

# 特別介紹

## CHEF CHEN KENTARO'S SPECIALITIES

陳建太郎料理長のお進め

		per person
Z1	桜蝦醬蒸東星班 Steamed grouper with sakura shrimp 羽汰の桜蝦の蒸し物	42
		per portion
Z2	海草炒帶子 Stir-fried Hokkaido scallop with spring vegetable and fresh seaweed 北海道産ホタテと春野菜の炒め 海苔風味	50
Z3	宮保魷魚 Stir-fried oval squid with Szechwan chilli アオリイカの四川唐辛子炒め	48
Z4	鮑片春菜鍋粍 Scorched rice with sliced abalone and spring vegetable 鮑と春野菜のおこげ	72
Z5	水煮和牛春蔬菜 Stewed Kagoshima wagyu beef with spring vegetable and chilli oil 鹿児島県産黒毛和牛と春野菜の唐辛子煮込み	78

Spring vegetable



Wagyu beef



Oval squid



价格需加收10%服务费及现行政府税  
Prices are subject to 10% service charge and prevailing government taxes  
料金にはサービス料10%と税金が加算されます