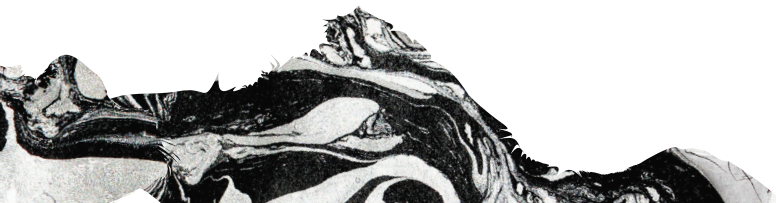


SET DINNER

晚市套餐



FUMI DELUXE TASTING MENU

嚐味盛宴

Special Price for LKF Elite Member 會員專享

950 per guest 每位
(original 原價: 1,180)

Sake Pairing 清酒配

300 per guest 每位

STARTER

Scallop with Perilla Leaf Tempura,
Eggplant with Mentaiko,
Grilled Eel with Japanese Omelet,
Pickled Radish

Dassai 45 Junmai Daiginjo
SP Champagne

先付

帆立貝大葉天婦羅、
茄子明太子、
鰻魚玉子燒、
甘酢大根

獺祭 45 純米大吟釀
有氣濁酒

SASHIMI

Sea Urchin, Toro, Striped Jack,
Young Yellowtail

Hiryu Junmai Daiginjo

造身

海膽、鮮吞拿魚腩、深海池魚、
油甘魚

飛龍 純米大吟釀

SOUP

Matsutake and Seafood Teapot Soup

御椀

海鮮土瓶湯

GRILLED DISH

Chive and Crispy Miyazaki Chicken Roll

Dassai 45 Junmai Daiginjo

燒物

香蔥宮崎雞肉脆脆卷

獺祭 45 純米大吟釀

DEEP FRIED DISH

Sea Bream and
Japanese Spring Onion Tempura

Shichiken Kinunoaji Junmai Daiginjo

揚物

鯛魚九條蔥天婦羅

七賢絹の味 純米大吟釀

MAIN DISH

A5 Kagoshima Wagyu Beef
(Tri-tip and Sirloin)
Served on Iron Plate with Gravy Sauce

Daishichi Kimoto Junmai

強鎚

A5鹿兒島和牛鐵板燒
(三角、西冷)
配 燒肉汁

大七 生飴 純米

SUSHI

4 Kinds of Chef's Recommendation

壽司

廚師發辦壽司4點

FRUIT

Seasonal Fruits Platter

果物

時令果物

SEAFOOD DINNER MENU

海鮮盛宴

Special Price for LKF Elite Member 會員專享

850 per guest 每位
(original 原價: 1,080)

STARTER

Sea Urchin with Fresh Soy Milk Skin in Broth Dressing, Grilled Abalone, Crispy Japanese Taro, Seared Salmon Sushi

SASHIMI

Toro, Botan Shrimp, Young Yellowtail, Monkfish Liver

GRILLED DISH

Grilled King Crab Leg

ROASTED DISH

Lobster Hokkaiyaki

MAIN DISH

Slow Cooked A4 Kagoshima Beef Sirloin

RICE

Japanese Vegetables with Himi Udon Noodles

DESSERT

Green Tea Creme Brûlée

先付

海膽湯葉杯、磯燒鮑魚、
六方芋唐揚、火炙三文魚壽司

造身

鮮吞拿魚腩、牡丹蝦、油甘魚、
鮫鰵魚肝

燒物

燒鱈場蟹腳

烤物

龍蝦北海燒

強鋪

慢煮A4鹿兒島和牛西冷

食事

日本野菜冰見烏冬

甜品

綠茶焦糖燉蛋

SIGN UP NOW 立即登記





首相專機 指定清酒

1,930

梵・日本の翼 純米大吟醸 (720ml)
Born Wing of Japan

生産地区: 福井縣
釀酒用米種: 山田錦
精米歩合: 35%
建議飲用方式: 冷飲
口感: 微辛口至平衡

Prefecture: Fukui
Rice: Yamadanishiki
Rice Polishing: 35%
Drinking Method: Chilled
Texture: Slightly Dry to Balance



鹿野酒造 火の吻 純米大吟醸 (720ml)
Kano Shuzo Kiss of Fire Junmai Daiginjo

1,680

生産地区: 石川縣
釀酒用米種: 山田錦
精米歩合: 50%
建議飲用方式: 冷飲
口感: 微辛口

Prefecture: Ishikawa
Rice: Yamadanishiki
Rice Polishing: 50%
Drinking Method: Chilled
Texture: Slightly Dry



三井の壽 純米大吟醸 愛山 (720ml)
Miinokotobuki Junmai Daiginjo

880

生産地区: 福岡縣
釀酒用米種: 愛山
精米歩合: 50%
建議飲用方式: 冷飲
口感: 甘口

Prefecture: Fukuoka
Rice: Aiyama
Rice Polishing: 50%
Drinking Method: Chilled
Texture: Sweet



梵DIAMOND 純米大吟醸 (720ml)
Born DIAMOND Tokusen Junmai Daiginjo

780

生産地区: 福井縣
釀酒用米種: 山田錦
精米歩合: 50%
建議飲用方式: 冷飲
口感: 甘口

Prefecture: Fukui
Rice: Yamadanishiki
Rice Polishing: 50%
Drinking Method: Chilled
Texttrue: Sweet



貴 純米大吟醸 (720ml)
Domaine Taka Junmai Daiginjo

680

生産地区: 山口縣
釀酒用米種: 山田錦
精米歩合: 50%
建議飲用方式: 冷飲
口感: 辛口

Prefecture: Yamaguchi
Rice: Yamadanishiki
Rice Polishing: 50%
Drinking Method: Chilled
Texture: Dry



2019 IWC SAKE 金賞 CHAMPION

880

勝山 献 純米吟釀 (720ml)

Katsuyama Ken

生產地區: 宮城縣

Prefecture: Miyagi

釀酒用米種: 山田錦

Rice: Yamadanishiki

精米步合: 50%

Rice Polishing: 50%

建議飲用方式: 冷飲

Drinking Method: Chilled

口感: 微辛口

Texture: Slightly Dry



真澄 辛口生一本 純米吟釀 (720ml)

520

Masumi Karakuchi-Kiippon Junmai Ginjo

生產地區: 長野縣

Prefecture: Nagano

釀酒用米種: 人心地米,

Rice: Miyama-Nishiki, Hitogokochi,

美山錦(長野縣產),

Top A Grade Yamadanishiki (Hyogo Pref.)

山田錦(兵庫縣加東市山國地區產)

Rice Polishing: 55%

精米步合: 55% (全部自家精米)

Drinking Method: Chilled /

建議飲用方式: 冷飲/常溫/熱飲

Room Temperature / Warmed

口感: 辛口

Texture: Dry



醉鯨 特別純米酒 (720ml)

520

Drunken Whale Tokubetsu Junmai

生產地區: 高知縣

Prefecture: Kochi

釀酒用米種: 國產米

Rice: Japanese Rice

精米步合: 55%

Rice Polishing: 55%

建議飲用方式: 冷飲 / 常溫

Drinking Chilled /

口感: 辛口

Room Temperature

Texture: Dry

FREE FLOW PACKAGE (2 HOURS)

無限暢飲 (兩小時)

PACKAGE A: 298

Prosecco, Sake and Beer

套餐 A: 298

有氣葡萄酒, 清酒及啤酒

PACKAGE B: 438

Champagne, Sake and Beer

套餐 B: 438

香檳, 清酒及啤酒

