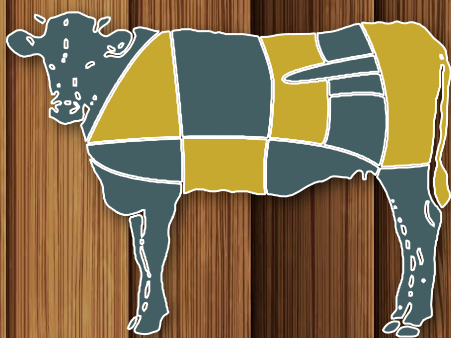




串焼・居酒屋



和牛串焼き体験

Nose to Tail

Wagyu Kushiyaki

先付 SNACK

靜岡車厘茄 • 酢啫喱 Shizuoka Cherry Tomato • Vinegar Jelly	48
枝豆 Fresh Edamame	48
七味魚翅 Dried Fish Fin • Spices	68
味淋魚乾 Mirin Dried Fish Slices	78
燒明太子 Aburi Mentaiko	98

沙律 SALAD

燒和牛舌沙律 Grilled Wagyu Beef Tongue Salad	68
蟹肉牛油果沙律 Crab Meat & Avocado Salad	88

揚物 FRIED

和牛可樂餅 (一件) Wagyu Croquette (1 pc)	38
吉列流心芝士豚肉卷 (一件) Lava Cheese Pork Roll Cutlet (1 pc)	48
唐揚豆池魚 (十件) Crispy Shima Aji (10 pcs)	78
炸富山灣白蝦 • 紫菜咖哩粉 Crispy Baby White Shrimp • Seaweed Curry Powder	98
鵝肝海膽紫蘇卷 (一件) Crispy Foie Gras • Uni • Shiso Roll (1 pc)	148



必吃 Must Try

加一服務費 | 10% Service charge applies

串燒・燒物 SKEWER・GRILLED

霜降 Marbled 赤身 Lean 稀少部位 Rare

和牛 WAGYU

JAPANESE WAGYU - KAGOSHIMA - A5

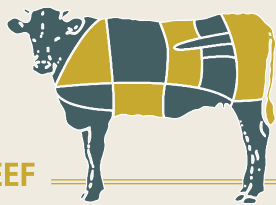
- 🍴 牛肩胛紫蘇芝士卷・紫蘇蔥油醬 (一串) 🍴 52
 Beef Trunk • Shiso Cheese Wrap • Shiso Scallion Oil (1 skewer)
- 🍴 牛肩胛蔥卷・紫蘇蔥油醬 (一串) 🍴 48
 Beef Trunk • Scallion • Shiso Scallion Oil (1 skewer)
- 牛小排 (一串) 🍴 62
 Beef Rib (1 skewer)
- 下肩胛 (一串) 🍴 68
 Beef Chunk Roll (1 skewer)
- 牛筋膜 (一串) 🍴 48
 Beef Silver Skin (1 skewer)

AUSTRALIAN WAGYU - WESTHOLME FARMS - M8+

- 牛面頰 (一串) 🍴 62
 Beef Cheek (1 skewer)
- 🍴 牛尾西京燒 (一件) 🍴 88
 Miso-grilled Ox Tail (1 pc)

AMERICAN WAGYU - SNAKE RIVER FARMS - GOLD GRADE

- 🍴 月見紫蘇牛肉棒 (一串) 62
 Beef Tsukune (1 skewer)
- 🍴 封門柳 (一串) 🍴 62
 Hanger Steak (1 skewer)
- 牛舌芯 (一串) 68
 Beef Tongue (1 skewer)



本地牛 LOCAL BEEF

- 🍴 牛小腸 (一串) Beef Small Intestine (1 skewer) 🍴 46
- 🍴 牛沙瓜 (一串) Beef Tripe (1 skewer) 🍴 42
- 牛肺 (一串) Beef Lung (1 skewer) 42
- 金錢肚 (一串) Beef Honeycomb Tripes (1 skewer) 42



串燒・燒物 SKEWER • GRILLED

雞・豚 CHICKEN • PORK

阿波尾雞翼 (一隻) 44

Japanese Chicken Wing (1 pc)

花膠地雞肉棒 (一串) 88

Chicken Tsukune stuffed with Fish Maw (1 skewer)



沖繩阿古豬蹄 (一件) 58

Okinawa Agu Pork Trotter (1 pc)

三元黑豚腩・芥末籽 (一串) 52

Pork Belly • Mustard Seed (1 skewer)

海鮮 SEAFOOD

新鮮鰻魚 (一串) 68

Fresh Eel (1 skewer)

吞拿魚下顎 (一件) 98

Tuna Jaw (1 pc)

北海道銀鱈魚 西京燒 (一件) 198

Miso-Grilled Hokkaido Silver Cod (1 pc)

赤味噌焗帶子 78

Miso-baked Scallops

清酒煮蜆 78

Sake-steamed Clams

蔬菜 VEGETABLES

冬菇 / 青椒 / 蕃薯 / 28

舞茸 / 秋葵 / 粟米 (一串)

Black Mushroom / Green Pepper / Sweet Potato /

Maitake Mushroom / Okra / Sweet Corn (1 skewer)

燒飯團 RICEBALL



醬油 / 柚子味噌 (一件) 40

Soy Sauce & Mirin / Yuzu & Miso (1 pc)

明太子 (一件) 48

Mentaiko (1 pc)

生 • 鮮 RAW • FRESH

- 

和牛他他紫菜卷 68
Wagyu Tartare Seaweed Roll
 配料 **Add on top**

 - 深海池魚 **Shima Aji** / 蜜柑鯛 **Mikan Tai** +28
 - 明太子 **Mentaiko**
 - 三文魚籽 **Salmon Roe** / 穴子 **Anago** / 帆立貝 **Scallop** +38
 - 魚子醬 **Caviar** +48
 - 拖羅蓉 **Toro** +68
 - 海膽 **Uni** / 牡丹蝦 **Botan Ebi** +88

- 

和牛五卵壽司拼盤 298
 伴 海膽 • 魚子醬 • 三文魚籽 • 明太子 • 烏魚子
5-Egg Wagyu Sushi Platter
with Uni • Caviar • Salmon Roe • Mentaiko • Mullet Roe

- 和牛他他 • 紫菜天婦羅 128
Wagyu Beef Tartare • Seaweed Tempura

- 煙日本雞胸薄切刺身 108
Smoked Chicken Breast Sashimi

- 日本生蠔 • 三文魚籽 • 帆立貝 • 柚子酸汁 158
Japanese Oyster • Salmon Roe • Scallop • Yuzu Sauce

- 季節刺身盛合 (五款 | 兩切) 498
Assorted Seasonal Sashimi Platter (5 kinds | 2 slices)

- 深海池魚薄切 (八切) 138
Shima Aji Carpaccio (8 slices)

- 蜜柑鯛薄切 (八切) 138
Mikan Tai Carpaccio (8 slices)

- 拖羅刺身 98
Toro Sashimi

- 帆立貝刺身 58
Scallop Sashimi

- 牡丹蝦刺身 88
Botan Ebi Sashimi



料理長每日精選
Chef's Daily Special



由料理長搜羅拍賣級別之頂級食材，每日從日本及不同國家新鮮直送，歡迎向店員預訂及查詢

Jet-fresh auction-grade ingredients from Japan and different countries every day. Please enquire our staff for pre-ordering and details



必吃 **Must Try** 加一服務費 | 10% Service charge applies

食事 RICE • NOODLES

-  燒和牛他他丼飯 • 醬漬蛋黃 • 海膽 • 三文魚籽 238
 Grilled Wagyu Tartare Donburi • Marinated Egg Yolk • Uni • Salmon Roe
-  牛小排海膽丼飯 168
 Wagyu Beef Rib & Uni Donburi
- 和牛肩紫蘇蔥油醬拌麵 98
 Wagyu Lard • Shiso Scallion Oil • Tossed Noodles
- 野菜豚肉湯烏冬 88
 Pork • Assorted Vegetables • Udon in Soup
- 和牛野菜湯烏冬 148
 Wagyu • Assorted Vegetables • Udon in Soup

甜品 DESSERT

- 抹茶紅豆新地 78
 Matcha & Red Bean Sundae

酒 X ニュ一
 Sake Flight Menu



每組4杯清酒 | 由喇酒師親自挑選 | 按香氣和濃度配搭

4 sake per combo | Handpicked by Kikisake-shi daily |
 Select based on aroma & flavour

- | | | |
|--------------|--------------|--------------|
| SET A | SET B | SET C |
| \$198 | \$268 | \$298 |

小食配對盛合 **Snack Pairing Platter** +\$140

更多清酒及美酒選擇，歡迎各我們查詢。

More choices of sake and fine wines available, feel free to inquire us for details.

請分享您的用餐體驗
 SHARE YOUR THOUGHTS