

star anise

Seasonal a la carte  
季節のアラカルト

Chef's recommended assorted appetizers  
季節の前菜盛り合わせ

Shanghai crab xiaolongbao  
上海蟹入り小籠包

Shanghai crab and mashed potatoes, abalone, steamed bun  
上海蟹とじゃが芋の香り和え 鮑と割包と共に

Steamed whole Shanghai crab  
上海蟹の姿蒸し

Fried rice, Shanghai crab  
上海蟹入り炒飯

Noodle soup, Shanghai crab, thick sauce  
上海蟹入りあんかけ汁そば

Appetizer  
前菜

regular / half

Assorted appetizers, three kinds  
冷菜三種盛り合わせ

Green salad, beetroot dressing, mustard ⑤  
グリーンサラダ ビーツドレッシング マスタード風味

Marinated jellyfish  
クラゲの冷菜

Cold sliced chicken, spicy sesame sauce  
国産鶏の棒々鶏

Steamed chicken, spicy sauce  
蒸し鶏のスパイシーソースがけ

Barbecued pork  
国産豚の叉焼

Szechuan sliced pork, spicy garlic sauce  
四川風 豚バラ肉の湯引き スパイシーガーリックソース

Preserved egg and tofu  
ピータン豆腐

Soup  
スープ

Xinhua ham, bird's nest  
海燕の巣と金華ハムのスープ

Steamed Chinese herbal, Xinhua ham  
金華ハム入り薬膳スープ

Hot and sour seafood  
海の幸入り酸味湯

Dim Sum Menu  
点心

Deep-fried spring roll, pork, crab  
山海の幸入り春巻

Pan-fried dumpling, pork, vegetable  
豚肉とキャベツ入り焼き餃子

Pan-fried dumpling, pork, shrimp, green chives  
海老と韭入り焼き饅頭

Steamed shrimp dumpling  
海老入り蒸し餃子

Xiaolongbao  
小籠包

Steamed pork dumpling  
豚肉の旨み焼売

Pan-fried radish cake, Chinese sausage  
腸詰め入り大根餅

Steamed pork spareribs, black bean  
スペアリブの黒豆ソース蒸し

Seafood  
シーフード

regular / half

Braised abalone, oyster sauce  
鮑のオイスターソース煮

Braised abalone, cream sauce  
鮑のクリーム煮

Braised abalone, soy sauce  
鮑の醤油煮

Braised dried abalone, Xinhua ham, oyster sauce ⑤  
干し鮑のやわらか煮 金華ハムとオイスターソース風味

Braised sea cucumber, soy sauce  
なまこの醤油煮

Wok-fried scallops, vegetables  
帆立貝と野菜の炒め

Wok-fried scallops, spicy sauce  
帆立貝の唐辛子炒め

Braised shrimp, chili sauce  
小海老のチリソース煮

Braised prawns, chili sauce  
大海老のチリソース煮

Braised lobster, chili sauce  
オマール海老のチリソース煮

Wok-fried lobster, chicken wings, dried chili ⑤  
オマール海老と鶏手羽先の朝天唐辛子炒め

Steamed sea bream, leek, ginger  
小鯛の葱生姜香り蒸し

Shanghai braised sea bream, soy sauce  
小鯛の醤油煮込み 上海風

⑤Vegetarian ⑤Signature dish / Chef's recommendation

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Poultry and Meat  
肉

regular / half

|                                                                                                 |
|-------------------------------------------------------------------------------------------------|
| Deep-fried chicken<br>国産鶏の唐揚げ                                                                   |
| Szechuan crispy chicken, chilies, peanuts<br>四川風 国産鶏のスパイス揚げ                                     |
| Wok-fried chicken, cashew nuts<br>国産鶏とカシューナッツ炒め                                                 |
| Peking duck (one piece) ㊟<br>北京ダック（一本）                                                          |
| Deep-fried chicken wings, shrimp tomalley<br>鶏手羽先のカリカリ揚げ 海老みそ風味                                 |
| Wok-fried pork, sweet and sour sauce<br>酢豚                                                      |
| Wok-fried pork, black vinegar<br>豚肉の黒酢風味                                                        |
| Wok-fried pork, cabbage, miso paste<br>豚肉とキャベツの味噌炒め                                             |
| Wok-fried shredded beef, green pepper<br>牛肉とピーマンの細切り炒め                                          |
| Wok-fried beef, oyster sauce<br>牛肉のオイスターソース炒め                                                   |
| Wok-fried Japanese beef, vegetables,<br>black pepper<br>国産牛と野菜の黒胡椒炒め                            |
| Szechuan sliced beef, bean sprout, celery,<br>leek and hot chili sauce<br>四川風 牛肉、もやし、セロリのピリ辛煮込み |
| Wok-fried Hida beef, three kinds of seasoning<br>飛騨牛の煎り焼き 三種の味わい                                |

Vegetables  
野菜

regular / half

|                                                                              |
|------------------------------------------------------------------------------|
| Szechuan wok-fried cabbage, chili<br>四川風 キャベツの炒め                             |
| Wok-fried green vegetables<br>青菜の香り 塩炒め                                      |
| Braised Chinese cabbage, cream sauce<br>白菜のクリーム煮                             |
| Braised Chinese cabbage, dried scallop, Szechuan pickles<br>白菜と干し貝柱、搾菜の醤油煮込み |

Egg, Tofu  
卵・豆腐

regular / half

|                                                                 |
|-----------------------------------------------------------------|
| Wok-fried crab meat, egg<br>蟹と玉子の炒め                             |
| Wok-fried pork, egg, wood ear mushroom<br>豚肉と卵、キクラゲの香り炒め        |
| Braised green vegetables, bean cured skin, tofu<br>青菜、湯葉、豆腐の煮込み |
| Szechuan braised tofu, minced meat ㊟<br>四川風 麻婆豆腐                |
| Braised chicken, tofu, chili, yuzu<br>鶏肉と豆腐の辛子煮込み 柚子の香り         |
| Two kinds of braised spicy tofu<br>二色麻辣豆腐                       |
| Braised tofu, crab meat<br>豆腐と蟹肉の煮込み                            |

Rice and Noodles  
麺・飯

regular / half

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|----------------------------------------------------------------------------------------------------------|
| Noodle soup<br>汁そば<br>seafood / barbecued pork / seafood and meat / spicy sesame<br>海鮮あんかけ／叉焼／五目あんかけ／担担麺 |
| Fried noodles<br>焼きそば<br>seafood / vegetables / seafood and meat / Shanghai<br>海鮮あんかけ／野菜あんかけ／五目あんかけ／上海風  |
| Fried rice<br>炒飯<br>seafood / barbecued pork / crab meat / shrimps<br>海鮮／叉焼／蟹／海老                         |
| star anise spicy noodle soup ㊟<br>香辣担担麺                                                                  |
| Crispy fried rice cake, meat and seafood soup<br>五目おこげ                                                   |

Dessert  
デザート

regular / half

|                                                               |
|---------------------------------------------------------------|
| Mango pudding, mango sorbet, fruits<br>マンゴープリンとマンゴーソルベ フルーツ添え |
| Selection of apricot seed dessert<br>三種類の杏仁デザート               |
| Baked egg custard tart, fruits<br>エッグタルト フルーツ添え               |
| Ice cream and sorbet selection<br>アイスクリームとソルベ                 |

㊟Vegetarian ㊟Signature dish / Chef's recommendation