

## LUNCH OMAKASE おまかせ

### **Lunch Omakase Hana 花**

\$75/person

Seasonal Appetisers (2 Kinds) 开胃菜两种

3 Kinds Sashimi 刺身三种

Seasonal Simmered Dish 煮食

Seasonal Grilled Dish 烧物

Noodle 面

Dessert 甜点

### **Lunch Omakase Maru 丸**

\$100/person

Seasonal Appetisers (2 Kinds) 开胃菜两种

4 Kinds Premium Sashimi 刺身四种

Seasonal Grilled Dish 烧物

Sushi and Osuimono 寿司

Dessert 甜点

### **Vegetable Omakase Set available on request**

可提供纯素食套餐

## DINNER OMAKASE おまかせ

### **Dinner Omakase Marukyu** まるきゅうコース \$88/person

2 Kinds of Seasonal Appetisers  
3 Kinds Sashimi  
Osuimono (Soup)  
Gindara Saikyo Yaki (Grilled Codfish)  
Assorted Tempura served with Garlic Fried Rice  
Dessert

### **Dinner Omakase Tsudumi** 鼓 \$150/person (Seasonal)

Seasonal Appetisers (3 Kinds)  
3 Kinds Sashimi  
Seasoned Simmered Dish  
Tarabagani Mentai Yaki (Grilled Hokkaido Crab Leg with Mentai sauce)  
Tarabagani Nabe (Hokkaido Crab hotpot)  
Dessert

### **Dinner Omakase Mai** 舞 \$165/person

Seasonal Appetisers (3 Kinds) 开胃菜三种  
5 Kinds Premium Sashimi 刺身四种  
Seasonal Simmered Dish 煮食  
A5 Omi Wagyu Hobayaki 和牛朴葉焼  
5 kinds Nigiri Sushi served with Osuimono Soup 寿司五种  
Dessert 甜点

### **Vegetable Omakase Set available on request**

可提供纯素食套餐

## SEASONAL SIGNATURE – Spring & Summer 2024

1.	<b>Kawahagi Mirin Boshi</b> <i>Grilled Dried Tile Fish</i>	カワハギのみりん干し 烤千鹿仔鱼	10
2.	<b>Kaki Ponzu</b> <i>Oyster served with Ponzu Sauce</i>	かきポン酢 日本生蚝	9
3.	<b>Hotaru Ika</b> <i>Firefly Squid</i>	ホタルイカ 莹乌贼	10
4.	<b>Takenoko Wakame</b> <i>Simmered Spring Bamboo Shoot w Wakame Seaweed</i>	たけのことわかめの煮 日式煮春笋海带	15
5.	<b>Surume Ika Nankotsu Kara-ge</b> <i>Deep fried squid</i>	子持ちイカ焼き 日式炸乌贼软骨	12
6.	<b>Komochi Ika Yaki</b> <i>Grilled Squid with Roe</i>	さんま塩焼き 烤子持鱿鱼	25
7.	<b>Ayu Shio Yaki (Japan)</b> <i>Grilled Japanese sweet fish</i>	鮎の塩焼き 烤香鱼	20
8.	<b>Aburi Otoro Uni Gohan</b> <i>Seared Fatty Tuna Rice with Sea Urchin</i>	大トロとうにライス 黑鲔鱼大腹与海胆饭	35



Miyazaki Wagyu is a brand of Japanese Black Wagyu, born and grown in Miyazaki prefecture with a grade of 4 or higher.

Miyazaki Wagyu is beef made from a cattle having excellent pedigree. In addition, Miyazaki Wagyu is registered as a regional collective trademark and as an agricultural, forestry and fishery product under the Geographical Indications Law.

9.	<b>A5 Miyazakii Wagyu Sushi</b> <i>Japanese Wagyu Beef Nigiri Sushi</i>	すし 宮崎牛寿司	20
10.	<b>A5 Miyazaki Wagyu Yaki</b> <i>Grilled Japanese Wagyu Beef</i>	やき 盐岩烤宫崎牛	40
11.	<b>A5 Miyazaki Gyu Steak 150g</b> <i>Japanese Omi A5 Wagyu Beef Steak</i>	ステーキ 宫崎牛日式牛扒	90
12.	<b>A5 Miyazaki Wagyu Grilled on Hoba Yaki w Miso</b> <i>Charcoal Grilled Wagyu beef with Miso on Hoba leaves</i>	棒葉焼き 宫崎牛朴叶烧	90
13.	<b>Australian Wagyu Grilled on Hoba Yaki w Miso</b> <i>Charcoal Grilled Wagyu beef with Miso on Hoba leaves</i>	棒葉焼き 澳洲和牛朴叶烧	50

## SET DINNER 晩御飯

- 1. Unagi & Tempura Set** うなぎとセット 26.50  
*Grilled Eel, Assorted Tempura & Salmon Sashimi served with Rice, pickles & Miso Soup*
- 2. Gyu Niku Koumiyaki & Sashimi Set** ぎゅう香味焼きと刺身セット 28  
*Pan Fried Beef, Sashimi & Tempura served with Rice, Pickles & Miso Soup*
- 3. Tori Teriyaki & Salmon Teriyaki Set** とり照り焼きセット 25  
*Chicken Teriyaki, Salmon Teriyaki & Salmon Sashimi Served with Rice, pickles & Miso Soup*
- 4. Watei Shoku** 和定食 30  
*2 Kinds sashimi, Assorted Tempura, Salmon Teriyaki & Deep Fried Chicken served with Rice, Pickles & Miso Soup*
- 5. Shokado Bento** 松花堂 33  
*2 Kinds Sashimi, Tempura & Grilled Cod Fish served with Rice, Pickles & Miso Soup*
- 6. Wagyu Bento**  和牛弁当 36  
*Japanese Style Wagyu Steak served with Rice, Chawanmushi, Pickles & Miso Soup*
- 7. Bara Chirashi** ばらちらし 35  
*Sushi Rice Topped with Chopped Raw Fish served with Tempura, Chawanmushi & Miso Soup*
- 8. Marukyu Chirashi Sushi**  まる九ちらしすし 38  
*Sushi Rice Topped with Premium Sashimi served with Miso Soup*
- 9. Sushi Bento** すし弁当 38  
*3 Kinds Sashimi, Grilled Cod with Teriyaki Sauce, Assorted Nigiri Sushi & Maki roll served with miso soup*
- 10. Vegetarian Bento**  ベジタリアン弁当 38  
*Appetizers, Grilled Eggplant with Miso, simmered vegetables, mushrooms, nigiri sushi, salad maki & miso soup*

## ALA-CARTE アラカルト

### Appetizers 前菜

- |  |                 |    |
|--|-----------------|----|
| 1. <b>Edamame</b><br><i>Young Green Soy Bean</i>   | 枝豆<br>毛豆        | 6  |
| 2. <b>Aburi San Mai</b><br><i>Grilled Seasoned Fugu,<br/>Dried Stingray Fin &amp; Dried Baby Sardine</i> | 炙り三昧<br>烧烤三品    | 18 |
| 3. <b>Kinoko Sarada</b><br><i>Mushroom Salad</i>   | きのこサラダ<br>蘑菇沙拉  | 8  |
| 4. <b>Sakura Ebi Sarada</b><br><i>Sakura Shrimp Salad</i>  | 桜えびサラダ<br>樱花虾沙拉 | 8  |

### Sashimi 刺身

- |   |              |    |
|---|--------------|----|
| 1. <b>Otoro</b><br><i>Fatty Tuna</i>        | 大トロ<br>金枪鱼大腹 | 60 |
| 2. <b>Chutoro</b><br><i>Mild Fatty Tuna</i> | 中トロ<br>金枪鱼中腹 | 45 |
| 3. <b>Maguro</b><br><i>Tuna</i>             | まぐろ<br>金枪鱼   | 16 |
| 4. <b>Tai</b><br><i>Sea Bream</i>           | たい<br>鯛鱼     | 20 |
| 5. <b>Hirame</b><br><i>Flat fish</i>        | ひらめ<br>比目鱼   | 25 |
| 6. <b>Shima Aji</b><br><i>White Travely</i> | しまあじ<br>鱸    | 28 |
| 7. <b>Kanpachi</b><br><i>Amber Jack</i>     | かんぱち<br>五条鰺  | 20 |
| 8. <b>Hamachi</b><br><i>Yellow Tail</i>     | はまち<br>鰺鱼    | 20 |
| 9. <b>Mekajiki</b><br><i>Marlin Belly</i>   | めかじき<br>剑鱼大腹 | 18 |
| 10. <b>Sake</b><br><i>Salmon</i>            | さけ<br>三文鱼    | 15 |

11. <b>Uni</b> Sea Urchin	うに 海胆	30
12. <b>Ikura</b> Salmon Roe	いくら 鮭魚子	25
13. <b>Hotate</b> Scallop	ほたて 扇貝	20
14. <b>Sashimi Sanshina</b> 3 Kinds Sashimi	お造り三品 刺身三種	50
15. <b>Sashimi Goshina</b> 5 Kinds Sashimi	お造り五品 刺身五種	75

### Nigiri Sushi 握りすし

1. <b>Otoro</b> Fatty Tuna	大トロ 金槍魚大腹	25
2. <b>Chutoro</b> Mild Fatty Tuna	ちゅうとろ 金槍魚中腹	20
3. <b>Maguro</b> Tuna	まぐろ 金槍魚	10
4. <b>Tai</b> Sea Bream	たい 鯛魚	12
5. <b>Hirame</b> Flat fish	ひらめ 比目魚	15
6. <b>Shima Aji</b> White Traveled	しまあじ 鯷	15
7. <b>Kanpachi</b> Amber Jack	かんぱち 五条鰺	13
8. <b>Hamachi</b> Yellow Tail	はまち 鰺魚	12
9. <b>Sake</b> Salmon	さけ 三文魚	10
10. <b>Mekajiki</b> Marlin Belly	めかじき 劍魚大腹	12
11. <b>Uni</b> Sea Urchin	うに 海胆	22

12. <b>Ikura</b> <i>Salmon Roe</i>	いくら 鮭魚子	18
13. <b>Hotate</b> <i>Scallop</i>	ほたて 扇貝	15
14. <b>Matsu Sushi</b> <i>7pcs Assorted Sushi with 1 Roll Maki</i>	松すし 寿司七种	50
15. <b>Take Sushi</b> <i>5pcs Assorted Sushi with 1 Roll Maki</i>	竹すし 寿司五种	38

### Maki Sushi 卷物

1. <b>California Maki</b> <i>Sushi Roll with Tobiko, Avocado, Crab Stick &amp; Cucumber with Mayonnaise</i>	カリフォルニア巻 / 加州巻	8
2. <b>Tempura Maki</b> <i>Sushi Roll with Tempura Prawn</i>	天ぷら巻 天妇罗卷	15
3. <b>Unakyu Maki</b> <i>Sushi Roll with Eel &amp; Cucumber</i>	うなぎゅう巻 鰻魚青瓜卷	15
4. <b>Soft-Shell Crab Maki</b> <i>Sushi Roll with Soft-shell Crab</i>	ソフトシェルクラブ巻 软壳蟹卷	18
5. <b>Negitoro Maki</b> <i>Sushi Roll with Fatty Tuna &amp; Spring Onion</i>	ねぎトロ巻 / 金枪鱼大腹青葱卷	20

### Nimono (Simmered Dishes) 煮物

1. <b>Tai no Aradaki</b> <i>Simmered Sea Bream Head with Sweet Soy Sauce</i>	鯛兜のあら炊き 红烧鯛鱼头	25
2. <b>Hotate Nitsuke</b> <i>Simmered Scallop in Shell</i>	ほたての煮付け 日式煮扇贝	22
3. <b>Yasai Takiawase</b> <i>Simmered Seasonal Vegetables</i>	野菜炊き合わせ 日式煮时菜	12
4. <b>Butakakuni</b> <i>Simmered Black Pork Belly with Potato Sauce</i>	豚角煮 / 日式煮黑猪肉	16
5. <b>Sakana Nitsuke</b> <i>Simmered Seasonal Whole Fish</i>	さかなの煮付け 红烧日本时令鱼	Seasonal Price

### Agemono (Deep-fried Dish) 揚げ物

1. <b>Tempura Moriawase</b> <i>Assorted Tempura</i>	天ぷら盛り合わせ 什锦天妇罗	20
2. <b>Ebi Tempura</b> <i>Prawn Tempura</i>	海老天ぷら 海虾天妇罗	25
3. <b>Yasai Tempura</b> <i>Vegetables Tempura</i>	野菜天ぷら 蔬菜天妇罗	12
4. <b>Soft-Shell Crab Kara-age</b> <i>Japanese Style Deep Fried Soft-shell Crab</i>	ソフトシェルクラブから揚げ 日式炸软壳蟹	18
5. <b>Tori Kara-age</b> <i>Japanese Style Deep Fried Chicken</i>	鳥唐揚 日式炸鸡块	10
6. <b>Agedashi Tofu</b> <i>Deep Fried Tofu with Dashi Sauce</i>	揚げ出し豆腐 日式炸豆腐	8

### Yakimono (Grilled Dish) 焼物

1. <b>Hotate Mentai Yaki</b> <i>Grilled Scallop with Cod's Fish Roe</i>	ほたて明太焼 明太子烤扇贝	22
2. <b>Gindara Saikyo Yaki</b> <i>Grilled Cod with Miso</i>	銀鱈西京焼 味噌烤鳕鱼	20
3. <b>Unagi Kabayaki</b> <i>Grilled Eel with Sweet Sauce</i>	うなぎ蒲焼 酱烤鳗鱼	20
4. <b>Hamachi Kama Shio Yaki</b> <i>Grilled Yellow Tail Cheek</i>	はまちかま塩焼 盐烤鰺鱼下巴	25



**Osuimono/ Mushimono (Broth & Steamed Dish) お吸物・蒸し物**

- |  |                          |    |
|--|--------------------------|----|
| 1. <b>Osuimono</b><br><i>Specialty Clear Broth</i>                                 | お吸物<br>时令柴魚高湯            | 8  |
| 2. <b>Miso Shiru</b><br><i>Miso Soup</i>   | みそ汁<br>味噌湯               | 3  |
| 3. <b>Ikura/Uni Chawamushi</b><br><i>Chawanmushi with Salmon Roe or Sea Urchin</i> | いくら・うに茶碗蒸し<br>鮭魚子/海胆 茶碗蒸 | 18 |

**Shokuji (Rice & Noodles) 食事**

- |   |                         |       |
|---|-------------------------|-------|
| 1. <b>Sakura Ebi and Mentaiko Capellini</b><br><i>Sakura Prawns and Hot Fish Roe Angel Hair Pasta</i>         | 桜エビパスター<br>日式櫻花蝦日式炒意大利面 | 18    |
| 2. <b>Tempura Udon/Soba</b><br><i>Hot Udon or Buck Wheat Noodle served with Tempura</i><br>什錦天婦羅 烏冬面 / 荞麥面    | 天ぷらうどん・そば               | 18    |
| 3. <b>Inaniwa Udon</b><br><i>Thin fine udon from akita served in hot bonito stock</i>                         | 稲庭うどん<br>稲庭 烏冬面         | 13.50 |
| 4. <b>Chasoba/ Zaru Soba</b><br><i>Chilled Green Tea Buck Wheat Noodle / Buck Wheat Noodle</i><br>抹茶荞麥面 / 荞麥面 | 茶そば・ざるそば                | 9     |
| 5. <b>Sakura Ebi Yaki Meshi</b><br><i>Fried Rice with Sakura Shrimp</i>                                       | 桜えび焼き飯<br>日式櫻花蝦炒飯       | 8     |
| 6. <b>Gohan</b><br><i>Steamed Rice</i>  | ご飯<br>白米飯               | 2     |

### Soft Drinks / Juice / Tea 飲料

1.	<b>Mt. Fuji Cider Soda</b>		4.5
2.	<b>Mt. Fuji Yuzu Soda</b>		4.5
3.	<b>Yuzu Juice</b>	柚子ジュース	3.5
4.	<b>Coca-Cola</b>	コカ. コーラ	3
5.	<b>Coca-Cola Zero</b>	コカ. コーラ ゼロ	3
6.	<b>Sprite</b>	スプライト	3
7.	<b>Soda</b>	ソーダ	3
8.	<b>Green Tea</b>	緑茶	\$5 per pot

### Dessert デザート

1.	<b>Green Tea Ice-cream with Red Bean</b>	アイスクリーム 抹茶	5
2.	<b>Black Sesame Ice-cream</b>	アイスクリーム ゴマ	5
3.	<b>Yuzu Sherbet</b>	シャーベット ゆず	5
4.	<b>Kyoho Sherbet</b>	シャーベット 巨峰	5