

TOKIO//JOE

WEEKEND BRUNCH

週末早午餐

\$620 Adult
\$350 Child (aged 3-11)

COMPLIMENTARY ITEM

An Amuse Bouche of Sea Urchin with Hokkaido Crabmeat per guest
北海道蟹肉伴海膽精緻小食一客

SASHIMI (for 4 guests to share)

SEASONAL ITEM

TORO

RED TUNA

HOKKAIDO SCALLOP

SHIMA AJI

YELLOWTAIL

SALMON

AMAEBI

PLUS A COMPLIMENTARY

LKF Roll

Lobster · Toro · Uni · Ikura

or

KINKI SHIOYAKI

Grilled Hokkaido Rockfish with Salt

SASHIMI (for 2-3 guests to share)

SEASONAL ITEM

TORO

RED TUNA

YELLOWTAIL

SALMON

AMAEBI

刺身 (供4位客人享用)

季節性美食

吞拿魚腩

吞拿魚

北海道帶子

深海池魚

油甘魚

三文魚

甜蝦

另免費獲贈 (一客)

吞拿魚腩龍蝦卷

龍蝦 · 吞拿魚腩 · 海膽 · 三文魚籽

或

鹽烤喜知次

刺身 (供2-3位客人享用)

季節性美食

吞拿魚腩

吞拿魚

油甘魚

三文魚

甜蝦

MADE TO ORDER-UNLIMITED SERVING

無限量供應

APPETIZERS

ROCK SHRIMP SALAD
SIGNATURE TUNA SALAD
CRABMEAT SPINACH SALAD
SPICY TORO TARTARE
SALMON USU ZUKURI
HAMACHI USUZUKURI

SUSHI ROLLS

HOUSE ROLL 2.0
Spicy Salmon Tempura wrapped with Red Tuna

SUPER STAR
Shrimp Tempura · Sliced Fish Sashimi

TYPHOON ROLL
Tuna · Tempura Flake · Spicy Mayo

NEGI HIRAME ROLL
Chopped Hirame with Sesame & Spring Onion

DYNAMITE ROLL
Shrimp Tempura · Avocado · Spicy Mayo

SPICY TUNA ROLL

HOUSE SPECIAL ROLL
Soft Shell Crab · Avocado · Crab Roe

SPICY CHICKEN ROLL
Chicken Tempura · Spicy Mayo

VEGETABLE ROLL

VEGETABLE AVOCADO ROLL

SPICY HAMACHI ROLL

前菜

石蝦天婦羅沙律
招牌吞拿魚沙律
蟹肉菠菜沙律
香辣吞拿魚他他
薄切三文魚配柚子醋
薄切油甘魚柚子醋

壽司卷

香辣三文魚天婦羅吞拿魚卷

蝦天婦羅刺身卷

吞拿魚天婦羅片辣味蛋黃醬卷

香蔥芝麻左口魚卷

炸蝦天婦羅卷

香辣吞拿魚卷

元祖軟殼蟹牛油果卷

香辣雞天婦羅卷

野菜卷

素菜天婦羅牛油果卷

辣油甘魚卷



GRILLED ITEMS

JAPANESE CHICKEN WING
CHICKEN KIDNEY
OX TONGUE
JAPANESE GREEN PEPPER
MINCED CHICKEN MEAT STICK
MIXED MUSHROOMS
CHICKEN THIGH
CHICKEN SOFT BONE Cartilage

DEEP FRIED ITEMS

HIRAME TEMPURA
EGGPLANT
SWEET POTATO
PRAWN
PUMPKIN

MAIN COURSE (Each guest to select one)

A5 SAGA BEEF USU-YAKI
Seared Sliced Beef · Spring Onions · Garlic Chips

BEEF TENDERLOIN HITOKUCI YAKI
Beef Cubes · Garlic Chips · Butter Sauce

KELP-GRILLED CHILEAN SEABASS

JOE'S RAMEN
Seafood and Ramen Noodles in Lobster Soup

GRILLED LAMB CHOP (2pcs)

SEARED SUSHI COMBO +\$100
Hirame · Toro · Wagyu Beef · Scallop & Salmon

CHICKEN TERIYAKI

EEL RICE

DESSERT

ICE CREAM
FRUIT PLATTER
DEEP-FRIED BANANA
served with Strawberry Coulis

燒物

日本雞翼
雞腎
牛舌
日本青椒仔
免治雞肉棒
燒雜菇
雞腿肉
雞軟骨

炸物

左口魚天婦羅
茄子
蕃薯
海蝦
南瓜

主菜 (每位可選一款)

A5佐賀和牛薄燒

牛柳厚燒

照燒海鱸魚扒

龍蝦湯海鮮拉麵

燒羊扒 (兩塊)

灸燒壽司盛盒 +\$100
左口魚、吞拿魚腩、和牛、帶子、三文魚

日式照燒雞扒

鰻魚飯

甜品

雪糕
鮮果拼盤
香蕉天婦羅配士多啤梨醬

FREE-FLOW ALCOHOL PACKAGE (2 HOURS)

酒類任飲追加(2小時)

PACKAGE \$238

SAKE, WINES AND BEER

清酒，紅酒及白酒，啤酒

PACKAGE \$388

CHAMPAGNE, WINES,
SAKE AND BEER

香檳，紅酒及白酒，
清酒及啤酒

BEVERAGE DELIGHTS 單點美酒系列

PRICE 價錢

HIRYU JUNMAI DAIGINJO
飛龍純米大吟釀

\$238 / 300ml Carafe 每瓶

PASK INSTINCT BUD BURST
SAUVIGNON BLANC 2019 Marlborough
New Zealand · Sauvignon Blanc

\$118 / Glass 每杯

PINOT NOIR, DOMAINE MAURICE CHARLEUX
Marange AOC, V.V. 2019 Bourgogne
France · Pinot Noir

\$118 / Glass 每杯

SUNTORY PREMIUM DRAUGHT

\$78 / Glass 每杯

