

前菜とサラダ Snacks & Salad

枝豆 Edamame 枝豆	HK\$48	牛しゃぶしゃぶサラダ Wagyu Shabu-Shabu Salad with Sesame Sauce 日式牛肉沙律	HK\$138
焼鱈魚干 Grilled Dried Cod Fish 炭焼鱈魚乾	HK\$48	フルーツトマトサラダ Japanese Fruit Tomato Salad 日本蕃茄沙律	HK\$98
さかなのほね Fried Fish Bone 炸魚骨	HK\$48	河豚味醃干し Grilled Dried Puffer Fish 炭焼雞泡魚乾	HK\$118
フレッシュグリーンサラダ Green Salad 雜菜沙律	HK\$58	あわび磯煮 Braised Abalone 磯煮鮑魚	HK\$178

造里 Sashimi

季節の造里盛合せ Seasonal Assorted Sashimi Platter 季節刺身拼盤			HK\$268
極上の造里盛合せ Deluxe Assorted Sashimi Platter 精選刺身拼盤			HK\$498
甘海老 Sweet Shrimp 甜蝦	HK\$18	牡丹海老 Botan Shrimp 牡丹蝦	HK\$78
鮪(赤身) Maguro 吞拿魚	HK\$18	葡萄海老 Budou Shrimp 葡萄蝦	HK\$88
鰹鰯 Shimaaji 深海池魚	HK\$38	トロ Fatty Tuna 吞拿腩	HK\$98
帆立貝 Scallop 帶子	HK\$48	雲丹 (は海藻) Sea Urchin (With Seaweed) 海膽 (配紫菜)	HK\$288
桜鱒 Sakura Trout 鱒魚	HK\$58	ミル貝 Geoduck 象拔蚌	HK\$500up
金目鯛 Golden Eye Snapper 金目鯛	HK\$68		

A discretionary service charge of 10% will be added to the total bill. Thank You.

另收加一服務費 多謝！

揚物・天麩羅 TEMPURA Deep-fried Dishes

季節の野菜天ぷら盛合せ HK\$138
Assorted Seasonal Vegetables Tempura Platter
季節野菜天婦羅拼盤

おまかせ天麩羅盛合せ (5種類) HK\$178
Assorted Tempura Platter (5 Kinds)
雜錦天婦羅拼盤 (8種類) HK\$258
(8 Kinds)

連根	HK\$18	梅	HK\$30
Continuous Root		Japanese Plum	
蓮藕		梅	

パンプキン	HK\$18	烏賊	HK\$40
Pumpkin		Squid	
南瓜		魷魚	

ナス	HK\$18	甘鯛	HK\$40
Eggplant		Snapper	
茄子		鯛魚	

舞茸	HK\$18	車子	HK\$40
Maitake Mushroom		Mantis Shrimp	
日本舞茸		瀨尿蝦	

ペコロス	HK\$18	ワカサギ	HK\$40
Baby Onion		Japanese Smelt	
小玉蔥		公魚	

ピーマン	HK\$20	白飯魚	HK\$40
Small Green Pepper		Icefish	
日本小青椒		白飯魚	

ニガウリ	HK\$20	海老	HK\$48
Balsam Pear		Prawn	
苦瓜		花竹蝦	

山菜	HK\$30	海老糝薯の湯葉巻揚げ	HK\$50
Wild Plants		Shrimp Paste with Bean Curd Skin	
春菜		蝦膠腐皮	

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揚物・天麩羅 TEMPURA Deep-fried Dishes

安納芋 Sweet Potato 甜蕃薯	HK\$60	帆立の雲丹射込み揚げ Scallop with Sea Urchin 帶子海膽	HK\$130
キス Garfish 沙椎	HK\$60	蛤 Clam 日本大蜆	HK\$150
目光 Green Eyed Fish 目光	HK\$70	雲丹磯辺揚げ Sea Urchin Seaweed Roll 海膽海苔卷	HK\$150
無花果 Fig 無花果	HK\$80	牡蠣 Oyster 日本蠔	HK\$150
紫蘇雲丹 Sea Urchin Roll with Shiso 紫蘇海膽卷	HK\$80	北海道産たらば蟹 King Crab Leg 鱈場蟹腳	HK\$180
桜海老かきあげ Sakura Shrimp Tempura Cake 炸櫻花蝦餅	HK\$90	オーストラリア鮑 Abalone 鮑魚	HK\$220
海老と季節の野菜のかき揚げ Chopped Shrimp with Mixed Vegetables 炸蝦雜菜餅	HK\$90	穴子 Sea Eel 海鰻	HK\$250up
生ホタテと三つ葉のかき揚げ Chopped Scallops with Trefoil 帶子三葉餅	HK\$100	和牛雲丹天麩羅 Wagyu Beef Tempura with Sea Urchin 日式和牛海膽卷	HK\$250
蟹爪に生雲丹をのせて Crab Claw with Sea Urchin 蟹鉗伴生海膽	HK\$130		

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炉端焼・海鮮 ROBATA YAKI Charcoal Grilled Seafood

焼き野菜さつま揚げ Grilled Vegetable Fish Cake 炭焼雑菜魚餅	HK\$68	金目鯛頭焼き Grilled Golden Eye Snapper Collar 炭焼金目鯛魚鮫	HK\$170
鮭ハラス Grilled Salmon Belly 焼三文魚腩	HK\$120	ロブスター炭焼 Grilled Boston Lobster 炭焼波士頓龍蝦	HK\$350
銀鱈の西京 Grilled Black Cod with Saikyo-Miso 西京焼銀鱈魚	HK\$130	焼たらば蟹 Grilled King Crab Leg 炭焼鱈場蟹腳	HK\$350
鰻の蒲焼き Grilled Eel 蒲焼鰻魚	HK\$170	きんき塩焼 Grilled Kinki 鹽焼喜知次	Market Price

炉端焼・肉・野菜料理 ROBATA YAKI Charcoal Grilled Meat, Vegetables

国産鶏もも肉の照焼きステーキ Grilled Chicken with Teriyaki Sauce 照焼日本雞扒	HK\$80
シャラン産鴨炭焼 Grilled French Duck Breast 炭焼法國鴨胸	HK\$160
炉端焼和牛舌 Grilled Ox Tongue 炭焼和牛舌	HK\$120
炉端焼牛肉串 Grilled Trio Beef Skewer (Japanese Wagyu, USA Angus, Australian Wagyu) 炭焼牛肉串燒 (日本和牛, 美國安格斯及澳洲和牛)	HK\$140
炉端焼牛肉 Charcoal Grilled Beef with Green Salad & House Steak Sauces 炭焼牛肉	
* 日本九州和牛, Kyushu Wagyu A4 Sirloin (100g)	HK\$580
* 澳洲和牛, Australian Wagyu M7 Sirloin (220g)	HK\$680
* 美國安格斯, US Angus Rib Eye (220g)	HK\$520
焼野菜盛合せ Grilled Assorted Vegetables 炭焼雜菜拼盤	HK\$88

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燒鳥 YAKITORI Charcoal Grilled Chicken on Skewer

おまかせ焼物盛合せ (6 本)	HK\$160
Assorted Yakitori (6 Pcs)	
廚師推介日式串燒 (6 串)	

鳥皮	HK\$18	葱間 (ねぎま)	HK\$28
Chicken Skin		Chicken with Leek	
雞皮		大蔥雞肉	

軟骨	HK\$20	鷄もも	HK\$28
Chicken Cartilage		Chicken Drumsticks	
雞軟骨		雞腿肉	

つくね椎茸	HK\$20	つくね茄子	HK\$30
Minced Chicken with Mushroom		Minced Chicken with Eggplant	
冬菇雞肉串		茄子雞肉串	

砂肝	HK\$25	つくね	HK\$35
Gizzard		Minced Chicken Skewer	
雞腎		免治雞肉串	

藥研軟骨	HK\$28	手羽先	HK\$38
Chicken Breast Cartilage		Chicken Wing	
雞胸軟骨		雞翼	

溫菜 Hot Dishes

金目鯛頭煮付け	半份 Half	HK\$210
Simmered Golden Eye Snapper Head	一份 Whole	HK\$360
汁煮金目鯛魚頭		

きんき煮付け	Market Price
Simmered Kinki	
汁煮喜知次	

おでん・煮物 ODEN-Various Delicacies in Broth

おまかせおでん盛合せ Assorted Oden 廚師推介関東煮		(3 種類) (3 Kinds) (5 種類) (5 Kinds)	HK\$38 HK\$68
玉子 Egg 雞蛋	HK\$18	こんにゃく "Konjac" Jelly 蒟蒻	HK\$18
大根 Radish 日本蘿蔔	HK\$18	餅きんちゃく Drawstring Mochi 年糕福袋	HK\$28
ソーセージ Japanese Sausage 日式香腸	HK\$18	自家製さつま揚げ Deep-fried Fish Cake 炸魚餅	HK\$35
厚揚げ Deep-fried Bean Curd 炸豆腐	HK\$18	自家製ひろうす Deep-fried Bean Curd Mixed with Chopped Vegetables and Ground Fish 炸豆腐鮮魚球	HK\$35
はんぺん Spacing "Hampen" Fish Cake 日式魚餅	HK\$18	牛筋 Braised Beef Tendons 日本牛筋	HK\$35

蒸籠蒸し SEIRO Steamed

黒豚の蒸籠蒸し SEIRO Steamed Japanese Kurobuta Pork with Seasonal Vegetables 日本黒豚蒸籠	HK\$320
特選和牛と黒豚の蒸籠蒸し SEIRO Steamed Japanese Wagyu and Kurobuta Pork with Seasonal Vegetables 特選和牛、黒豚蒸籠	HK\$480
海鮮の蒸籠蒸し SEIRO Steamed Assorted Seafood with Seasonal Vegetables 海鮮蒸籠	HK\$480
特選和牛と海鮮の蒸籠蒸し SEIRO Steamed Japanese Wagyu and Assorted Seafood with Seasonal Vegetables 特選和牛、海鮮蒸籠	HK\$480
たらば蟹の蒸籠蒸し SEIRO Steamed King Crab Leg with Seasonal Vegetables 鱈場蟹蒸籠	HK\$650
蒸籠蒸し Seiro Steamed Beef with Seasonal Vegetables 特選牛肉蒸籠 * 日本九州和牛, Kyushu Wagyu A4 Sirloin * 澳洲和牛, Australian Wagyu M7 Sirloin * 美國安格斯, US Angus Rib Eye	HK\$750 HK\$550 HK\$450

しゃぶしゃぶ SHABU-SHABU & すき焼き SUKIYAKI

たらば蟹のしゃぶしゃぶ King Crab Leg Shabu Shabu with Seasonal Vegetables 鱈場蟹涮鍋 * Additional Congee or Udon \$38 for each person	HK\$650
すき焼き Japanese Wagyu Sukiyaki with Seasonal Vegetables 牛肉壽喜焼 * Additional Congee or Udon \$38 for each person	HK\$780
吟彩スペシャルトマトすき焼き Gin Sai Special Japanese Wagyu Sukiyaki with Tomato 吟彩特色日本和牛蕃茄壽喜焼 * Additional Udon \$38 for each person	HK\$800
築地直送雲丹と和牛のしゃぶしゃぶ Sea Urchin & Japanese Wagyu Shabu Shabu 吟彩特色日本海膽和牛涮鍋	HK\$980

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ご飯もの Rice Dishes

白御飯 Rice 白飯	HK\$38	かきあげ丼 Chopped Prawn Trefoil Tempura on Rice 天婦羅蝦餅飯	HK\$140
天井 Assorted Tempura on Rice 雜錦天婦羅飯	HK\$160	鰻丼 Grilled Eel on Rice 鰻魚飯	HK\$160
特選牛焼肉丼 Grilled Sliced Beef on Rice 日式牛焼肉飯	HK\$190		
ネギ トロ、イクラ丼 Fatty Tuna with Scallion and Salmon Roe Rice Bowl 蔥吞拿魚腩三文魚子飯 *追加ウに HK\$90 Additional Sea Urchin HK\$90 追加海膽 HK\$90			HK\$150
茸土鍋御飯 (二人前) Seasonal Mixed Mushroom Clay Pot Rice (For 2 persons) 什菌煲仔飯			HK\$188
桜海老土鍋御飯 (二人前) Sakura Shrimp Clay Pot Rice (For 2 persons) 櫻花蝦煲仔飯			HK\$258
蟹雲丹土鍋御飯 (二人前) Crab Meat with Sea Urchin Clay Pot Rice (For 2 persons) 蟹肉海膽煲仔飯			HK\$488
※ 上記御飯物は味噌汁、漬物付ます All rice dishes included miso soup and pickles 以上飯類配麵豉湯及醃菜			

麵類 Noodles

溫野菜うどん Vegetables Udon Noodle 野菜烏冬	HK\$68	和牛肉うどん Wagyu Beef Udon Noodle 和牛烏冬	HK\$150
冷うどん Cold Udon Noodle 冷烏冬	HK\$58	チャーシューラーメン Japanese Pork Ramen 叉燒拉麵	HK\$78

コースメニュー Course Menu

蒸籠蒸しコース

SEIRO Steamed Course

蒸籠套餐

前菜、旬の造里、蒸籠蒸し、御飯、味噌汁、漬物、デザート

Seasonal Appetizer, Sashimi, Seiro, Steamed Rice, Miso Soup, Pickles, Dessert

前菜、刺身、蒸籠、白飯、麵豉湯、漬物、甜品

特選和牛 Japanese Kyushu Wagyu 日本九州和牛	HK\$880	海鮮 Seafood 海鮮	HK\$580
黒豚 Japanese Kurobuta Pork 日本黒豚肉	HK\$450	たらば蟹 King Crab Leg 鱈場蟹	HK\$780

牛肉炭火焼コース

Charcoal Grilled Beef Course

炭焼牛肉套餐

前菜、旬の造里、炭火焼牛肉、焼野菜、御飯、味噌汁、漬物、デザート

Seasonal Appetizer, Sashimi, Grilled Beef, Grilled Seasonal Vegetable, Steamed Rice,

Miso Soup, Pickles, Dessert

前菜、精選刺身、炭焼牛肉、焼野菜、白飯、麵豉湯、漬物、甜品

九州和牛(150G) Kyushu Wagyu A4 Sirloin 日本九州和牛	HK\$1080	オーストラリア和牛(200G) Australian Wagyu M7 Sirloin 澳洲和牛	HK\$880
アメリカ Angus 牛(200G) U.S Angus Rib Eye 美國安格斯	HK\$750		

極上の天麩羅コース

Deluxe Tempura Course

HK\$780

精選天婦羅套餐

前菜、お造り、天麩羅、サラダ、かきあげ丼又は天茶、食事、甘味

Seasonal Appetizer, Sashimi, Tempura, Salad, Chopped Prawn Trefoil Tempura on Rice

or Tempura Rice with Bonito Soup, Miso Soup, Pickles, Dessert

前菜、精選刺身、天婦羅、沙律、天婦羅蝦餅飯或天婦羅茶漬飯、麵豉湯、漬物、甜品

吟彩おすすめコース

HK\$480

Gin Sai Tasting Course

吟彩套餐

サラダ、お造り、おでん、天麩羅、串焼、オーストラリア和牛すき焼き、食事、甘味

Salad, Sashimi, Oden, Seasonal Tempura, Grilled Chicken on Skewer, Australian Wagyu Sukiyaki,

Steamed Rice, Miso Soup & Pickles, Dessert

沙律、刺身、關東煮、天婦羅、串焼、澳洲和牛壽喜燒、白飯、麵豉湯、漬物、甜品

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