



FUMI SPECTACULAR 6-COURSE TASTING DINNER

FUMI 嚙味盛宴

\$680 / guest 每位
(原價 \$980)

STARTER

Soft Shell Crab Salad with Sweet Chili Sauce

先付

軟殼蟹沙律配甜辣椒沙律汁

SUSHI

Seared Foie Gras with Scallop Roll,
Snow Crab Stick, Eel, Tamago

壽司

火炙鵝肝帶子卷、松葉蟹棒、
蒲燒鰻魚、厚燒玉子

+ 108 UPGRADE TO SASHIMI

Chūtoro, Young Yellowtail,
Monkfish Liver, Scallop

+ 108元升級至刺身

鮮吞拿魚中腩、油甘魚、
鮫鱈魚肝、帆立貝

HOT DISH

Snow Crab Meat and Salmon Roe Tofu

溫物

松葉蟹肉三文魚籽豆腐

GRILLED DISH

Grilled Marinated Silver Cod
with Saikyo Miso Sauce

燒物

銀鱈魚西京燒麵豉漬

HOT DISH

A4 Miyazaki Beef Sukiyaki Small Pot
with Steamed Koshihikari Rice

鍋物

A4宮崎牛壽喜燒小鍋配御飯

FRUIT

Assorted Seasonal Fruit Platter

果物

時令鮮果拼盤

SAKE — 2-HOUR ALL-YOU-CAN-TASTE

兩小時日本清酒放題

+ \$280 / guest 每位

Dassai 45 Junmai Daiginjo 獺祭45純米大吟釀

Shichiken Kinunoaji Junmai Daiginjo 七賢絹の味 純米大吟釀

Hiryu Junmai Daiginjo 飛龍 純米大吟釀

Daishichi Kimoto Junmai 大七 生酏 純米酒

Rihaku Gabizan Junmai Shu 李白 峨眉山 純米酒