



A LA CARTE DINNER MENU  
晚餐单点菜单

Traditional Japanese cuisine has been handed down through the generations for long time.

Shin-Washoku or "New Japanese Cuisine", still retains the importance of using the best ingredients and the passion that was handed down.

And while ingredients, cooking methods, and presentation have dramatically evolved across generations, these changes are more subtle to the customer.

We seek out the best ingredients and provide the finest service in our cooking. This is known as "omotenashi" – the traditional Japanese way of dedicated hospitality.

"New Japanese Cuisine" sounds modern, but it still evokes memories and the taste and feel of something familiar.

传统日本料理是经过长时间世代相传的美食。

新和食，即“新日本料理”，仍保留使用最佳食材和传承热情的核心要素。

食材、烹饪和呈现方式随着世代的变迁发生了巨大的变化，但这些变化对顾客来说更为微妙。

我们追求最好的食材，并以最好的服务来提供菜肴。  
这就是所谓的“おもてなし”（Omotenashi）——日本传统的用心待客之道。




“新日本料理”听起来很现代，但它仍能唤起某种回忆，让您品尝和感受熟悉的味道。

## APPETIZER

### 前菜

#### HAL YAMASHITA Signature

#### HAL YAMASHITA 招牌菜


Ohmi A5 Wagyu Beef with Uni and Oscietra Caviar 38 / 2pcs 个  
A5近江和牛搭配海胆和鱼子酱   


Spicy Bluefin Tuna Tartare in Monaka Cracker 10 / pc 个  
辣味蓝鳍金枪鱼鞑靼，日式摩纳卡米饼夹 

Chawanmushi with Ikura 25  
日式三文鱼子蒸蛋 

## SALAD

### 沙拉

Kagoshima A5 Wagyu Beef Salad, Ponzu Butter 38  
鹿儿岛A5级和牛沙拉，柑橘黄油 

Japanese Style Salad King Salmon, White Sesame and Miso Dressing 38  
日式帝王三文鱼沙拉，白芝麻和味噌酱 

## TEMPURA

### 天妇罗

King Salmon Tempura wrapped with Shiso Leaves, 22  
Truffle and Seaweed Infused Salt  
帝王三文鱼紫苏叶天妇罗，松露和海藻盐 

Japanese Unagi Tempura, Cucumber and Sansho Pepper 25  
日式鳗鱼天妇罗，黄瓜和山椒

Abalone and White Shrimp Tempura 38  
鲍鱼及白虾天妇罗  

 Gluten Free 不含麸质  Lactose free 不含乳糖  Shellfish 贝类  Nuts 坚果  Raw 生的  Vegetarian 素食

所有价格均需加收10%服务费和现行商品及服务税。如果您有任何饮食要求或过敏，请告知我们。  
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## SASHIMI

# 刺身

Seabream 鲷鱼  	30 / 5pcs 片
Flounder 比目鱼  	40 / 5pcs 片
Amberjack 油甘鱼  	32 / 5pcs 片
New Zealand King Salmon 新西兰帝王三文鱼  	30 / 5pcs 片
New Zealand King Salmon Belly 新西兰帝王三文鱼腩  	35 / 5pcs 片
Blue Fin Tuna 蓝鳍金枪鱼  	45 / 5pcs 片
Blue Fin Tuna Toro 蓝鳍金枪鱼腩  	98 / 5pcs 片
Ikura 三文鱼子  	28 / 30g 克
Scallop 帆立贝   	22 / 1pc 片
Sea Urchin 海胆   	52 / 18g 克
Chef's Selection of Assorted Sashimi 3 Kinds 主厨精选刺身拼盘 (3款)   	58
Chef's Selection of Assorted Sashimi 5 Kinds 主厨精选刺身拼盘 (5款)   	98

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## NIGIRI

# 握寿司

Seabream 鲷鱼  	7
Flounder 比目鱼  	11
Amberjack 油甘鱼  	7
New Zealand King Salmon 新西兰帝王三文鱼  	6
New Zealand King Salmon Belly 新西兰帝王三文鱼腩  	8
Blue Fin Tuna 蓝鳍金枪鱼  	10
Blue Fin Tuna Toro 蓝鳍金枪鱼腩  	22
Salmon Roe 三文鱼子  	14
Scallop 帆立贝   	22
Sea Urchin 海胆   	42
Chef's Selection of Premium Assorted Nigiri Sushi 10pcs 主厨精选手握寿司拼盘 (10贯)   	98

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## JAPANESE CASK IRON BRICK OVEN

# 铸铁石窑

*Baking over intense heat in custom-made brick oven*  
在定制的砖窑中高温烘烤

### SEAFOOD 海鮮

Silver Cod with Saikyo Yuzu Miso Sauce 32  
银鳕鱼西京烧搭配柚子味噌酱

Japanese Eel with Wasabi Salsa 45  
日本鳗鱼搭配山葵莎莎酱 

Australian Spiny Lobster with White Miso Sauce 58  
澳洲龙虾搭配白味噌酱 

### VEGETABLES 蔬菜

Slow cooked Japanese Sweet Potato 15  
慢烤日本番薯   

Cauliflower and Truffle Salt 12  
松露海盐花椰菜   

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## JAPANESE BINCHO-TAN GRILL

# 炭火烧烤

*Grilling over high and intense heat from Japanese Charcoal*  
使用日本木炭的高温和强热进行烧烤

### MEAT 肉

Kagoshima A5 Wagyu Beef, Ginjo Sake (Minimum Order of 100g) 鹿儿岛A5级和牛, 吟酿清酒 (至少100克起订) 	1 / 1g 克
Sake Marinated Free-Range Chicken, Yuzu Kosho 清酒腌制走地鸡, 柚子胡椒酱 	27
Hokkaido Yumenodaichi Pork Belly, Seasonal Vegetables 北海道梦之大地猪五花, 时令蔬菜 	38

### SEAFOOD 海鮮

Grilled Fresh Tiger Prawns in Shell, Shishito Pepper and Shiitake Mushroom 炭烤虎虾, 日本小青椒和香菇  	25 / 3pcs 只
New Zealand King Salmon, Glazed Balsamic Teriyaki Sauce 新西兰帝王三文鱼, 照烧酱	35
Seasonal Fish with Homemade Pickles 时令鱼搭配自制泡菜 	MP 市场价
Grilled Whole Seasonal Fish Head 炭烤时令鱼头 	70

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SHIME

## 收尾

Niigata Koshihikari Steamed Japanese Rice 蒸新潟越光日本米饭 	4
Mini Bara Chirashi 迷你七彩鱼生饭   	26
Miso Soup 味噌汤 	5
Saitomo Potage 里芋浓汤 	6

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## DESSERTS

### 甜品

Sake Kasu Yogurt Sorbet, Raspberry and Almond 清酒粕酸奶雪葩，覆盆子及杏仁	12
Saikyo Miso Homemade Ganache (3pcs) 自制西京白味噌风味巧克力 (3个) 麦 麦	8
Black Sesame Sasa-Shigure Mochi (2pcs) 黑芝麻口味麻糬 (2个) 麦 麦	8
Yuzu Sorbet 柚子雪葩 麦 麦	10
Japanese Hojicha-Tea Cake 日式焙茶蛋糕 麦	12
Seasonal Fruit from Japan 日本时令鲜果 麦 麦 麦	35



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