蟹) 上海蟹の老酒漬け ¥6,050

Marinated Shanghai crab with Chinese wine

(清蒸大闸蟹) 上海蟹の姿蒸し(メス・オス) 時価

Steamed Shanghai crab

【Shark's fin】

(蟹粉元壺) 上海蟹ミンのせ ふかひれの濃厚醤油煮込み ¥8,800

Braised shark's fin and Shanghai crab butter in soy sauce

(蟹粉砂鍋排翅) 上海蟹ミンかけ ふかひれの姿煮込み ¥14,300

Braised special whole shark's fin with Shanghai crab butter

【Seafood】

(蟹粉炒蝦球) 上海蟹ミンと大ぶり海老の炒め ¥6,380

Stir-fried prawn and Shanghai crab butter

(清炒蟹粉) 上海蟹ミンの炒め 蒸しパン添え 1人前 ¥3,080

Stir-fried Shanghai crab butter and meat with steamed Chinese bun

(蟹粉鮑魚) アワビとアスパラガス詰め 衣笠茸の上海蟹ミンあんかけ ¥7,480

Braised kinugasa mushroom and Shanghai crab butter stuffed with asparagus

(蟹粉炸魚球) 白身魚の衣揚げ 上海蟹ミンあんかけ ¥2,200

Deep-fried white fish with Shanghai crab butter

【Vegetables】

(蟹腿粉皮露笋) 板春雨とアスパラガス入り上海蟹の炒め ¥4,400

Stir-fried bean-starch and asparagus with Shanghai crab butter

(蟹粉炒豆苗) 上海蟹ミンかけ豆苗の炒め ¥4,400

Stir-fried pea sprouts with Shanghai crab butter

【Dim sum】

(蟹粉小龍包) 上海蟹ミン入りショウロンポー (L.Oは22:00でございます) 3個 ¥1,650

Steamed soup bun with pork filling and Shanghai crab butter

(蟹粉春卷) 上海蟹ミンと豆腐の春巻き (L.Oは22:00でございます) 3本 ¥1,650

Spring roll with tofu and Shanghai crab butter

【Noodle&Fried rice】

(蟹粉拌麵) 上海蟹ミンかけ特製葱油そば ¥3,300

Boiled noodles with leek oil with Shanghai crab butter

(蟹腿雪菜炒飯) 上海蟹肉と高菜のチャーハン ¥2,750

Fried rice with Shanghai crab meat and pickled mustard leaf

(蟹粉蛋扒炒飯) 上海蟹ミンあんかけ玉子チャーハン ¥2,750

Fried rice with Shanghai crab butter and the white of an egg