



每日直送現流海鮮食材 鮮活呈現日本料理精髓

Daily fresh seafood and top-quality ingredients delivering the essence of Japanese cuisine.



日式天婦羅、握壽司

Tempura, seared raw fish sushi

主廚每月推出不同主打食材，裹覆日式特調麵衣現炸唐揚雞、炸蝦等。同步精選五種季節現流鮮魚，每日現握壽司，品鑑極鮮滋味。

Monthly chef's specials included crispy Japanese-style fried chicken and prawn, etc., and a daily selection of fresh seasonal fish for sushi and sashimi.

招牌拉麵

Ramen

主廚獨門慢熬日式湯頭，每月更替配料及拉麵口味，體現絕妙技藝美味。

Chef's exclusive Ramen in a rich broth with different condiments, showcase the signature with authentic deliciousness.



今川燒

Imagawayaki

道地日式小食，由廚師現烤，依據不同時節獻上抹茶、紅豆、奶油或鮭魚等甜、鹹選擇，噴香療癒的必嚐推薦。

An authentic Japanese dessert offering sweet and savory options such as matcha, red bean, cream, or tuna.

