

Dinner

**Hakuraku: 8,000 yen**

Six Assorted Appetizers

Crab Meat and Watercress Soup

Spring Rolls with Sakura Shrimp and Jade Green Gyoza

Lightly Stir-Fried Seafood with Salt

Sweet and Sour Pork with Red Wine Flavor

Stir-Fried Rice with Japanese Beef, Rapeseed Blossoms, and New Onions

Dessert

**Fuki: 12,000 yen**

A 7-course meal featuring seasonal appetizers and shark fin soup.

Seven Assorted Appetizers

Superior Broth with Shark Fin

Pan-Fried Peking Duck and Fried Wild Vegetables

Steamed Scallops and Spear Squid with Garlic and Rapeseed Blossoms

Stir-Fried Black Wagyu Fillet and Asparagus with Black Pepper

Stir-Fried Rice with Sakura Shrimp, Bamboo Shoots, and Spring Cabbage

Dessert

**Houoh: 16,000 yen**

~Spring Fragrance, Spring Vegetables~

A recommended 7-course To Li menu featuring seasonal ingredients such as natural sea bream, white surf clams, and Kuruma shrimp.

\*Reservations required 3 days in advance.

Cantonese-style Natural Sea Bream Sashimi Salad with Sansho Pepper Sauce

Fried Amakusa Kuruma Shrimp and Wild Vegetables with Garlic Salt

Shark Fin Soup with Crab Meat and Watercress

Lightly Boiled White Surf Clams and Rapeseed Blossoms with Salt-Pickled Lemon Sauce

Stir-Fried Black Wagyu Fillet and Asparagus with Black Pepper

Stir-Fried Rice with Sakura Shrimp, Bamboo Shoots, and Spring Cabbage

Almond Tofu

Sesame Dumplings with Cherry Blossom Bean Paste

To Li Special Course

**Sairyu: 25,000 yen**

\*Reservations required by 2:00 PM, 3 days in advance.

A 7-course chef's choice menu featuring shark fin dishes, Peking duck, seafood dishes, and meat dishes. Enjoy the essence of authentic Cantonese cuisine, maximizing the flavor of carefully selected ingredients with exquisite cooking techniques.

Appetizer

Shark Fin Dish

Peking Duck

Seafood Dish

Meat Dish

Fried Rice

Dessert