

Dinner course “Hakuraku”

9,000 yen per person

*Minimum order from two

Menu

Six kinds of appetizers

Hot and sour soup with assorted ingredients

Lightly salted stir-fry of shrimp and asparagus

Steamed grouper and red tomato with black bean sauce,
flavored soy sauce

Sweet and sour pork with Kumamura Isshochi red pork

Crab meat and corn fried rice with perilla flavor

Dessert

Anniversary Dinner course

13,000 yen per person

*Minimum order from two

Menu

Assorted seven kinds of appetizers

Superior shark fin soup

Peking duck crepe with fried new lotus root

Steamed grouper and red eggplant with garlic and lemon
aroma

Stir-fried Japanese Black beef tenderloin with XO sauce

Crab meat and corn fried rice with Japanese basil 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 Eight Appetizers

Superior Shark Fin Soup

Peking Duck with Aromatic Vegetables

Steamed Lobster with Garlic and Lemon

Stir-fried Black Wagyu Beef Fillet with XO Sauce

Seafood and Corn Fried Rice with Truffle Flavor

Dessert