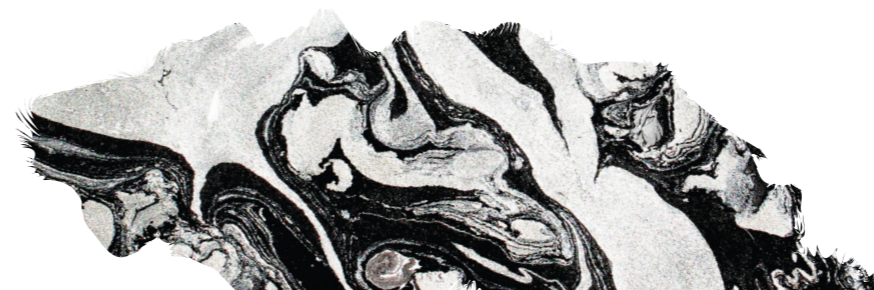




食材會因應時令季節不同而有所變更
Our menu items are subject to change
according to seasonality and availability

價格需另加10%服務費
All prices are subject to 10% service charge


圖片只供參考
All photos are for reference only



APPETIZER

 北海道松葉蟹肉汲上湯葉海膽 配 高湯茨汁	Hokkaido Snow Crab, Fresh Soy Milk Skin and Sea Urchin with Broth Dressing	198
香蔥碎吞拿魚腩 配 最中餅	Chopped Toro and Japanese Leek with Monaka	158
 日本生蠔海鮮他他	Japanese Fresh Oyster Seafood Tartare	148
 北海道松葉蟹肉甲羅燒 配 法包	Hokkaido Snow Crab with Miso Sauce and French Bread	148
八爪魚唐揚	Deep Fried Octopus	128
清酒煮蜆	Steamed Sea Clams with Sake	128
FUMI炸雞	Japanese Fried Chicken in Fumi Style	118
燒味酥河豚乾	Grilled Dried Puffer Fish	98
鹽煎銀杏	Ginkgo Biloba with Salt	98
涼拌日本豆腐 或 日式炸豆腐	Chilled Japanese Tofu in Light Soy Sauce or Deep Fried Japanese Tofu	98
日本香菜拼盤	Japanese Pickles Platter	88
迷你池魚唐揚	Deep Fried Mini Jack Mackerel	88
日式炸芝士年糕	Deep Fried Japanese Cheese and Rice Cake	78
芥末八爪魚	Octopus with Wasabi Sauce	78
枝豆	Edamame	58

SALAD

松葉蟹肉沙律 配 和風沙律汁	Snow Crab Meat Salad with Japanese Style Sauce	208
 什錦刺身水菜沙律 配 柚子醋汁	Assorted Sashimi and Mizuna Salad with Yuzu Sauce	208
軟殼蟹沙律 配 甜辣椒沙律汁	Soft Shell Crab Salad with Sweet Chili Sauce	148
蘋果蟹籽沙律	Crab Roe with Apple Salad	108
牛油果豆腐椰菜沙律	Avocado and Tofu with Cabbage Salad	108



北海道松葉蟹肉汲上湯葉海膽配高湯茨汁 Hokkaido Snow Crab, Fresh Soy Milk Skin and Sea Urchin with Broth Dressing

SASHIMI

拼盤	PLATTER	
文 特上8點刺身拼盤 (每款2件) 鮮吞拿魚腩、海膽、 季節限定推介6款	8 Kinds of Prime Sashimi Platter (2pcs each) Toro, Sea Urchin and 6 Kinds of Seasonal Recommendation	768
精選6點刺身拼盤 (每款2件) 鮮吞拿魚腩、季節限定推介5款	6 Kinds of Sashimi Platter (2pcs each) Toro and 5 Kinds of Seasonal Recommendation	568
鮮吞拿魚3點刺身拼盤 (每款2件)	3 Kinds of Tuna Sashimi Platter (2pcs each)	368



特上8點刺身拼盤 8 Kinds of Prime Sashimi Platter

SASHIMI

2件	2 PIECES	
文 鮮吞拿魚腩	Toro	208
鮮吞拿魚中腩	Chūtoro	168
北海道帶子	Hokkaido Scallop	128
鮮吞拿魚	Lean Tuna	118
金目鯛	Alfonsino	108
深海池魚	Striped Jack	98
真鯛	Sea Bream	88
油甘魚	Young Yellowtail	88
三文魚腩	Salmon Belly	82
北海道甜蝦	Hokkaido Sweet Shrimp	82
三文魚	Salmon	68
1件	1 PIECE	
文 北海道產海膽 (50g)	Hokkaido Sea Urchin (50g)	398
北海道牡丹蝦	Hokkaido Botan Shrimp	108

SUSHI

拼盤

文 特上手握壽司拼盤 (12件)
鮮吞拿魚腩、海膽、是日推介10款

精選手握壽司拼盤 (6件)
鮮吞拿魚腩、香蔥碎吞拿魚腩卷、
是日推介5款

PLATTER

Prime Assorted Sushi (12 kinds)
Toro, Sea Urchin and
Today's Recommendation (10 Kinds) 688

Assorted Sushi (6 kinds)
Toro, Chopped Toro with Japanese Leek Sushi Roll and
Today's Recommendation (5 Kinds) 368



特上手握壽司拼盤 Prime Assorted Sushi

SUSHI

1 件

北海道海膽

鮮吞拿魚腩 / 火炙

北海道牡丹蝦

日本黑毛和牛 / 火炙

鮮吞拿魚中腩 / 火炙

左口魚裙邊 / 火炙

金目鯛 / 火炙

北海道帶子 / 火炙

油甘魚

左口魚

北海道甜蝦

鮮吞拿魚

醬油漬三文魚籽

深海池魚

三文魚腩 / 火炙

自家製雞蛋卷

三文魚 / 火炙

1 PIECE

Hokkaido Sea Urchin 118

Toro / Seared 108

Hokkaido Botan Shrimp 108

Japanese Black Wagyu / Seared 98

Chūtoro / Seared 88

Flounder Skirt / Seared 78

Alfonsino / Seared 78

Hokkaido Scallop / Seared 78

Young Yellowtail 68

Flounder 68

Hokkaido Sweet Shrimp 68

Lean Tuna 58

Marinated Salmon Roe with Soy Sauce 58

Striped Jack 58

Salmon Belly / Seared 48

Homemade Japanese Style Omelette 48

Salmon / Seared 38

SUSHI ROLL / SUSHI HAND ROLL

<p> FUMI 特色太卷 海膽、蟹肉、帶子、三文魚籽、芝士</p>	<p>Fumi Signature Roll Sea Urchin, Crab Meat, Scallop, Salmon Roe, Cheese</p>	228
<p> FUMI 特製三色卷 海膽、碎吞拿魚腩、三文魚</p>	<p>Fumi Trio Roll Sea Urchin, Chopped Toro, Salmon</p>	218
<p> 宮崎牛壽喜燒洋蔥卷</p>	<p>Miyazaki Beef Sukiyaki Roll with Onion</p>	218
<p> 火炙鵝肝帶子卷</p>	<p>Seared Foie Gras with Scallop Roll</p>	218
<p> 天婦羅火山卷 辣碎吞拿魚腩、三文魚籽、三文魚</p>	<p>Tempura Volcano Roll Light Spicy Chopped Toro, Salmon Roe, Salmon</p>	218
<p>鮮吞拿魚腩卷 / 手卷</p>	<p>Toro Roll / Hand Roll</p>	198 / 138
<p>香蔥碎吞拿魚腩卷 / 手卷</p>	<p>Chopped Toro and Japanese Leek Roll / Hand Roll</p>	178 / 118
<p>牛油果軟殼蟹卷 / 手卷</p>	<p>Avocado Soft Shell Crab Roll / Hand Roll</p>	178 / 118
<p>牛油果鰻魚卷 / 手卷</p>	<p>Avocado Grilled Eel Roll / Hand Roll</p>	158 / 98
<p>海蝦天婦羅卷 / 手卷</p>	<p>Crispy Sea Prawn Roll / Hand Roll</p>	158 / 98
<p>鮮吞拿魚赤身卷 / 手卷</p>	<p>Fresh Tuna Roll / Hand Roll</p>	138 / 98
<p>加州卷 / 手卷</p>	<p>California Roll / Hand Roll</p>	138 / 98



TEMPURA

<p>拼盤</p>	<p>PLATTER</p>	
<p> 雜錦松葉蟹棒天婦羅拼盤 松葉蟹棒4件、沙鰻魚1件、日本墨魚柳1件、野菜4件</p>	<p>Assorted Hokkaido Snow Crab Stick Tempura 4 Snow Crab Sticks, 1 Whiting, 1 Japanese Cuttlefish, 4 Vegetables</p>	298
<p> 雜錦海蝦天婦羅拼盤 海蝦2隻、沙鰻魚1件、日本墨魚柳1件、野菜4件</p>	<p>Assorted Sea Prawn Tempura 2 Sea Prawns, 1 Whiting, 1 Japanese Cuttlefish, 4 Vegetables</p>	268
<p>雜錦日本蔬菜天婦羅拼盤 野菜7件</p>	<p>Assorted Japanese Vegetables 7 Kinds of Vegetables</p>	158
<p>單點</p>	<p>SINGLE ORDER</p>	
<p>原條海鰻</p>	<p>Sea Eel</p>	218
<p> 松葉蟹肉海膽紫菜卷</p>	<p>Snow Crab Meat and Sea Urchin Wrap</p>	188
<p> FUMI 雜錦海鮮卷</p>	<p>Fumi Assorted Seafood Wrap</p>	188
<p>櫻花蝦野菜餅</p>	<p>Sakura Shrimp with Mix Vegetable Cake</p>	138
<p>海蝦 (1隻)</p>	<p>Sea Prawn (1pc)</p>	78
<p>沙鰻魚 (2件)</p>	<p>Whiting (2pcs)</p>	68
<p>蔬菜2件</p>	<p>VEGETABLES – 2 PIECES</p>	
<p>宮崎甜蕃薯</p>	<p>Miyazaki Sweet Potato</p>	58
<p>日本茄子</p>	<p>Japanese Eggplant</p>	48
<p>南瓜</p>	<p>Pumpkin</p>	48
<p>日本舞茸</p>	<p>Japanese Maitake Mushroom</p>	48

MIYAZAKI COLLECTION



炭燒宮崎牛茄子卷 Grilled Miyazaki Beef with Eggplant

A4宮崎和牛

A4 MIYAZAKI BEEF

文 宮崎牛壽喜燒	Miyazaki Beef Sukiyaki	748						
宮崎牛涮涮鍋	Miyazaki Beef Shabu Shabu	748						
<table border="1"> <tbody> <tr> <td>追加 宮崎牛 (120g)</td> <td>Additional Miyazaki Beef (120g)</td> <td>468</td> </tr> <tr> <td>追加 蔬菜拼盤</td> <td>Additional Assorted Vegetables Platter</td> <td>138</td> </tr> </tbody> </table>			追加 宮崎牛 (120g)	Additional Miyazaki Beef (120g)	468	追加 蔬菜拼盤	Additional Assorted Vegetables Platter	138
追加 宮崎牛 (120g)	Additional Miyazaki Beef (120g)	468						
追加 蔬菜拼盤	Additional Assorted Vegetables Platter	138						
網燒宮崎牛西冷 (100g)	Grilled Miyazaki Beef Sirloin (100g)	548						
文 慢烤宮崎牛西冷(100g) 配 壽喜燒汁伴溫泉蛋	Grilled Miyazaki Beef Sirloin (100g) with Rich Sukiyaki Sauce and Poached Egg	548						
網燒宮崎牛茄子卷 (4件)	Grilled Miyazaki Beef with Eggplant (4pcs)	368						
宮崎牛肉眼 配 豆腐小鍋	Miyazaki Beef Rib Eye with Kyoto Tofu Hot Pot (small)	298						
宮崎牛肉牛筋關東煮	Miyazaki Beef and Beef Tendon Oden	278						

MIYAZAKI COLLECTION



宮崎無添加健康豚肉涮涮鍋 Miyazaki Marumi Pork Shabu Shabu

宮崎豚肉

MIYAZAKI MARUMI PORK

網燒 宮崎無添加健康豚肉涮涮鍋	Miyazaki Marumi Pork Shabu Shabu	388
宮崎無添加健康豚肉角煮 配 半熟蛋	Braised Miyazaki Marumi Pork with Poached Egg	228
吉列宮崎無添加健康豚肉扒	Miyazaki Marumi Pork Cutlet	208

宮崎雞肉

MIYAZAKI CHICKEN

汁燒 / 鹽燒 宮崎雞腿肉	Grilled Miyazaki Chicken Thigh (BBQ Sauce / Sea Salt)	198
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JAPANESE STYLE BARBECUE

龍蝦兩食 黃金海膽燒 及 濃湯具足煮	Fresh Lobster Served Two Ways Grilled Lobster with Sea Urchin and Braised Lobster with Tofu and Mushroom	568
高知縣四萬十川鰻魚蒲燒	Kochi Prefecture Shimanto River Grilled Eel with Sweet Soy Sauce	468
汁燒 / 鹽燒 紐西蘭羊架	Grilled New Zealand Lamb Rack (BBQ Sauce / Sea Salt)	280
銀鱈魚西京燒麵豉漬	Grilled Marinated Silver Cod with Saikyo Miso Sauce	280
日本長茄子	Japanese Eggplant	88
牛油蘆筍	Butter Asparagus	88
1 串	1 SKEWER	
A4宮崎牛配京蔥	A4 Miyazaki Beef with Leek	188
磯燒鮑魚	Grilled Abalone	88
日本免治雞棒 配 日本雞蛋	Japanese Minced Chicken Bar with Japanese Egg	82
厚切牛脷	Beef Tongue Steak	68
鹽燒虎蝦	Sea Tiger Prawn	62
日本啊波雞腎	Japanese Chicken Gizzard	52
日本啊波雞心	Japanese Chicken Heart	52
宮崎無添加健康豚腩肉	Miyazaki Marumi Pork Belly	52
宮崎雞腿肉	Miyazaki Chicken Thigh	48
宮崎雞翼	Miyazaki Chicken Wing	48
宮崎特產香腸	Miyazaki Bulgur Sausage	42
雞軟骨	Chicken Cartilage	42
宮崎甜蕃薯	Miyazaki Sweet Potato	48
日本甜青椒仔	Japanese Sweet Green Pepper	38
鮮冬菇	Mushroom	38

SIMMERED DISH


日本野菜小鍋	Japanese Vegetables Hot Pot (small)	168
雜錦海鮮清湯	Assorted Seafood Clear Soup	128
鯛魚濃湯	Sea Bream Soup	118



日本免治雞棒配日本雞蛋 Japanese Minced Chicken Bar with Japanese Egg

RICE & NOODLES

麵類


 A4宮崎和牛 配 冰見烏冬 / 生蕎麥麵

日本野菜 配 冰見烏冬 / 生蕎麥麵


冰見烏冬 / 生蕎麥麵(冷/熱)

飯類

(製作需時大約45分鐘)

 A4 宮崎牛釜飯


高知縣四万十川鰻魚釜飯

 北海道松葉蟹肉釜飯

日本雞腿肉 配 蘑菇釜飯

三文魚親子釜飯

丼類

 特上刺身丼

香蔥碎吞拿魚腩丼

雜錦天婦羅丼

宮崎雞肉雞蛋親子丼

NOODLES

A4 Miyazaki Beef with Himi Udon Noodles / Buckwheat Noodles 228

Japanese Vegetables with Himi Udon Noodles / Buckwheat Noodles 148

Himi Udon Noodles / Buckwheat Noodles (cold/hot) 118

RICE

(Preparation time about 45 minutes)

A4 Miyazaki Beef in Pot 498

Kochi Prefecture Shimanto River Eel in Pot 498

Hokkaido Snow Crab Meat in Pot 368

Japanese Chicken Thigh and Japanese Mushroom in Pot 298

Salmon & Salmon Roe in Pot 298

RICE BOWL

Prime Assorted Sashimi (10 Kinds) on Sushi Rice Bowl 438

Chopped Toro and Japanese Leek on Sushi Rice Bowl 278

Assorted Tempura Rice Bowl 278

Miyazaki Chicken Thigh & Egg Rice Bowl 268



北海道松葉蟹肉釜飯 Hokkaido Snow Crab Meat in Pot

FRUIT & DESSERT

 静岡縣王冠蜜瓜	Shizuoka Prefecture Crown Melon	168
 日本時令鮮果拼盤(3款)	Assorted Japanese Seasonal Fruit Platter (3 Kinds)	138
 綠茶焦糖燉蛋	Green Tea Creme Brûlée	68
各式雪糕	Selection of Ice-cream	58
本蕨餅	"Warabi Mochi" Bracken Starch Cake	48
北海道牛奶布甸	Hokkaido Milk Pudding	48
杏霜豆腐布甸	Almond and Tofu Pudding	48

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