

Dinner course “Hakuraku”

9,000 yen per person

*Minimum order from two

Menu

Assorted Appetizers (6 Varieties)

Shark Fin Soup with Mixed Ingredients and a Hint of Aged
Tangerine Peel

Assorted Dim Sum (3 Varieties): Spring Roll, Lemon-
flavored Shumai, Turnip Cake

Lightly Stir-Fried Scallops and Bigfin Reef Squid with Salt

Sweet and Sour Pork with Chinese Black Vinegar

Fried Rice with Crab Meat and Lettuce

Dessert

Anniversary Dinner course

13,000 yen per person

*Minimum order from two

Menu

Assorted Appetizers (7 Varieties)

Shark Fin Soup with Crab Meat

Crispy Fried Bigfin Reef Squid with Spices

Stir-Fried Wagyu Beef Tenderloin with Black Pepper

Braised Abalone in Rich Oyster Sauce

Fried Rice with Octopus, Celery, and Lettuce – XO Sauce
Flavor

Dessert

Dinner course “Ho-oh”

18,000 yen per person

*Please make a reservation by 2:00 PM, 3 days in
advance.

– Lobster Course –

Menu

Assorted Appetizers (8 Varieties)

Premium Clear Broth Soup with Shark Fin

Peking Duck

Blanched Wagyu Sirloin with Lime-Flavored Soy Sauce

Stir-Fried Lobster and Asparagus with XO Sauce

Seafood and Truffle Fried Rice

Dessert