

Set Menu

4.Jan-31.Jan 2022

Shinshun

Empress Room Treasures Platter
Braised Superior Deluxe Seafood and Burdock
Stir Fried Scallop and Fish Cake with Seasonal Vegetables
Steamed Sea Bream with Soy Sauce
Fried Rice with Crab Meat and Kazunoko
Mango Pudding and Chef's Special Homemade Dessert

¥9,950

Kissho

Empress Room Treasures Platter with Sea Bream Sashimi
Braised Superior Deluxe Seafood and Kazunoko Soup
Crispy Wasabi Prawns
Braised Beef with Oyster Sauce New Year Nishime Style
Steamed Rice with Chicken, Kuromame Bean and Abalone
Almond Jelly with Bird's Nest
and Chef's Special Homemade Dessert

¥13,700

Manpuku

Empress Room Treasures Platter
Double Boiled Chicken Soup with Black Bean and Abalone
Crispy Fried Sea Bream Fillet Served with Soy Sauce
Fried Birds Nest in Fresh Milk and Egg White with Fish Cake
Braised Lobster with XO Sauce Served with E-Fu Noodles
Homemade Kurikinton Chestnut Pudding and Chef's Special
Homemade Dessert

¥17,900

Fukujoun

Empress Room Treasures Platter with Sea Bream Sashimi
"Buddha Jumps Over The Wall"
Wok Fried Beef with Black Bean Sause Nishime Style
Braised Whole Abalone with Kintoki Carrot and Oyster Sauce
Steamed Lobster with Minced Garlic and Black Bean
on Glutinous Rice
Almond Jelly with Bird's Nest
and Chef's Special Homemade Dessert

¥23,000

The menu may change without prior notice.

Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.

Prices are inclusive of 13% service charge and 10% consumption tax.