

Ouka Kaiseki 樱花会席

Appetizer 前菜

Ishikawa snow crab, Fried whitebait, Fresh onion, Mizuna, Seaweed, Fruit tomato, Green pea, Sesame vinegar sauce
石川越前蟹 炸银鱼仔 新洋葱 水菜 裙带菜 水果番茄 青豆 胡麻酸汁

Soup 汤

Hokkaido scallop, Mugwort and minced fish cake, Seaweed, Carrot, Japanese pepper bud
北海道帆立贝 艾草真丈 海草 红萝卜 木之芽

Oshinogi 凌物

Lightly seared Bungo wagyu sushi, Grated radish citrus vinegar, Ginger
轻烧大分丰后和牛寿司 萝卜蓉酸汁 生姜

Sashimi 刺身

Four kinds of seasonal sashimi
季节刺身四拼

Hassun 八寸

Steamed minced Aichi clam with glutinous rice, Fresh potato with marinated squid
White asparagus and cherry salmon roll, Japanese white radish and bonito roll
Tempura Ashitaba leaf, Poached spring cabbage with clam
蒸爱知蛤蜊糯米糕 新马铃薯配腌鱿鱼 白芦笋樱鳶卷
萝卜鲣鱼卷 明日叶天妇罗 春椰菜煮蛤蜊

Grilled 烧物

Grilled Kyoto Spanish mackerel, Grilled yam, Carrot, Broad bean, Mountain vegetable sauce
盐烧京都马加鲭 烤山药 胡萝卜 蚕豆 山菜芡汁

Meat 肉料理

Lightly grilled Kagoshima wagyu slice served with radish sauce
烤鹿儿岛和牛肉片配萝卜蓉酸汁

Simmered Dish 煮物

Shimane Japanese icefish and Toyama firefly squid in mini paper pot, Spring vegetables, Japanese pepper bud
岛根白鱼 富山萤光鱿鱼 春季时蔬 木之芽

Rice 主食

Three kinds of nigiri sushi, red miso soup
手握寿司三件 赤味噌汤

Dessert 甜品

Shizuoka Crown melon, Seasonal fruits, Matcha ice cream
静岡皇冠蜜瓜 时令水果 抹茶冰淇淋

MOP1,680 per person
每位澳门元 1,680

All prices are in MOP and subject to a 10% service charge.
所有价目以澳门元计算并需另加 10%服务费。