



## 初雪 | Snow

### 前菜 | Appetizer

法国生蚝 French oyster | 虾 Shrimp | 鱼籽酱 Caviar | 梅酱 Ume foam | 莳萝 Dill

### 御造り・伍 | Sashimi

金枪鱼 Tuna | 三文鱼 Salmon | 鰺鱼 Amberjack | 扇贝 Scallop | 牡丹虾 Botan shrimp

### 花落雨 | Hot Drip

和牛 Double boiled Wagyu beef | 松茸 Matsutake | 毛豆 Edamame | 昆布高汤 Kombu broth

### 海鲜 | Kaisen

布列塔尼龙虾 Brittany lobster | 鱼籽酱 Amu caviar | 柚子酱 Yuzu sauce

### 每日精选 | Kimagure

### 铁板和牛 | Wagyu Beef

澳洲和牛 Australian Wagyu beef | 时蔬 Seasonal vegetables | 焗蒜 Garlic confit

### 樱花虾炒饭 | Sakura Shrimp Fried Rice

樱花虾 Sakura shrimp | 渍菜 Pickles | 味噌汤 Miso soup

### 潘多拉 | Zen

水果 Seasonal fruits | 甜食 Sweets

人民币 1,888 每位  
CNY 1,888 per person

价格需加 10%服务费和 6%税 | 请您在点餐前将任何食物过敏或食物禁忌告知我们的服务团队

Price is subject to 10% service charge and 6% tax Please highlight any specific food allergies or intolerances to our colleagues before ordering



## 暮雪 | Frost

### 餐前小点 | Amuse Bouche

烤南瓜 Roasted pumpkin | 乌冬 Inaniwa-udon | 西洋菜 Water cress | 蟹 Crab

### 海胆 | Uni

扇贝 Scallop | 鱼籽酱 Caviar | 鲑鱼籽 Ikura | 柚子醋啫喱 Ponzu jelly

### 御造り・陆 | Sashimi

龙虾 Lobster | 鲷鱼 Amberjack | 鲷鱼 Sea bream  
金枪鱼 Tuna | 三文鱼 Salmon | 赤贝 Ark shell

### 花落雨 | Hot Drip

象拔蚌 Geoduck | 松茸 Matsutake | 毛豆 Edamame | 高汤 Umami broth

### 每日精选 | Kimagure

### 和牛牛柳 | Wagyu Beef Tenderloin

澳洲和牛 Australian Wagyu beef | 时蔬 Seasonal vegetables | 蒜片 Garlic chips

### 和牛炒饭 | Fried Rice

和牛 Wagyu beef | 菌菇 Mushroom | 渍菜 Pickles | 味噌汤 Miso soup

### 潘多拉 | Zen

水果 Seasonal fruits | 甜食 Sweets

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