

# 特別介紹

## CHEF CHEN KENTARO'S SPECIALITIES

陳建太郎料理長のお進め

		per person
Z1	紅焼鮮鮑魚 Braised fresh abalone with superior stock 鮑の四川飯店伝統の醤油煮込み	market price
		per portion
Z2	泡辣椒芝麻宮崎和牛 Stir-fried Miyazaki wagyu beef with pickled chilli and sesame sauce 宮崎県産黒毛和牛の発酵唐辛子炒め	78
Z3	香蒸黒豚肉加賀蔬菜 Steamed ibérico pork and Kaga vegetables with five spices イベリコ豚と加賀野菜の五香粉蒸し	58
Z4	糖醋炸鱈魚 Deep-fried Spanish mackerel with sweet and sour sauce 鱈の揚げ物 甘酢ソース	42
Z5	炒魷花加賀蔬菜 Stir-fried oval squid and Kaga vegetables アオリイカと加賀野菜の特性醤油炒め	52

Kaga vegetables



Miyazaki wagyu beef



Live abalone



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