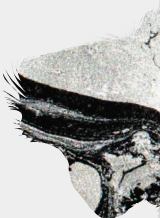




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價格需另加10%服務費
All prices are subject to 10% service charge

圖片只供參考
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季節性菜單 Seasonal Menu

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	168
 北海道松葉蟹肉甲羅燒 配 法包	Hokkaido Snow Crab with Miso Sauce and French Bread	168
八爪魚唐揚	Deep Fried Octopus	148
清酒煮蜆	Steamed Sea Clams with Sake	158
 FUMI炸雞	Japanese Fried Chicken in Fumi Style	138
炸雞皮餃子	Deep Fried Chicken Skin Dumpling	118
燒味醃河豚乾	Grilled Dried Puffer Fish	108
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	98
日式炸芝士年糕	Deep Fried Japanese Cheese and Rice Cake	98
芥末八爪魚	Octopus with Wasabi Sauce	98
枝豆	Edamame	68

SALAD

松葉蟹肉沙律 配 和風沙律汁	Snow Crab Meat Salad with Japanese Style Sauce	218
 軟殼蟹沙律 配 甜辣椒沙律汁	Soft Shell Crab Salad with Sweet Chili Sauce	168
日本水果蕃茄海藻沙律	Japanese Tomato and Seaweed Salad	138
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



北海道松葉蟹肉上湯菜海膽配高湯茨汁 Hokkaido Snow Crab, Fresh Soy Milk Skin and Sea Urchin with Broth Dressing

SASHIMI

拼盤

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

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

鮮吞拿魚3點刺身拼盤 (每款2件)

PLATTER

8 Kinds of Prime Sashimi Platter (2pcs each)
Toro, Sea Urchin and
6 Kinds of Seasonal Recommendation

6 Kinds of Sashimi Platter (2pcs each)
Toro and 5 Kinds of Seasonal Recommendation

3 Kinds of Tuna Sashimi Platter (2pcs each)




798

628

388



SASHIMI

2件	2 PIECES	
 鮮吞拿魚腩	Toro	228
鮮吞拿魚中腩	Chūtoro	188
北海道帶子	Hokkaido Scallop	148
鮮吞拿魚	Lean Tuna	128
金目鯛	Alfonsino	118
深海池魚	Striped Jack	98
真鯛	Sea Bream	98
油甘魚	Young Yellowtail	98
三文魚腩	Salmon Belly	98
北海道甜蝦	Hokkaido Sweet Shrimp	98
三文魚	Salmon	88
1件	1 PIECE	
 北海道產海膽 (50g)	Hokkaido Sea Urchin (50g)	458
 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件

精選手握壽司拼盤 (9件)
鮮吞拿魚腩、是日推介5件、
香蔥碎吞拿魚腩卷3件

松葉蟹棒箱壓壽司

PLATTER

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

Assorted Sushi (9 pcs)
Toro, Today's Recommendation (5pcs) and
Chopped Toro with Japanese Leek Sushi Roll (3pcs)

Hokkaido Snow Crab Stick Pressed Sushi

688

438

258



特上手握壽司拼盤 Prime Assorted Sushi

SUSHI

1 件	1 PIECE	
 北海道海膽	Hokkaido Sea Urchin	128
 鮮吞拿魚腩 / 火炙	Toro / Seared	108
 北海道牡丹蝦	Hokkaido Botan Shrimp	108
日本黑毛和牛 / 火炙	Japanese Black Wagyu / Seared	108
鮮吞拿魚中腩 / 火炙	Chūtoro / Seared	98
左口魚裙邊 / 火炙	Flounder Skirt / Seared	88
金目鯛 / 火炙	Alfonsino / Seared	78
北海道帶子 / 火炙	Hokkaido Scallop / Seared	78
醬油漬三文魚籽	Marinated Salmon Roe with Soy Sauce	78
油甘魚	Young Yellowtail	68
左口魚	Flounder	68
北海道甜蝦	Hokkaido Sweet Shrimp	68
鮮吞拿魚	Lean Tuna	68
深海池魚	Striped Jack	68
三文魚腩 / 火炙	Salmon Belly / Seared	68
三文魚 / 火炙	Salmon / Seared	58
自家製雞蛋卷	Homemade Japanese Style Omelette	48

SUSHI ROLL / SUSHI HAND ROLL

文 FUMI 特色太卷 海膽、蟹肉、帶子、三文魚籽、芝士	Fumi Signature Roll Sea Urchin, Crab Meat, Scallop, Salmon Roe, Cheese	248
🍣 FUMI 特製三色卷 海膽、碎吞拿魚腩、三文魚	Fumi Trio Roll Sea Urchin, Chopped Toro, Salmon	248
🍣 天婦羅火山卷 辣碎吞拿魚腩、三文魚籽、三文魚	Tempura Volcano Roll Light Spicy Chopped Toro, Salmon Roe, Salmon	238
🍣 宮崎牛壽喜燒洋蔥卷	Miyazaki Beef Sukiyaki Roll with Onion	218
🍣 火炙鵝肝帶子卷	Seared Foie Gras with Scallop Roll	218
香蔥碎吞拿魚腩卷 / 手卷	Chopped Toro and Japanese Leek Roll / Hand Roll	188 / 128
牛油果軟殼蟹卷 / 手卷	Avocado Soft Shell Crab Roll / Hand Roll	188 / 128
牛油果鰻魚卷 / 手卷	Avocado Grilled Eel Roll / Hand Roll	168 / 118
海蝦天婦羅卷 / 手卷	Crispy Sea Prawn Roll / Hand Roll	168 / 118
鮮吞拿魚赤身卷 / 手卷	Fresh Tuna Roll / Hand Roll	168 / 118
加州卷 / 手卷	California Roll / Hand Roll	148 / 98




天婦羅火山卷 Tempura Volcano Roll

TEMPURA

拼盤

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


 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

雜錦日本蔬菜天婦羅拼盤
野菜7件

單點

海蝦松葉蟹棒天婦羅 (各3件)

海蝦天婦羅 (6件)

 松葉蟹肉海膽紫菜卷

吉列炸蠔 (5件)

櫻花蝦野菜餅

海蝦 (1隻)

沙鰻魚 (2件)

蔬菜2件

宮崎甜蕃薯

日本茄子

南瓜

日本舞茸

PLATTER

Assorted Hokkaido Snow Crab Stick Tempura 338
4 Snow Crab Sticks, 1 Whiting,
1 Japanese Cuttlefish, 4 Vegetables

Assorted Sea Prawn Tempura 288
2 Sea Prawns, 1 Whiting,
1 Japanese Cuttlefish, 4 Vegetables

Assorted Japanese Vegetables 168
7 Kinds of Vegetables

SINGLE ORDER

Sea Prawn and Hokkaido Snow Crab Stick Tempura 338
(3pcs each)

Sea Prawn Tempura (6pcs) 318

Snow Crab Meat and Sea Urchin Wrap 198

Deep Fried Oyster (5pcs) 188

Sakura Shrimp with Mix Vegetable Cake 138

Sea Prawn (1pc) 78

Whiting (2pcs) 78

VEGETABLES – 2 PIECES

Miyazaki Sweet Potato 68

Japanese Eggplant 68

Pumpkin 68

Japanese Maitake Mushroom 68

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	768
宮崎牛涮涮鍋	Miyazaki Beef Shabu Shabu	768
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)	568
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	568
網燒宮崎牛茄子卷 (4件)	Grilled Miyazaki Beef with Eggplant (4pcs)	428
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	288

MIYAZAKI COLLECTION



宮崎豚肉

MIYAZAKI MARUMI PORK

 宮崎無添加健康豚肉涮涮鍋	Miyazaki Marumi Pork Shabu Shabu	398
宮崎無添加健康豚肉角煮 配 半熟蛋	Braised Miyazaki Marumi Pork with Poached Egg	268
吉列宮崎無添加健康豚肉扒	Miyazaki Marumi Pork Cutlet	238

宮崎雞肉

MIYAZAKI CHICKEN

汁燒 / 鹽燒 宮崎雞腿肉	Grilled Miyazaki Chicken Thigh (BBQ Sauce / Sea Salt)	208
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JAPANESE STYLE BARBECUE

 高知縣四萬十川鰻魚蒲燒	Kochi Prefecture Shimanto River Grilled Eel with Sweet Soy Sauce	468
 海膽龍蝦北海燒	Baked Lobster with Sea Urchin Sauce	280
 銀鱈魚西京燒麵豉漬	Marinated Silver Cod with Saikyo Miso Sauce	298
日本長茄子	Japanese Eggplant	98
1 串	1 SKEWER	
A4宮崎牛配京蔥	A4 Miyazaki Beef with Leek	188
磯燒鮑魚	Grilled Abalone	98
 日本免治雞棒 配 日本雞蛋	Japanese Minced Chicken Bar with Japanese Egg	98
厚切牛腩	Beef Tongue Steak	78
鹽燒虎蝦	Sea Tiger Prawn	78
日本啊波雞腎	Japanese Chicken Gizzard	58
日本啊波雞心	Japanese Chicken Heart	58
宮崎無添加健康豚腩肉	Miyazaki Marumi Pork Belly	58
宮崎雞腿肉	Miyazaki Chicken Thigh	58
宮崎雞翼	Miyazaki Chicken Wing	58
宮崎特產香腸	Miyazaki Bulgur Sausage	58
雞軟骨	Chicken Cartilage	48
明太子翠玉瓜	Mentaiko with Courgette	48
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


龍蝦具足煮	Lobster Gusokuni	280
宮崎豚肉豆腐泡菜小鍋	Miyazaki Pork, Tofu and Kimchi Hot Pot (small)	198
日本野菜小鍋	Japanese Vegetables Hot Pot (small)	168
 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)

NOODLES

A4 Miyazaki Beef
with Himi Udon Noodles / Buckwheat Noodles

228

Japanese Vegetables
with Himi Udon Noodles / Buckwheat Noodles

158

Himi Udon Noodles / Buckwheat Noodles (cold/hot)

128

飯類

(製作需時大約45分鐘)

RICE

(Preparation time about 45 minutes)

 A4宮崎牛釜飯


A4 Miyazaki Beef in Pot

498

高知縣四万十川鰻魚釜飯

Kochi Prefecture Shimanto River Eel in Pot

498

 北海道松葉蟹肉釜飯

Hokkaido Snow Crab Meat in Pot

398

日本雞腿肉 配 蘑菇釜飯

Japanese Chicken Thigh and
Japanese Mushroom in Pot

328


三文魚親子釜飯

Salmon & Salmon Roe in Pot

328

丼類

RICE BOWL

 特上刺身丼

Prime Assorted Sashimi (10 kinds)
on Sushi Rice Bowl

448

香蔥碎吞拿魚腩丼

Chopped Toro and Japanese Leek
on Sushi Rice Bowl

298

雜錦天婦羅丼

Assorted Tempura Rice Bowl

278

宮崎雞肉雞蛋親子丼

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	52
北海道牛奶布甸	Hokkaido Milk Pudding	52
杏霜豆腐布甸	Almond and Tofu Pudding	52

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