

ozakaya tasting menu

980

small

snow crab meat, avocado yuzu kosho	158
okonomiyaki scallop • ikura • lobster bisque	178
uni toast truffle paste	158
maitake garlic aioli • parmesan cheese	88
nippon cucumber  spicy moro miso	68
basil kawa ebi	78
brussels sprouts  momiji daikon • teriyaki ponzu	78
sakura ebi crisps sakura ebiedamame • small fish	78
tara chips wasabi mayo • spicy mayo	58
grilled jidori wings skewer • sea salt	58
tsukune skewer • taiyuran onsen egg sauce	68
ox tongue skewer • umeboshi	78
pork belly skewer • honey mustard seeds	68
edamame  sea salt / yukari	45

green

saitama fruit tomato  yuzu gel • shiso oil	128
miso glazed eggplant  sweet & salty miso	88
corn ribs  lime miso butter	88
mizuna salad  dried fruits • orange ginger vinaigrette	108

fried

karaage black sugar glaze	98
takoyaki croquette tonkatsu mayo	98
truffle camembert tempura  orange jam	118
yasai tempura 	158
tiger prawns, yasai tempura	238

raw

hamachi ikura • citrus	128
smoked botan ebi hokkaido scallop mousse	248
wagyu tataki daikon • chimichurri	128
tuna trio tuna (2), cho toro (2), fatty tuna (2)	480

sushi selection - nigiri • maki

large - n (16) • m (2)	490
small - n (6) • m (1)	240
special tokusen nigiri (7)	350

sashimi selection

special sashimi 5 kinds • daily chef recommendation	980
large (24)	720
small (8)	270

maki

daikon spider	158
ozakaya	168
spicy tuna	168
tempura sea eel cucumber • anago • wasabi mayo	168
shojin	168

grill

black cod saikyo yaki honey mustard	248
amadai uroko yaki tomato miso paste	228
hokkaido platinum pork belly yuzu kosho	228
wagyu m6+ rump cap (150g)	328
saga a5 wagyu sirloin (120g)	520

grain

uni • bone marrow noodle apple vinegar	288
chirashi bowl sashimi • sushi rice	398
saga a5 wagyu takana rice truffle oil • onsen egg	328
angel hair uni • ikura • lobster bisque	228
maitake • takana rice corn • truffle oil • onsen egg	180

sweet

hokkaido milk chips red bean • milk ice cream	90
matcha chocolate lava vanilla ice cream	128



O Z A K A Y A

ozakaya 嚐鮮套餐
980

小

鱈場蟹肉 牛油果 柚子胡椒	158
特色大阪燒 帆立貝・鮭魚籽・伊勢海老汁	178
海膽多士 松露醬	158
舞茸 蒜香蛋黃醬・巴馬臣芝士	88
日本胡瓜 唐辛子味噌 	68
蘿勒小海老	78
椰菜甘藍 赤大根酸汁 	78
櫻花蝦毛豆脆片	78
鱈魚脆片 山葵沙律汁・一味辣汁	58
手羽先 海鹽	58
免治雞肉棒 溫泉玉子	68
牛舌 梅醬	78
豚腩肉 蜜糖芥辣籽紫蘇	68
枝豆 海鹽 / 紅紫蘇鹽 	45

菜

埼玉縣果糖番茄 柚子果醬・紫蘇 	128
味噌茄子 	88
粟米 青檸味噌醬 	88
水菜沙律 乾果・橙薑醋汁 	108

揚

唐揚炸雞 黑糖醬	98
章魚薯棗 大板燒汁	98
黑松露金文畢芝士天婦羅 橘子果醬 	118
日本野菜天婦羅 	158
車海老 日本野菜天婦羅	238

生

油甘魚 鮭魚籽・柑橘酢	128
煙燻牡丹海老 北海道帶子慕絲	248
和牛他他 蘿蔔・阿根廷青醬	128
吞拿魚刺身三味盛合 赤身(2)・中吞拿魚腩(2)・大吞拿魚腩(2)	480

鮪・握・卷

握壽司16貫, 2卷	490
握壽司6貫, 1卷	240
極上特選握壽司7件	350

刺

季節刺身 五類・廚師是日精選	980
刺身6款, 每款4件	720
刺身4款, 每款2件	270

卷

大根軟殼蟹卷	158
ozakaya 刺身卷	168
香蔥胡麻辣吞拿魚卷	168
海鰻天婦羅卷 日本青瓜・山葵沙律汁	168
素菜壽司卷 	168

燒

西京銀鱈魚 蜂蜜芥末	248
甘鯛立鱗燒 番茄味噌	228
北海道白金豚 柚子胡椒芥末	228
澳洲m6和牛後腰肉 (150g)	328
和牛西冷 (120g)	520

食

烤牛骨髓・海膽麵 林檎酢	288
特選刺身飯	398
佐賀a5和牛土鍋飯	328
海膽・鮭魚子天使麵 伊勢海老汁	228
舞茸菇高菜土鍋飯 粟米・松露油・溫泉玉子	180

甘

北海道奶脆 紅豆・牛奶雪糕	90
抹茶朱古力流心蛋糕 香草雪糕	128

Beverage

Gin

Bombay Sapphire	88
Suntory ROKU	96
Hendrick's	108
ETSU Ocean Handcrafted	128
Tsukusu	135
Four Pillars Bloody Shiraz	135
Applewood Coral	145

Vodka

Grey Goose	88
Meiri Shurui Wa Craft Vodka	88
Whitley Neill Rye	98
Stolichnaya Elit	118

Rum

Bacardi	88
Goslings Black Seal	75

Tequila

Jose Cuervo Especial Plata	88
Patron XO	98

American Whiskey

Jack Daniel's	88
Michter's US*1	128

Scotch Whisky

Ballantine's 12 yrs	88
Chivas 18 yrs	138

Japanese Whisky

Suntory Torys Extra	78
The Kurayoshi Matsui Whisky Umeshu	82
Suntory Old Whisky 43	96
Suntory Special Reserve	108

Single Malt Whisky

Glen Grant 15 yrs	148
Nikka Yoichi	168
Glenlivet 18 yrs	188
The Yamazaki 12 yrs	238
The Hakushu 12 yrs	258

Draught Beer

Yebisu	98/435ml
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Bottled Beer

Asahi	58
Coedo Ruri Pilsner	72
Coedo Shiro Hefe Weizen	72
Coedo Shikkoku Black Lager	76
Coedo Beniaka	78
Imperial Sweet Potato Amber	

Non Alcohol Beer

Suntory "All-Free" Beer	58
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Juice

Fresh Orange	48
Apple / Cranberry / Grapefruit / Pineapple / Tomato	42

Mineral Water

Acqua Panna / Perrier	68
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Signature Cocktail

or talk to us for hidden list or classic ones

Bloody Piggy	148	Golden Luna	148
a twisted bloodymary in a japanese style		shochu based cocktail with a hint of jasmine	
Shiso Mojito	148	Kimono	158
we do it in a japanese style by replacing mint with shiso. choose your own favour. plum / yamanashi white peach / okinawa pineapple / ginger		a tropical flavour cocktail with a hint of plum	
Yukaya	148	Kung Fu Cha	158
sake based cocktail with yuzu flavour		chinese style cocktail with Japanese accent	
Ozatini	148	Kaiyo	158
japanese style cocktail made with kyoho		a cocktail with mineral and ocean flavour	

Signature Mocktail

or talk to us for hidden list or classic ones

Yuzu Matcha	98	Shojo	98
matcha based mocktail with yuzu sorbet. best stirred well to enjoy		pear mocktail with floral aroma	
Beriti	98		
lemony mocktail with berry tea flavor			

Sake

Rich

	Carafe	Bottle
Soutenbou The Heart of Echigo, Niigata 想天坊 越後の心伝える 新潟県	108	380
Daimon Road to Osaka Tokubetsu Junmai Nigori (Cloudy Sake), Osaka 大門濁酒 大阪市	158	560
Hakurosuishu Junmai Ginjo Fairy 55, Yamagata 白露垂珠 純米吟醸 Fairy 55 山形県	216	780
Daimon 45 Junmai Daiginjo, Osaka 大門45純米大吟醸 大阪市		980

Crispy

	Carafe	Bottle
Rikyubai Iwafune Honjozo, Osaka 利休梅 磐船 特別本醸造 大阪市	150	540
Rikyubai Sei Zan Ryoku Sui Tokubetsu Junmai, Osaka 利休梅 青山緑水特別純米 大阪市	158	560
Daimon 55 Junmai Ginjo, Osaka 大門55純米吟醸 大阪市	158	580
Hakurosuishu Tokusen Junmai, Yamagata 白露垂珠 特撰純米酒 山形県		580

Aromatic

	Carafe	Bottle
Yasakaturu Iwai Kurabu, Kyoto 弥栄鶴 祝藏舞 純米酒 京都府	150	540
Rikyubai Shizuka Junmai Ginjo, Osaka 利休梅 静香純米吟醸 大阪市	158	580
Yasakaturu Kame No O Kurabu, Kyoto 弥栄鶴 亀の尾藏舞 純米吟醸 京都府	168	620
Rikyubai Hanzaemon Junmai Daiginjo, Osaka 利休梅 半左衛門 純米大吟醸 大阪市		760
La Jomon Junmaishu, Yamagata 匠門 純米酒 山形県		760
Daimon 35 Junmai Daiginjo, Osaka 大門35純米大吟醸 大阪市		1080

Matured

	Carafe	Bottle
Kikuhime Mazuippai Junmai, Ishikawa 菊姫 先一杯 純米酒 兵庫県	165	660
The Toji Series Edition 1 Junmai Daiginjo (Vintage 1999 BY02), Osaka 大門 杜氏系列初号 純米大吟醸 大阪市		2980

Wine

Sparkling Wine

	Grape	Vintage	Glass	Bottle
Acquesi Asti Spumante DOCG Moscato, Piedmont, Italy	Moscato	NV		420
Manns Wines 'Kobo No Awa'	Muscat Bailey A	NV		630
Muscat Bailey A Rouge Brut, Yamanashi, Japan				

Champagne

Boizel, Brut Reserve NV	Blend	NV	190	780
Ruinart Blanc de Blancs	Chardonnay	NV		1180
Dom Perignon	Blend	2012		2380

White Wine

Scarbolo, Friuli DOC, Italy	Pinot Grigio	2020	88	420
Babich Black Label, Marlborough, New Zealand	Sauvignon Blanc	2021	92	440
Chateau du Cray, Bourgogne, France	Chardonnay	2019		470
Huggy Wine Tsugai Sur Lie, Yamanashi, Japan	Koshu	2019		690

Red Wine

Lapostolle Grand Selection, Rapel Valley, Chile	Cabernet Sauvignon	2019	88	420
Soto de Torres altos Ibericos, Crianza, Rioja DOCa, Spain	Tempranillo	2017	92	440
Sottocaia, Chianti Classico DOCG, Italy	Sangiovese	2019		490
La Manufacture, Bourgogne Cotes d'Auxerre, France	Pinot Noir	2019		680



lunch menu

昼膳

yasai stick salad • pickles • edamame • french onion oden • miso soup

蔬菜沙律 • 漬物 • 枝豆 • 洋蔥大根 • 味噌湯

sashimi selection (10) 刺身盛合 (10切)	320	tempura 雜錦天婦羅 prawn • fish • yasai 海老 • 魚 • 野菜	238
sushi selection (10) 壽司盛合 (10貫)	290	uni • wagyu beef bowl 海膽 • 火炙和牛 • 和牛他他 nagano rice 長野県米	360
deluxe sashimi (6) • sushi (6) selection 特選刺身壽司盛合 (6刺 • 6壽)	490	eel • foie gras bowl 鰻魚 • 法國鴨肝 corn • seaweed • nagano rice 粟米 • 紫菜 • 長野県米	268
sashimi chirashi 刺身丼	298	octopus chorizo zosui 章魚辣肉腸雜炊 fermented mushroom • shellfish dashi	198
shojin maki (4) • nasu dengaku miso  素菜壽司卷 • 茄子田樂	188	daily fish ochazuke 刺身茶漬丼 genmai cha • edamame • maitake 玄米茶 • 枝豆 • 舞茸	188
awao chicken 阿波美地雞 sansei • white chicken soup 山菜 • 雞白湯	188	uni • ikura • angel hair 海膽 • 鮭魚籽天使麵 lobster bisque 伊勢海老汁	198
black cod saikyo yaki 西京銀鱈魚 mushroom • okra • honey mustard 冬菇 • 秋葵 • 蜜糖芥辣	238	mentaiko • snow crab • udon 松葉蟹 • 明太子烏冬	188
saga a4 wagyu (120g) 佐賀a4和牛 (120g) black garlic • shishito • onsen egg 青森蒜 • 唐辛子 • 溫泉玉子	398		

daily dessert 甘味 +35

executive tasting menu

sashimi (4) • kappo • sushi (4) • temaki • soup • sweet
刺身(4) • 割烹 • 壽司(4) • 手卷 • 碗物 • 甘味

698



ZAKAYA

BRUNCH

成人 (每位) 498

6-11歲小童 (每位) 249

(最後點餐 14:45)

無限暢飲

(最後點餐 15:45)

每位 +190

想天坊 越後の心伝える
蛇逃 蛇薺薇 超辛口 純米生原酒
利休梅 静香 純米吟釀

汽泡酒, 紅酒, 白酒, 啤酒
鮮橙汁, 汽水,
天然礦泉水, 有氣礦泉水

小

特式刺身

素菜壽司卷 

天婦羅壽司蝦卷

辣蔥三文魚卷

鹽燒雞翼

和牛他他
蘿蔔・阿根廷青醬

海鹽枝豆 

唐揚炸雞

日式薯仔沙律 

番茄 
柚子・紫蘇油

味噌湯

粟米 
青檸味噌醬

主

(選一)

阿波美地雞
山菜・白雞湯

北海道白金豚
柚子胡椒

油甘魚鮫
海鹽燒

高菜舞茸土鍋飯 

西京銀鱈魚 +120
蜜糖芥末

龍蝦天婦羅 +160
山葵蛋黃醬

和牛西冷 +200
黑蒜醬汁

甘味・水果

北海道奶脆牛奶雪糕
抹茶朱古力流心蛋糕
季節水果



BRUNCH

498 / person (adult)
249 / person (6-11 years old)
(last order 14:45)

free flow beverage

(last order 15:45)

+190 / person

Soutenbou Echigo no Kokoro Tsutaeru
Soutenbou Rose Snake Super Dry Junmai Nama Genshu
Rikyubai Shizuka Junmai Ginjo

House Sparkling Wine, White or Red Wine, Beer
Fresh Orange Juice, Soft Drinks
Mineral Still Water, Sparkling Water

small

assorted sashimi

shojin maki 

tempura shrimp maki

spicy salmon maki

grilled chicken wings

wagyu tataki
daikon · chimichurri · shiso onion

edamame 
sea salt

karaage

japanese potato salad 

fruit tomato 
yuzu gel · shiso oil

miso soup

corn ribs 
lime miso butter

main

(choose one)

awao chicken
sansei · white chicken soup

hokkaido platinum pork belly
yuzu kosho

grilled hamachi collar
sea salt

takana maitake rice 

black cod saikyo +120
honey mustard

lobster tempura +160
wasabi mayo

a5 wagyu beef +200
black garlic sauce

sweet · fruit

matcha chocolate lava
hokkaido milk chips ice cream
seasonal fruit

ozakaya tasting menu

edamame 
yukari

saitama fruit tomato 
yuzu gel • shiso oil

sashimi (4)
sushi (4)

smoked botan ebi
hokkaido scallop mousse

uni toast
truffle paste

wagyu beef tataki
daikon • chimichurri

tiger prawn • yasai tempura

amadai uroko-yaki
tomato miso paste
or
aus wagyu m6+ rump cap
or
a5 wagyu beef (+188)

takana wagyu rice • ikura

hokkaido milk chips
red bean • milk ice cream

980

 - vegetarian

menu order applies to same table |
please let our team know if any dietary requirements | price is in HKD | 10% service charge

ozakaya 嚐鮮套餐

枝豆 

紅紫蘇鹽

埼玉縣果糖番茄 

柚子軟凍 • 紫蘇

季節時令

刺身(4) 壽司(4)

煙燻牡丹海老

北海道帶子慕絲

海膽多士

松露醬

和牛他他

蘿蔔 • 阿根廷青醬

車海老 • 日本野菜天婦羅

甘鯛立鱗燒

番茄味噌醬

或

m6 和牛後腰肉

或

a5 和牛西冷(+188)

和牛高菜御飯

鮭魚籽

北海道奶脆

紅豆 • 牛奶雪糕

980

 - 素食

同座客人需享用同一餐單 | 請告知我們你的餐膳要求
價格以港幣計算 | 加一服務費