



**VALENTINE'S OMAKASE DINNER**

**14 February, 2025**

*Braised Babylon shell with teriyaki sauce, Boshi tatami iwashi and Minced chicken ball*

磯煮東風螺、白飯魚乾及免治雞肉丸

*Assorted deluxe seasonal sashimi*

刺身時令三點盛

*Miso soup with fresh clams*

淺蜆蜆麵豉湯

*Robatayaki Japanese scallop with sea urchin*

海膽帆立貝燒

*Robatayaki Japanese spinach*

燒日本菠菜

*Robatayaki King prawn / Grilled cod with white miso*

燒大蝦或銀鱈魚西京燒

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*US beef sirloin steak*

美國西冷牛扒

or 或

*Miyazaki beef steak*

宮崎牛肉

(Supplement 另加 HK\$200)

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*Inaniwa udon*

稻庭烏冬

*Japanese cheese cake (heart shaped)*

心型日本軟芝士蛋糕

**每對情侶 HK\$2,280 per couple**

*Additional HK\$280 for Japanese wine pairing*

*including Yuzu liquor (one glass), Plum wine (one glass) and Sake (one bottle 230ml)*

另加港幣 280 元品嚐精選日本美酒包括柚子酒(一杯)、梅酒(一杯)及清酒(一瓶 230 毫升)

*Subject to 10% service charge*

另加一服務費