



SUMO'S CHOICE LUNCH 相撲手午餐

Unlimited consumption of over 30 Kinds of All-You-Can-Eat Japanese Delicacies:
Prawn Tempura, Cod Fish, Scallops, Lamb Chop, Beef Steak, Japanese Rolls and more

無限量享用超過三十款任點任食日式美饌：

蝦天婦羅、銀鱈魚西京燒、帆立貝、羊架、牛肉網燒及卷物等

And 及

Chef's Recommendations (one set per person)

廚師推介 (每人一客)

Braised Abalone 磯煮小鮑魚

Grilled King Prawn 大蝦

Assorted Sashimi 雜錦刺身

Dried Blowfish 河豚乾

Fruit Sherbet 水果雪葩

Adult 成人 HK\$608 / Child 小童 HK\$508

Including 1 glass of chilled juice, soft drink or fruit flavoured soda

包括一杯橙汁、汽水或果味梳打

Plus 10% service charge 另加一服務費



AVAILABLE ON SATURDAY, SUNDAY AND PUBLIC HOLIDAYS

12NN TO 2:30PM

逢星期六、日及公眾假期中午 12 時至下午 2 時半供應



廚師推介
(1人前)
磯煮小鮑魚

Chef's recommendations
(one set per person)
Braised abalone

刺身
(1人前)
刺身盛り合せ

Sashimi
(one set per person)
Assorted sashimi

卷物 Rolls

河童卷 蟹柳卷
Cucumber roll Crab meat roll
葱とろ巻
Minced fatty tuna
and spicy onion roll

揚げ物 Deep Fried Dishes

海老 揚げ餃子
Prawn Deep-fried dumpling
日本南瓜 日本さつまいも
Japanese pumpkin Japanese sweet potato.....

炉端焼 - 野菜 Robatayaki - Vegetables

とうもろこし アスパラガス
Corn on the cob Asparagus
えのき 翠玉瓜
Golden mushrooms Jade melon
小椎茸 ピーマン
Shiitake mushrooms Green pepper
日本さつまいも オクラ
Japanese sweet potato..... Okra.....

炉端焼 - 海鮮 Robatayaki - Seafood

海老(1人前) 銀鱈西京焼
King prawn Cod fish
(one set per person)
帆立貝 いか姿焼
Scallop Cuttle fish.....

Seat No.: _____ Cover: _____ Time: _____

一品料理 Side Dishes

蟹子サラダ 味付け粒貝
Crab roe salad Spicy sea whelk.....
野菜サラダ クラゲ
Mixed salad Jelly fish.....
野菜炒め 味噌汁
Sautéed vegetables..... Miso soup.....
稲庭うどん
Jnaniwa udon
in soup

水果雪葩(1人前)

Fruit Sherbet (one piece per person)
パイナップル ココナッツア
シャーベット イスクリーム
Pineapple sherbet Coconut sherbet

Seat No.: _____ Cover: _____ Time: _____

炉端焼 - おつまみ、肉類

Robatayaki - Snacks, Meats
ふぐ河豚乾(1人前) チーズもち
Dried blowfish Japanese rice
(one set per person) cake with cheese
鱈魚乾 骨付きフランク
Dried stockfish Japanese
つくね 黒豚肉
Minced Kurobuta
chicken skewer pork belly
ししゃも 牛肉網焼
Roe fish Beef steak.....
いか団子 ラム肉
Cuttle fish ball Lamb chop.....
明太子手羽先 手羽先
Chicken wing Chicken wing.....
with spicy fish roe
さつま揚
Fish cake