

Lunch & Dinner Menu

Hakuryaku 8,000 yen (One Harmony members 7,200 yen)

Assortment of six appetizers

Superior broth soup with mixed ingredients — hint of dried tangerine peel

Assortment of three dim sum

Stir-fried seafood and ginkgo with salt

Sweet and sour pork — red wine flavor

Fried rice with crab meat and lettuce

Dessert

Fuki 12,000 yen (One Harmony members 10,800 yen)

Assortment of seven appetizers

Peking duck with ginkgo

Savory steamed soup with three types of dried mushrooms and shark fin

Steamed grouper with salted lime aroma — traditional fragrant soy sauce

Wagyu beef fillet stir-fried with black pepper

Crab fried rice with XO sauce

Dessert

Ho-o (Phoenix) — Exquisite Cantonese Signature Dishes

16,000 yen (One Harmony members 14,400 yen)

Assortment of seven appetizers

Spice-fried bigfin squid and mushrooms with ginkgo

Shark fin simmered in superior broth — Shanghai crab miso sauce

Steamed grouper with salted lime aroma — traditional fragrant soy sauce

Wagyu beef fillet stir-fried with black pepper

Fried rice with grilled salmon and Japanese chestnuts

Jasmine tea pudding

Tao-Li Special Course Sairyū (Colorful Dragon) 25,000 yen

(One Harmony members 22,500 yen)

Reservation required by 14:00 three days in advance

Assortment of ten appetizers

Ginkgo spring roll

Shark fin simmered in superior broth — Shanghai crab miso sauce

Steamed spiny lobster with salted lime aroma — traditional fragrant soy sauce

Wagyu beef fillet stir-fried with black pepper

Crab meat and dried scallop fried rice in superior broth style

Dessert