

Dinner *(Also available during lunch time with advance reservation)*

Reservation required by 2:00 PM the day before.

- **Course Meal "Hakuraku"** | ¥8,000 *(One Harmony Member: ¥7,200)*
 - **Appetizer:** Assorted 6 seasonal appetizers
 - **Soup:** Pureed winter melon soup with dried scallops & green yuzu aroma
 - **Seafood Dish 1:** Pike conger (from Oita Prefecture) with aromatic Yu Lin sauce
 - **Seafood Dish 2:** Stir-fried bigfin reef squid with shiso (perilla) aroma
 - **Main Dish:** Braised shrimp in chili sauce
 - **Rice:** Wagyu beef garlic fried rice
 - **Dessert:** Dessert
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- **Course Meal "Fuki"** | ¥12,000 *(One Harmony Member: ¥10,800)*
 - **Appetizer:** Assorted 7 seasonal appetizers
 - **Soup:** Shangtang soup with shark fin, dried scallops, and Cordyceps flower
 - **Specialty:** Peking duck with crispy deep-fried fresh lotus root
 - **Steamed Dish:** Steamed Ezo abalone with fermented lemon & traditional savory soy sauce
 - **Main Dish:** Stir-fried Japanese Black Wagyu beef fillet with mixed pepper sauce
 - **Rice:** Fried rice with crab meat, flying fish roe, lettuce, and shiso flavor
 - **Dessert:** Dessert
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- **Course Meal "Ho-o"** | ¥16,000 *(One Harmony Member: ¥14,400)*
 - **Appetizer:** Assorted 7 seasonal appetizers
 - **Specialty 1:** Peking duck with aromatic herbs & crispy deep-fried fresh lotus root
 - **Specialty 2:** Grilled shark fin in rich Shangtang sauce
 - **Seafood Dish:** Blanched Amakusa pike conger & water spinach with pickled chili sauce
 - **Main Dish:** Stir-fried Japanese Black Wagyu beef fillet with mixed pepper sauce
 - **Rice / Noodle:** Seafood chilled noodles **OR** Crab fried rice with XO sauce
 - **Dessert:** Mango soup with tapioca pearls

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- **Tao-Li Special Course "Sairyu" | ¥25,000 (One Harmony Member: ¥22,500)**
 - *A 7-course chef's tasting menu featuring premium ingredients including shark fin, Peking duck, seafood, and Wagyu beef.*
 - *Reservation required by 2:00 PM 3 days in advance.*
 - **Appetizer:** Assorted 10 seasonal appetizers
 - **Specialty 1:** Peking duck with aromatic herbs & crispy deep-fried fresh lotus root
 - **Specialty 2:** Grilled shark fin with crab meat in Shangtang sauce
 - **Seafood Dish:** Steamed Homarus lobster with fermented lemon & traditional savory soy sauce
 - **Main Dish:** Stir-fried Japanese Black Wagyu beef fillet with mixed pepper sauce
 - **Rice / Noodle:** Seafood fried rice with XO sauce **OR** Chilled Dan Dan noodles
 - **Dessert:** Dessert