



7 | 初夏

Appetizer | 前菜

Poached geoduck | Toro | Akami tuna | King salmon | Citrus miso | Shiso
象拔蚌 | 金枪鱼腩 | 金枪鱼赤身 | 帝王鲑 | 柑橘味噌 | 紫苏

Hot Drip | 日式清汤

Duck breast | Matsutake | Kombu broth | Yuzu
鸭胸 | 松茸 | 昆布高汤 | 柚子

Awabi | 鲍

Abalone | Bird nest | Lily summer crab sauce | Ginger jus
鲍鱼 | 燕窝 | 蟹味酱汁 | 姜泥

Chef's Plate Omakase | 厨师惊喜

Butter crab tempura | Minced summer radish | Mirin sauce | Wild mushroom steak | Kyoto eggplant | Diced pork
黄油蟹天妇罗 | 萝卜 | 味淋 | 菌菇 | 京都风味茄子 | 猪肉粒

M5 | M5 和牛

Shabu-shabu beef | Peanut beans sprout | Summer cabbage | Garlic & Chive | Ponzu citrus sauce
薄烧牛肉 | 花生芽 | 卷心菜 | 蒜 | 葱 | 柚子柑橘酱

Oshokuji | 主食

Sakura shrimp congee | White shimeji mushroom | Japan egg | Pickles
樱花虾烩饭 | 白玉菇 | 鸡蛋 | 渍菜

Pandora | 潘多拉

Sweet & Fruits

甜食和水果

CNY 1,388 per person 每位 1,388 元

Price is subject to 10% service charge and 6% tax

Please highlight any specific food allergies or intolerances to our colleagues before ordering

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 | 价格需加 10%服务费和 6%税



8 | 仲夏

Appetizer | 前菜

Live sea urchin & Hanasaki crab | Caviar | Passion fruit | Shiso

8 Kinds | 御造り・捌

Toro | Akami tuna | King salmon | Buri | Sea snapper | Flounder | Ark shell | French oyster
金枪鱼腩 | 金枪鱼赤身 | 帝王鲑 | 鲷鱼 | 鲷鱼 | 比目鱼 | 赤贝 | 生蚝

Hot Drip | 日式清汤

Duck breast | Matsutake | Kombu broth | Yuzu
鸭胸 | 松茸 | 昆布高汤 | 柚子

Chef's Plate Omakase | 厨师惊喜

Grilled summer eel | Sushi rice | Homemade eel sauce | Butter crab tempura | Minced summer radish | Mirin sauce
烤鳗鱼 | 寿司米 | 自制鳗鱼酱汁 | 黄油蟹天妇罗 | 萝卜 | 味淋

Ebi | 龙虾

Spiny lobster | Mushroom | Summer green tomato | Cheese
龙虾 | 菌菇 | 绿番茄 | 芝士

M5 | M5 和牛

Truffle flavored tenderloin | Smoked wagyu Cecina | Shoyu found de Veau
松露风味牛柳 | 烟熏牛肉 | 西洋汁

Oshokuji | 主食

Fried rice & Miso soup | kimchi | Sakura shrimp | Pickles
炒饭 & 味噌汤 | 泡菜 | 樱花虾 | 渍菜

Pandora | 潘多拉

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Summer Celebration | 盛夏

Appetizer | 前菜

Live sea urchin & Hanasaki crab | Caviar | Passion fruit | Shiso
鲜活海胆 | 花咲蟹 | 卡露伽鱼籽酱 | 百香果酱汁 | 紫苏

8 Kinds | 御造り・捌

Spiny lobster | Toro | King salmon | Buri | Sea snapper | Abalone | Ark shell | Geoduck
龙虾 | 金枪鱼腩 | 帝王鲑 | 鰺鱼 | 鲷鱼 | 鲍鱼 | 赤贝 | 象拔蚌

Hot Drip | 日式清汤

Duck breast | Matsutake | Kombu broth | Yuzu
鸭胸 | 松茸 | 昆布高汤 | 柚子

Chef's Plate Omakase | 厨师惊喜

Katsu Hokkaido scallop
北海道风味带子

Maguro | 金枪鱼

Tuna steak | Hybrid caviar | Yam potato | Tartar sauce | Citrus
阿穆尔鱼籽酱 | 山药 | 塔塔酱 | 柑橘

Secret | 秘制

Champagne steamed French oyster | Finger lime | Perseus Caviar
香槟蒸生蚝 | 指橙 | 欧鳕鱼籽酱

M5 | M5 和牛

Tenderloin | Foie gras | Smoked wagyu beef Cecina
鹅肝 | 烟熏牛肉

Oshokuji | 主食

Fried rice & Miso soup | kimchi | Sakura shrimp | Pickles
炒饭 & 味噌汤 | 泡菜 | 乌鱼籽 | 樱花虾 | 渍菜

Pandora | 潘多拉

Sweet & Fruits
甜食和水果

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