



FUKUMITSUYA SAKE OMAKASE

加贺鸢“势”纯米初榨新酒
KAGATOBI Sei Junmai Shiboritate

长崎金枪鱼，牡丹虾配京都白味噌酱及白松露
Nagasaki Tuna, Botan Shrimp with
Kyoto White Miso Sauce and White Truffle

加贺鸢“万石乃白”纯米大吟46
KAGATOBI Hyakumangoku no Shiro Junmai Daiginjo 46

鸟取松叶蟹，北海道帆立贝搭配鱼子酱
Tottori Snow Crab, Hokkaido Scallop with Caviar

加贺鸢纯米大吟酿极上原酒
KAGATOBI Junmai Daiginjo Gokujo Genshu

爱知鲷鱼搭配时蔬一番出汁
Aichi Sea Bream with Seasonal Vegetables in Ichiban Dashi Soup

加贺鸢“吉祥”纯米大吟酿
KAGATOBI Kissho Junmai Daiginjo

静冈海老芋可乐饼搭配北海道海胆及黑松露
Hokkaido Sea Urchin, Shizuoka Ebi-imo
Taro Croquette with Black Truffle

加贺鸢“迅雷”纯米大吟酿
KAGATOBI Ikazuchi Yamahai Junmai Daiginjo

南非鲍鱼搭配自制鲱鱼酱
South African Abalone with Anchovy Sauce

OR

澳洲龙虾及北海道海胆搭配黑松露
Australian Lobster with Hokkaido Sea Urchin and Black Truffle
(需附加澳门元 488)
(Supplement of MOP488)

精选时令蔬菜
Seasonal Vegetables

初心 秘传山废 纯米大吟酿 限定藏出寿藏淡熟一年
HATSUGOKORO Yamahai Junmai Daiginjo 1 Year Aged

鹿儿岛小田和牛
Kagoshima Oda
Wagyu Steak

OR

薄烧鹿儿岛小田和牛卷
Kagoshima Oda
Wagyu Usuyaki Roll

爱知鲷鱼及乌鱼子茶泡饭
Aichi Sea Bream and Dried Mullet Roe Ochazuke

招牌铁板法国吐司配草莓白巧克力冰淇淋
Signature French Toast with Strawberry White Chocolate Ice Cream

澳门元 MOP2,188/位 person