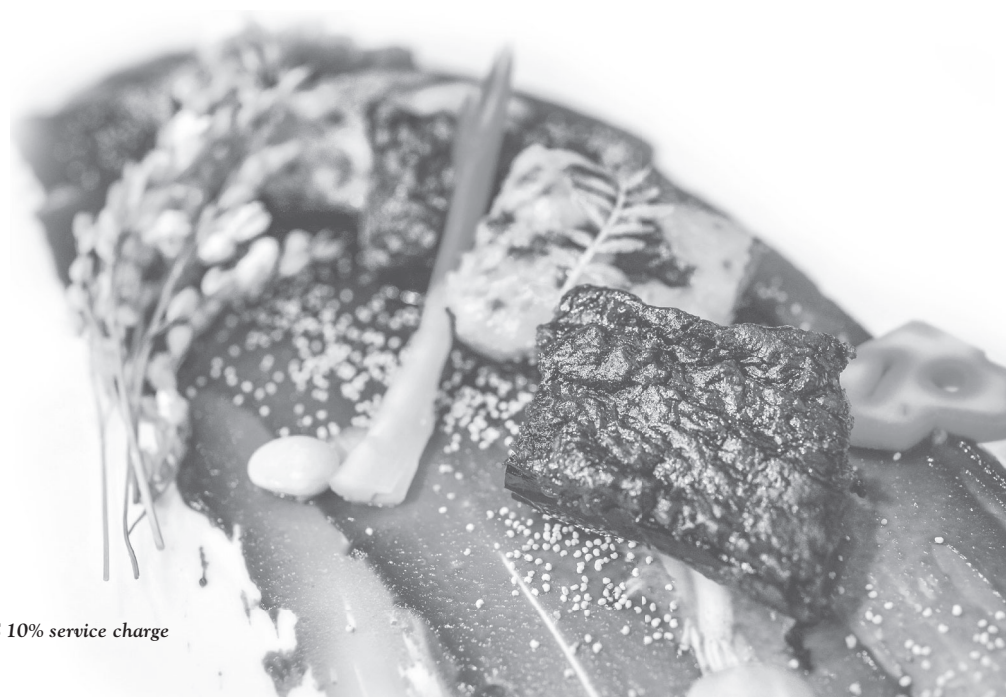


珍味とおつまみ 頭 盤 APPETISERS

枝豆 EDAMAME	毛豆 <i>Green soybeans with salt</i>	95
* 茄子の二色田楽 NASU-DENGAKU	日式田樂茄子 <i>Grilled eggplant with soybean paste and minced chicken</i>	140
ショウサイみりん干 SHOSAI MIRINBOSHI	焼味淋魚乾 <i>Grilled dried shosai fish</i>	160
* いか焼 IKA YAKI	焼魷魚筒 <i>Grilled squid</i>	180
鮭皮ポン酢和え SAKEKAWA PONZU-AE	炸三文魚皮伴青瓜絲 <i>Crispy salmon skin with cucumber</i>	130
干 鰯 HI-TARA	鱈魚干 <i>Grilled cod sheet</i>	100
冷やし完熟トマト HIYASHI TOMATO	日本温室番茄 <i>Chilled Japanese tomato</i>	130
もずく酢 MOZUKU-SU	醋製水雲菜 <i>Fine seaweed in vinegar</i>	120
松葉蟹冷奴 ZUWAI KANIBO YAKKO	松葉蟹凍豆腐 <i>Snow crab and cold bean curd with mixed spices</i>	150
海胆と山芋千切り UNI-YAMAIMO	海膽伴山芋千切 <i>Shredded yam topped with sea urchin</i>	220
豆鰯唐揚げ MAME AJI KARA-AGE	炸池魚苗 <i>Deep-fried Japanese Jack mackerel</i>	140
胡瓜若布酢 WAKAME KYURI-SU	海藻青瓜配酸汁 <i>Cucumber and seaweed in ginger-flavoured vinegar</i>	100

* ご調製に15分程いただきます
製作過程需時約15分鐘
Time for preparation approximately 15 minutes

PLUS 10% service charge



お椀 湯類 SOUPS

伊勢海老味噌汁
ISE-EBI MISO-SHIRU

舞茸と車海老土瓶蒸し
**MAITAKE NO KURUMA EBI
DOBIN-MUSHI**

蛤赤出し
HAMAGURI AKADASHI

味噌汁
MISO-SHIRU

季節の吸物
KISETSU SUIMONO

龍蝦麵豉湯
Miso soup with lobster

日本舞茸茶壺海鮮湯
*Clear soup with seafood, chicken and maitake mushroom
in an earthen teapot*

大蜆紅麵豉湯
Red miso soup with clam

麵豉湯
Miso soup

時令清湯
Seasonal clear soup

340

250

150

40

160

サラダ 沙律類 SALADS

今佐風野菜サラダ
IMASA SALAD

沖縄黒豚胡麻サラダ
OKINAWA KUROBUTA GOMA SALAD

松葉蟹サラダ
ZUWAI SALAD

とび子サラダ
TOBIKO SALAD

大根サラダ
DAIKON SALAD

* 伊勢海老サラダ
ISE-EBI SALAD

廚師精選沙律
*Tatami iwashi, avocado, sweet corn, cucumber,
cherry tomato salad with sesame yuzu sauce*

沖縄黒毛猪沙律配芝麻汁
Okinawa pork salad with sesame sauce

松葉蟹沙律配朝鮮汁
Snow crab salad with kimchi sauce

飛魚籽沙律
Flying fish roe salad

日本白蘿蔔沙律
Japanese radish salad

龍蝦沙律配柚子汁
Warm lobster salad with yuzu sauce

180

230

250

130

160

690



* ご調製に15分程いただきます
製作過程需時約15分鐘
Time for preparation approximately 15 minutes

PLUS 10% service charge

お造り 魚生類 SASHIMI

	每客5件 (five pieces)		每客5件 (five pieces)
生トロ <i>Nama toro</i> 金鎗魚腹	690	鮪赤身 <i>Red tuna</i> 金鎗魚	340
鯛薄造り <i>Thinly-sliced sea bream</i> 立魚薄切	390	釣り鰯 <i>Horse mackerel</i> 釣池魚	260
北海道生海胆 <i>Hokkaido sea urchin</i> 北海道生海膽	440	はまち <i>Yellowtail</i> 油甘魚	260
ミル貝 <i>Geoduck</i> 日本象拔蚌	540	帆立貝 <i>Scallop</i> 帶子	(two pieces) (2隻) 220
サーモンハラス <i>Salmon belly</i> 三文魚魚腩	250	甘海老 <i>Sweet shrimp</i> 甜蝦	(eight pieces) (8隻) 180
いか <i>Squid</i> 魷魚	180	日本産特選和牛 <i>Japanese beef</i> 特選和牛	600
牡丹海老 <i>Botan shrimp</i> 牡丹蝦	(per piece) (1隻) 180	鮑酒蒸 <i>Abalone cooked with sake (500g)</i> 鮑魚酒煮	1250
たたき生トロとキャビア <i>Nama toro tartar with caviar (one person)</i> 金鎗魚腹他他配魚子醬 (1人前)	690	* <i>Pre-order</i>	
* 刺身盛合わせ <i>Assorted sashimi</i> 雜錦魚生拼盤	(one person) (1人前) 980	伊勢海老 <i>Lobster</i> 龍蝦	(250g) 680
		* 特上刺身盛合わせ <i>Deluxe assorted sashimi (one person)</i> 特級雜錦魚生拼盤 (1人前)	1380



* ご調製に20分程いただきます
製作過程需時約20分鐘
Time for preparation approximately 20 minutes

鮫 壽司類 SUSHI

* 特上炙り握り寿司盛り合わせ (6種)
ABURI NIGIRI-SUSHI MORIAWASE

月 (9種)
TSUKI

花 (11種)
HANA

特級火炙手握寿司
Deluxe grilled sushi platter

特選雜錦寿司拼盤 (月)
Premium assortment of nigiri-sushi

雜錦寿司拼盤 (花)
Deluxe assortment of nigiri-sushi

680

750

880

(2件)
(two pieces)

(2件)
(two pieces)

トロ / 炙りトロ
Fatty tuna / grilled fatty tuna
金槍魚腹 / 焼金槍魚腹

280

鮑
Abalone
鮑魚

150

サーモン / 炙りサーモン
Salmon / grilled salmon
三文魚 / 焼三文魚

70

炙り日本産和牛
Grilled Japanese beef
焼日本和牛

240

鯛
Sea bream
立魚

120

牡丹海老
Botan shrimp
牡丹蝦

180

* うなぎ
Eel
鰻魚

140

甘海老
Sweet shrimp
甜蝦

90

季節魚寿司
Seasonal fish
時令魚寿司

160

まぐろ
Red tuna
金槍魚

120

はまち
Yellowtail
油甘魚

100

北海道海胆
Hokkaido sea urchin
北海道海膽

260

平目えんがわ
Flatfish engawa
左口裙邊

150

釣り鰹
Horse mackerel
釣池魚

140

* 穴子
Sea eel
海鰻
(per pieces)
(1尾)

160

帆立貝
Scallop
帶子

90

イクラ
Salmon roe
三文魚籽

100

蟹棒
Kani-bo
蟹棒

170



* ご調製に10分程いただきます
製作過程需時約10分鐘
Time for preparation approximately 10 minutes

PLUS 10% service charge

卷物・手巻き 卷物類・手巻類 SUSHI ROLLS・HAND ROLLS

	Sushi Roll (6 pieces) 卷物 (6件)	Hand Roll 手巻
トロ <i>Fatty tuna with sesame and spring onions</i> 香葱芝麻金鎗魚	230	230
カリフォルニアロール <i>California</i> 加州卷	150	90
細巻(鮭、はまち、赤身、帆立貝) <i>Choice of salmon, yellowtail, red tuna or scallop</i> 細巻 可配 (三文魚、油甘魚、吞拿魚或帶子)	130	90

調理長創作巻き 廚師精選卷物 CHEF MAKI

	Sushi Roll (6 pieces) 卷物 (6件)
* うなぎフォアグラ巻き <i>Eel and goose liver roll</i> 鰻魚鵝肝卷	320
* アボカド、ソフトシェル巻き <i>Soft shell crab with avocado roll</i> 牛油果軟殼蟹卷	290
* 海老辛子サーモン巻き <i>Prawn with spicy salmon roll</i> 活蝦辣味三文魚卷	350
* 海老天ぷらレインボーロール <i>Tempura prawn rainbow roll</i> 海老天婦羅彩虹卷	300
* 和牛野菜サラダ巻き <i>Wagyu beef salad roll</i> 和牛沙律卷	290
* ズワイ蟹サラダ巻き <i>Snow crab salad roll</i> 松葉蟹沙律卷	320

* ご調製に20分程いただきます
製作過程需時約20分鐘
Time for preparation approximately 20 minutes

PLUS 10% service charge



焼物 焼物類 GRILLED DISHES

鮭ハラス焼
SAKE HARASU-YAKI

鹽焼三文魚腩
Grilled salmon belly with salt 350

銀鱈照り焼
GINDARA TERI-YAKI

汁焼銀鱈魚
Grilled silver cod with sweet soy sauce 420

* 銀鱈西京焼
GINDARA SAIKYOU-YAKI

麵豉醬焼銀鱈魚
Grilled silver cod with saikyou miso 430

* はまちカマ焼
HAMACHI KAMA-YAKI

鹽焼油甘魚鰯
Grilled yellowtail collar with salt 390

* 鯖塩焼
SABA SHIO-YAKI

鹽焼鯖魚
Grilled mackerel with salt 330

* 鶏香味焼
TORI KOUMI-YAKI

汁焼香味雞扒
Grilled chicken with koumiyaki sauce 320

* 伊勢海老雲丹焼 (250g)
ISE EBI UNI-YAKI

海膽醬焼龍蝦 (250克)
Grilled lobster with sea urchin paste 790

鰻蒲焼
UNAGI KABA-YAKI

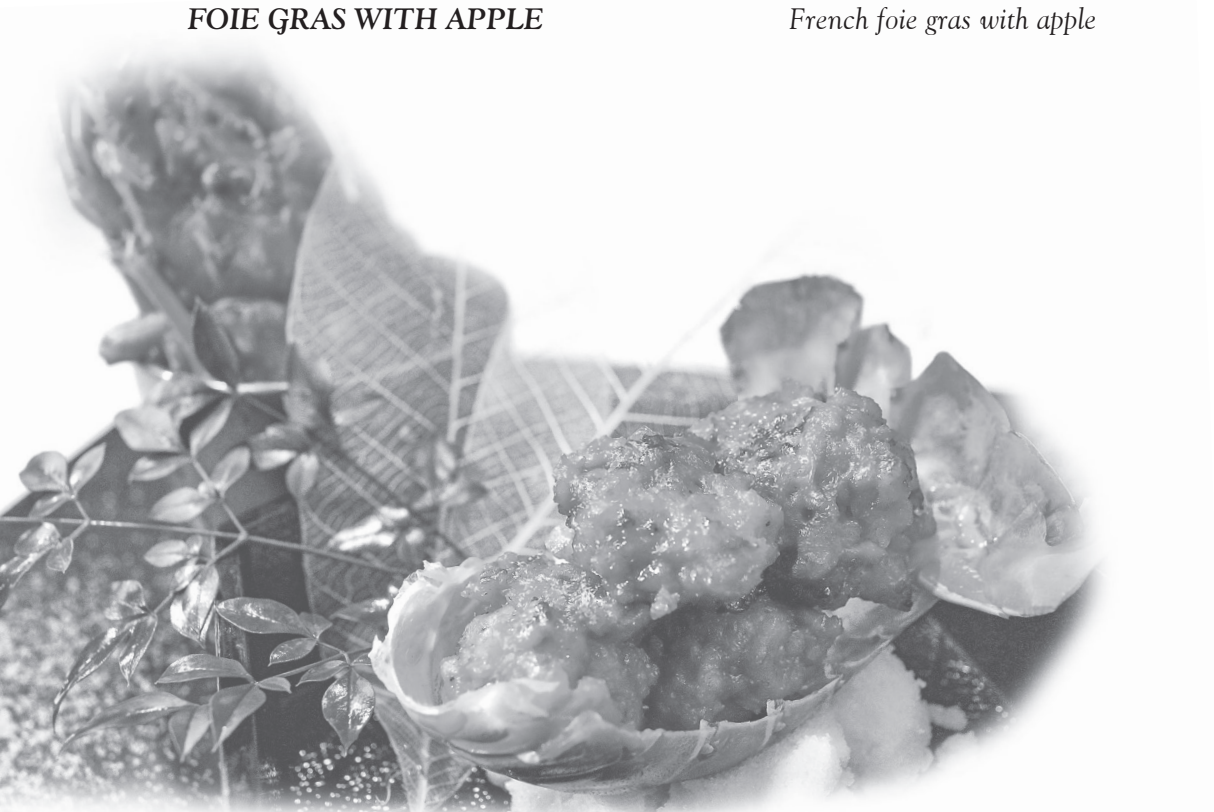
蒲焼鰻魚
Grilled eel with sweet soy sauce 490

鹿児島さいころステーキ
KAGOSHIMA CUBE STEAK FILLET

特選鹿児島牛柳粒
Stir-fried diced Kagoshima cube steak fillet 590

フォアグラ、林檎添え
FOIE GRAS WITH APPLE

法國鵝肝配蘋果
French foie gras with apple 590



* ご調製に20分程いただきます
製作過程需時約20分鐘
Time for preparation approximately 20 minutes

PLUS 10% service charge

一品料理 蒸煮類 JAPANESE SPECIALITIES

* 海胆茶碗蒸し UNI CHAWANMUSHI	海膽蒸蛋 Steamed egg custard with sea urchin	240
土佐豆腐 TOSA TOFU	木魚絲炸豆腐 Deep-fried bean curd with sliced bonito in soy soup	90
湯豆腐 YUTOFU	豆腐紹菜鍋 Bean curd and vegetable hot pot	120
野菜炒め YASAI-ITAME	炒雜菜 Pan-fried mixed vegetables	130
揚げ出し茄子 AGEDASHI NASU	炸煮茄子 Deep-fried eggplant in soy soup	100
蛤酒煮し HAMAGURI SAKE-NI	煮清酒蜆 Clam cooked with sake	260

串焼 串焼類 SPIT-ROASTED DISHES

		(2串) (two skewers)
日本銀杏 GINGKO	日本銀杏 Ginkgo nut	160
トウモロコシ TOMOROKOSHI	日本粟米 Sweet corn	190
青唐 SHISHITOU	日本青椒仔 Green pepper	90
なんこつ NANKOTSU YAKI	雞軟骨 Chicken soft bone	120
* 手羽先 TEBA	鹽燒比內雞翼 Akita chicken wing	100
* つくね TSUKUNE	雞肉丸 Chicken ball	120
黒豚アスパラガス KUROBUTA ASPARAGUS	黒豚蘆筍 Kurobuta pork with asparagus	160
牛舌 GYU-TAN	牛脷 Beef tongue	130
帆立ベーコン巻 HOTATE BACON ROLL	煙肉帶子卷 Bacon rolled with scallop	140

* ご調製に20分程いただきます
製作過程需時約20分鐘
Time for preparation approximately 20 minutes

PLUS 10% service charge



揚物 油炸類 DEEP-FRIED DISHES

* 烏賊ゲソ天ぷら今佐風
IKA-GESO TEMPURA

ソフトシェル唐揚げ
SOFT SHELL CRAB

鶏の竜田揚げ
TORI TATSUTA-AGE

黒豚とんかつ
KUROBUTA TON-KATSU

炸魷魚鬚
Imasa-style deep-fried cuttlefish

炸軟殼蟹
Deep-fried soft shell crab

日式炸雞
Deep-fried chicken

吉列黒豚豬扒
Deep-fried kurobuta pork cutlet

170

150

220

380

天扶良 天婦羅 TEMPURA

特上天ぷら盛り合わせ
DELUXE TEMPURA MORIAWASE

野菜天ぷら盛り合わせ
YASAI TEMPURA

かぼちゃ天ぷら
KABOCHA TEMPURA

さつま芋天ぷら
SATSUMA-IMO TEMPURA

季節のお魚天ぷら
SAKANA TEMPURA

活車海老天ぷら(4尾)
LIVE PRAWN TEMPURA

鮑天ぷら
AWABI TEMPURA

とうもろこしかき揚げ
CORN KAKI-AGE

* 活伊勢海老天ぷら
ISE-EBI TEMPURA

特級雜錦天婦羅
Deluxe assorted deep-fried seafood, seasonal fish and vegetables

雜錦野菜天婦羅
Assorted deep-fried vegetables

南瓜天婦羅
Deep-fried pumpkin

番薯天婦羅
Deep-fried sweet potato

季節魚天婦羅
Deep-fried seasonal fish

活海蝦天婦羅 (4隻)
Deep-fried live prawns (four pieces)

鮑魚天婦羅
Deep-fried abalone

日本粟米餅
Deep-fried sweet corn

活龍蝦天婦羅
Deep-fried live lobster

580

190

90

90

250

450

250

190

680



* ご調製に20分程いただきます
製作過程需時約20分鐘
Time for preparation approximately 20 minutes

PLUS 10% service charge

石焼き料理 石頭焼類 ISHIYAKI STONE GRILL

今佐ならではの石焼きの味をお楽しみ下さい。
日本産和牛或海鮮石頭焼另配和風醬汁

Tender beef or fresh seafood and vegetables cooked on a heated stone and served with special sauces

		日本産和牛 Wagyu Beef 120g	飛騨牛 Hida Beef 120g
牛肉石焼き BEEF ISHIYAKI	牛肉石頭焼及野菜 <i>Beef stone grill and vegetables</i>	880	1180
牛肉石焼き御膳 BEEF ISHIYAKI GOZEN (一人前)	牛肉石頭焼套餐 廚師精選前菜，魚生，煮物，日本牛肉石頭焼 及野菜，白飯，麵豉湯及香瓜菜 <i>Appetiser, sashimi, simmered dish, tender beef, vegetables, rice, miso soup and pickles (one person)</i>	1280	1580
伊勢海老と特選海鮮石焼き ISE-EBI TO TOKUSEN KAISEN ISHIYAKI	龍蝦，特選海鮮拼盤石頭焼及野菜 <i>Lobster, deluxe seafood and vegetables</i>		1080
伊勢海老と特選海鮮石焼き御膳 ISE-EBI TO TOKUSEN KAISEN ISHIYAKI GOZEN (一人前)	龍蝦，特選海鮮拼盤石頭焼套餐 廚師精選前菜，魚生，煮物，龍蝦，特選海鮮拼盤 及野菜石頭焼，白飯，麵豉湯及香瓜菜 <i>Appetiser, sashimi, simmered dish, lobster, deluxe seafood, vegetables, rice, miso soup and pickles (one person)</i>		1380

和風肉料理 牛肉類 BEEF SPECIALITIES

		日本産和牛 Wagyu Beef 120g	飛騨牛 Hida Beef 120g
牛肉照り焼き BEEF TERIYAKI	日本牛扒照燒 <i>Grilled beef steak with teriyaki sauce</i>	880	1180
牛肉照り焼き御膳 BEEF TERIYAKI GOZEN (一人前)	日本牛扒照燒套餐 廚師精選前菜，魚生，煮物， 牛扒照燒，白飯，麵豉湯及香瓜菜 <i>Appetiser, sashimi, simmered dish, beef teriyaki, rice, miso soup and pickles (one person)</i>	1280	1580

PLUS 10% service charge



鍋料理 生鍋類 HOT POT RYORI

		美國牛肉 U.S. Prime 100g	日本產和牛 Wagyu Beef 120g	飛驒牛 Hida Beef 120g
牛肉しゃぶしゃぶ SHABU SHABU	牛肉涮鍋 <i>Slices of tender beef and vegetables cooked in a broth at your table</i>	680	880	1180
しゃぶしゃぶ御膳 SHABU SHABU GOZEN (一人前)	牛肉涮鍋套餐 廚師精選前菜，魚生，燒物， 牛肉火鍋及稻庭烏冬 <i>Appetiser, sashimi, grilled dish, shabu shabu and noodles (one person)</i>	980	1280	1580
すき焼き SUKIYAKI	牛肉鋤燒 <i>Slices of tender beef and vegetables in sukiyaki sauce cooked at your table</i>	680	880	1180
すき焼き御膳 SUKIYAKI GOZEN (一人前)	牛肉鋤燒套餐 廚師精選前菜，魚生，燒物， 牛肉燒鍋，白飯，麵豉湯及香瓜菜 <i>Appetiser, sashimi, grilled dish, sukiyaki, rice, miso soup and pickles (one person)</i>	980	1280	1580
追加肉一皿 ADDITIONAL BEEF	另加牛肉（150克） <i>Additional order of beef (150g)</i>	480	680	880
追加野菜盛り合わせ ADDITIONAL VEGETABLES	另加鍋類雜菜 <i>Additional order of assorted vegetables</i>			240
寄せ鍋 YOSENABE	龍蝦雜錦海鮮生鍋 <i>Live lobster with assorted seafood, chicken and vegetables cooked in a broth at your table</i>			1180



PLUS 10% service charge

お食事 日式麵及飯類 OSHOKUJI

お茶漬 (海苔、鮭、鰯子、梅) OCHAZUKE	茶漬飯 可配 (紫菜、三文魚、鰯魚籽或梅乾) <i>Steamed rice in clear soup with seaweed, salmon, cod roe or plum</i>	140
野菜そば/稻庭うどん YASAI SOBA OR INANIWA UDON	野菜配蕎麥麵或稻庭烏冬 <i>Vegetables with soba or inaniwa noodles in soup</i>	160
茶そば (温麵、冷麵) CHA-SOBA	茶麵 (熱或冷) <i>Green buckwheat noodles in soup (Choice of hot or cold)</i>	150
おにぎり2個 (鮭、梅、おかか、鰯子) ONIGIRI	日式飯團2件 可配 (三文魚、梅乾、木魚絲或鰯魚籽) <i>Rice balls (two pieces) (Choice of salmon, plum, shaved dried bonito or cod roe)</i>	130
和風焼飯 YAKI-MESHI	日式炒飯 <i>Japanese-style fried rice</i>	90
雲丹の焼飯 UNI YAKI-MESHI	海膽炒飯 <i>Fried rice with sea urchin</i>	240
和牛焼飯 WAGYU YAKI-MESHI	和牛炒飯 <i>Fried rice with Wagyu beef</i>	340
カツカレー KATSU CURRY	和牛咖哩豬扒飯 <i>Pork cutlet with Wagyu beef curry sauce and rice</i>	480
* 雑炊 (蟹、鶏) ZOUSUI	日式粥 可配 (蟹肉 或 雞) <i>Congee with egg (Choice of crabmeat or chicken)</i>	240
* 伊勢海老雑炊 ISE-EBI ZOUSUI	龍蝦粥 <i>Lobster congee with egg</i>	690
御飯、味噌汁、お新香セット GOHAN SET	白飯、麵豉湯及香瓜菜 <i>Steamed rice, miso soup and pickles</i>	80
特選和牛そば又は稻庭うどん TOKUSEN WAGYU SOBA OR INANIWA UDON	特選和牛牛肉配蕎麥麵或稻庭烏冬 <i>Wagyu beef with soba or inaniwa noodles in soup</i>	340
特選ちらし寿司 DELUXE CHIRASHI SUSHI RICE	特製魚生飯 <i>A selection of sashimi served on sushi rice</i>	720

* ご調製に20分程いただきます
製作過程需時約20分鐘
Time for preparation approximately 20 minutes



会席料理
懷石料理
KAISEKI COURSES
(ラストオーダー Last order 9:30 pm)

天麩羅 会席
TEMPURA KAISEKI

一汁六菜、天麩羅盛合せ、デザート 付
廚師精選前菜、魚生、煮物、醋物、
雜錦天婦羅、白飯、麵豉湯、香瓜菜及甜品
*Appetiser, sashimi, simmered dish, vinegar dish,
assorted tempura, oshokuji and dessert*

1,788

鮨 会席
SUSHI KAISEKI

一汁六菜、鮨盛合せ、デザート 付
廚師精選前菜、魚生、焼物、醋物、
雜錦壽司拼盤、麵豉湯及甜品
*Appetiser, sashimi, grilled dish, vinegar dish,
premium assortment of nigiri-sushi, miso soup
and dessert*

1,888

* 調理長おまかせ
OMAKASE

料理長料理
Chef's recommended omakase course

2,688

* ご調製に20分程いただきます
製作過程需時約20分鐘
Time for preparation approximately 20 minutes

如閣下需要任何特別膳食安排，
請向我們的服務員提供有關資料。

*Please advise our associates if you have any dietary requirement
アレルギーやお苦手な食材などがございましたら
ご遠慮なくスタッフにお申し付け下さい。*