



OZAKAYA

ozakaya tasting menu

980

small

scallop mochi okonomiyaki★ ikura • pancake	178
uni toast★ truffle paste	158
maitake🍃 cauliflower puree • chive	88
oyster (4) raw / steam yuzu ponzu jelly • bonito cream	248
basil ebi chili foam	78
kuni-kani crab yuba tofu	158
nippon cucumber🍃 spicy moro miso • yukari	78
brussels sprouts🍃 momiji daikon • teriyaki ponzu	88
tara chips wasabi mayo • spicy mayo	58
jidori wing kushiyaki sea salt	58
chicken tsukune kushiyaki soft bone • taiyou egg yolk sauce	68
ox tongue kushiyaki umeboshi • sea salt	78
pork belly kushiyaki sakekasu • shiso	58
edamame🍃 sea salt / yukari salt	48

green

saitama fruit tomato🍃★ yuzu gel • shiso oil	128
hokkaido corn tofu salad🍃★	118
miso glazed eggplant🍃 sweet & salty miso	88
corn ribs🍃 lime miso butter	88

fried

karaage black sugar glaze / salted egg yolk	98
yasai tempura🍃	158
prawn • yasai tempura mori	238

raw

ceviche myoga • dill amaebi shrimp oil	128
smoked botan ebi★ hokkaido scallop mousse	248
smoked hotaruika★ sweet dashi • mizuna • wasabi	188
wagyu tataki arima sancho • rocket	128
tuna trio akami • chutoro • otoro	480

sushi selection - nigiri • maki

seasonal tokusen sushi (12) chef's recommendation	620
sushi platter - n (16) • m (2) 4 kinds x 4 pcs	490

sashimi selection

seasonal sashimi 5 kinds • chef's recommendation	1280
sashimi platter (8)	320

sushi roll

ozakaya (4)★ daikon • yuzu • negitoro • ikura	208
wagyu (4) aus wagyu • mentaiko • onion mustard seeds • yakiniku sauce	228
avocado spider (4) tobiko • bonito flakes • yuzu mayo • soft shell crab	158
spicy tuna (6) negitoro • ikura • spicy mayo	168
tempura sea eel (4) cucumber • sea eel • wasabi mayo	168
shojin (4)🍃 yuzu • daikon • mizuna	168

grill

black cod saikyo nanban carrot sauce	248
amadai uroko yaki bell pepper miso	228
live eel arima sansho	248
hokkaido platinum pork belly sakekasu sauce	228
aus wagyu m6+ rump cap (150g) beef jus	328
japanese wagyu sirloin (120g) black garlic paste	480

grain

uni • bone marrow noodle wild rice • shiso cress • sweet vinegar	288
bara chirashi bowl sashimi • sushi rice	398
saga wagyu beef rice takana • truffle oil • onsen egg	328
uni • ikura • angel hair★ lobster bisque	228
maitake takana rice🍃 corn • truffle oil • onsen egg	180

sweet

miso cake okinawa honey dark chocolate	90
gelato chocolate snow ginger granita	90



Z A K A Y A

ozakaya 嚐鮮套餐

980

小

帆立貝大阪燒	伊勢海老汁・鮭魚籽・日本年糕★	178
海膽多士	松露醬★	158
舞茸	白椰菜花醬・法蔥🍃	88
新鮮生蠔(4)	刺/蒸 柚子酸汁・柴魚忌廉	248
脆羅勒小海老	辣汁醬	78
栗蟹肉	湯葉	158
日本青瓜	唐辛子味噌・紫蘇鹽🍃	78
椰菜甘藍	赤大根酸汁🍃	88
鱈魚脆片	山葵辣汁	58
手羽先	串燒・海鹽	58
免治雞肉棒	串燒・溫泉玉子	68
牛舌	串燒・紫蘇梅醬	78
慢煮豚肉	串燒・酒粕・紫蘇	58
枝豆	海鹽 / 紅紫蘇鹽🍃	48

菜

埼玉縣果糖番茄	柚子果醬・紫蘇🍃★	128
北海道粟米油揚沙律	🍃★	118
味噌田樂茄子	🍃	88
粟米	青檸味噌醬🍃	88

揚

唐揚炸雞	黑糖醬/咸蛋黃醬	98
日本野菜天婦羅	🍃	158
車海老	日本野菜天婦羅	238

生

刺身魚漬	茗荷・甘海老油	128
煙燻牡丹海老	北海道帶子慕絲★	248
煙燻油漬螢烏賊	山葵・鰹魚高湯・水菜★	188
和牛他他	有馬山椒・火箭菜	128
吞拿魚刺身盛合		480
赤身(2)・中吞拿魚(2)・大吞拿魚(2)		

鮨・握・卷

季節特選握壽司12貫	・廚師精選	620
握壽司16貫, 2卷		490

刺

季節刺身 5款	・廚師精選	1280
刺身4款, 每款2件		320

卷

ozakaya 卷(4)★		208
醋漬大根・柚子・蔥吞拿魚・鮭魚籽		
和牛卷(4)	明太子・洋蔥・芥末籽・燒肉汁	228
酪梨軟殼蟹卷(4)	飛魚子・鰹魚絲・柚子醬	158
香蔥胡麻辣吞拿卷(6)		168
蔥吞拿魚・鮭魚籽・甜辣醬		
海鰻天婦羅壽司卷(4)		168
日本青瓜・海鰻・山葵蛋黃醬		
柚子素菜壽司卷(4)🍃		168
柚子・大根・水菜		

燒

西京銀鱈魚	南蠻甘筍汁	248
甘鯛立鱗燒	甜椒味噌	228
烤鮮鰻魚	有馬山椒	248
北海道白金豚	酒粕	228
澳洲m6和牛後腰肉(150g)	牛肉照燒汁	328
日本和牛西冷(120g)	黑蒜醬	480

食

烤牛骨髓	・海膽麵 野米・紫蘇花・甜果醋	288
特選刺身丼		398
佐賀和牛土鍋飯	高菜・松露油・溫泉玉子	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

味噌蛋糕	沖繩蜜糖・黑朱古力	90
脆餅意式雪糕		90
意式雪糕・朱古力脆脆・生薑沙冰		

★ - 名物

🍃 - 素食

價格以港幣計算 | 加一服務費

Signature Cocktail

or talk to us for hidden list or classic ones

Shiso Mojito	128
shiso shochu • shiso leaves • fresh lime • okinawa black sugar pick your flavor : plum / okinawa pineapple / yamanashi white peach / ginger	
Golden Luna	128
shochu • gin • pear • wild elderflower • jasmine tea	
Yukaya	128
yuzu sake • sake • nigori • japanese yuzu liquor	
Chimirame no Buta	148
shochu • tomato juice • japanese citrus vinegar • shichimi • crispy bacon	
Ozatini	148
nigori • crème de kyoho • sake • sour	
Kimono	148
umeshu • baijiu • cranberry • ginger	
Kung Fu Cha	148
baijiu • shochu • yuzu • shiso	
Kaiyo	148
nigori • etsu ocean gin • baijiu • blue curaçao • calpis	
Sakura Iro	148
kirakira sakura • calpis • sour • red wine	

Signature Mocktail

or talk to us for hidden list or classic ones

Shiso Remonēdo	98
shiso leaves • sweet & sour • homemade lemonade pick your flavor : strawberry / ginger	
Shojo	98
jasmine tea • pear • elderflower • sour	
Baburu	98
fresh green apple & cucumber • apple • sweet & sour • bubbles	
Beriti	98
forest berry tea • japanese citrus vinegar • elderflower • ginger ale	
Mori	98
pineapple • apple • calpis • bubbles	
Yuzu Matcha	98
homemade matcha syrup • okinawa black sugar • yuzu sorbet • yuzu honey	
Yuyake	98
kyoho • calpis • orange • bubbles	
Fuji Sunset	98
pineapple • pear • tonic water • forest berry tea	

Sake

		Carafe (180ml)	Bottle (720ml)
Sparkling	Nagara Gawa Sparkling Nigori Sake, Gifu 長良川スパークリング泡にのり生 岐阜県		680
	Le Cerisier Rose M'apporte Junmai Ginjo, Nagano 十九 桜 純米吟醸おりがらみ 長野県		720
Rich	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	580
	Hiokizakura Yamashitataru Nama Junmai (Unpasteurized Sake), Totori 日置桜 山滴 特別純米生酒 鳥取県		680
	Hakurosuishu Junmai Ginjo Fairy 55, Yamagata 白露垂珠 純米吟醸 Fairy 55 山形県		780
	Daimon 45 Junmai Daiginjo, Osaka 大門45純米大吟醸 大阪市		980
Crispy	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	580
	Daimon 55 Junmai Ginjo, Osaka 大門55純米吟醸 大阪市	168	620
	Hakurosuishu Tokusen Junmai, Yamagata 白露垂珠 特撰純米酒 山形県		620
	Sinsen Junmai Ginjo Blue Label Nama Chozo, Ishikawa 神泉 純米吟醸 藍牌 生貯蔵酒 石川県		780
Aromatic	Yasakaturu Iwai Kurabu Junmai, Kyoto 弥栄鶴 祝蔵舞 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	168	620
	Yasakaturu Kame No O Kurabu Junmai Ginjo, Kyoto 弥栄鶴 亀の尾蔵舞 純米吟醸 京都府	188	680
	Rikyubai Hanzaemon Junmai Daiginjo, Osaka 利休梅 半左衛門 純米大吟醸 大阪市		780
	La Jomon Junmaishu, Yamagata 匠門 純米酒 山形県		780
	Daimon 35 Junmai Daiginjo, Osaka 大門35純米大吟醸 大阪市		1080
Matured	Kikuhime Mazuippai Junmai, Ishikawa 菊姫 先一杯 純米酒 石川県	188	680
	Hiokizakura Toki No Takumi 5 years Junmai Tobin, Totori 日置桜 時の匠 純米斗瓶 五年熟成古酒 鳥取県		1080
	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

Gin

Bombay Sapphire	96
Suntory ROKU	108
Hendrick's	118
ETSU Ocean Handcrafted	138
Tsukusu	138
Four Pillars Bloody Shiraz	148
Applewood Coral	158

Vodka

Meiri Shurui Wa Craft Vodka	88
Grey Goose	96
Whitley Neill Rye	108
Stolichnaya Elit	138

Rum

Goslings Black Seal	88
Bacardi	96

Tequila

Jose Cuervo Especial Plata	88
Patron XO	108
Casamigos Blanco	138

American Whiskey

Jack Daniel's	96
Michter's US*1	138

Scotch Whisky

Ballantine's 12 yrs	96
Chivas 18 yrs	148

Japanese Whisky

Suntory Tarys Extra	88
The Kurayoshi Matsui	96
Whisky Umeshu	
Suntory Old Whisky 43	96
Suntory Special Reserve	118

Single Malt Whisky

Glen Grant 15 yrs	158
Nikka Yoichi	178
Glenlivet 18 yrs	198
The Yamazaki 12 yrs	258
The Hakushu 12 yrs	278

Japanese Spirits

Kagoshima	78
Daiyame Imo Shochu	
Ten No Kokuin	78
Black Sugar Umeshu	
Kajitsushu (Fruit Wine)	88

Please ask our staff for the seasonal flavors

Beer

Yebisu Sapporo (draught)	68/350ml
Asahi (bottle)	58/330ml
Suntory "All-Free" Beer (non alcohol)	58/350ml

Juice

Fresh Orange	52
Apple / Cranberry /	48
Grapefruit / Pineapple /	
Tomato	

Mineral Water

Acqua Panna / Perrier	68
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Coffee

Cappuccino /	52
Double Espresso /	
Latte / Regular Coffee	
Americano / Long Black /	48
Single Espresso	

*Decaf Coffee is also available

Tea

Lemon & Ginger /	52
Apple Elderflower /	
Raspberry Peach & Rose /	
Mango & Bergamot / Icewine /	
Green Tea Jasmine	

Wine

Rose, Sparkling Wine & Champagne

	Grape	Vintage	Glass	Carafe (375ml)	Bottle (750ml)
Domaine de l'Herré, France	Cabernet sauvignon, Merlot & Malbec	2021	78		380
Vilalta, Prosecco Espumante Extra Dry DOC, Veneto, Italy	Glera	NV	78		380
Manns Wines 'Kobo No Awa' Rouge Brut, Yamanashi, Japan	Muscat Bailey A	NV			680
Boizel, Brut Reserve NV	Blend	NV			880
Ruinart Blanc de Blancs	Chardonnay	NV			1180
Dom Perignon	Blend	2012			2380

White Wine

Tahuna, Marlborough, New Zealand	Riesling	2021	78	210	380
Hipi, Marlborough, New Zealand	Sauvignon Blanc	2022	78	210	380
Hayes Ranch, California, USA	Chardonnay	2021	78	210	380
Jean-Marc Brocard "Ica-Onna", Bourgogne, France	Aligote	2018			530
Château du Cray Montagny 1er Cru Le Cornevent MONOPOLE, Burgundy, France	Chardonnay	NV			680
Domaine Roblin Sancerre, Loire, France	Sauvignon Blanc	2020			780

Red Wine

Hayes Ranch, California, USA	Cabemet Sauvignon	2020	78	210	380
Dourthe Marquille Rouge, Bordeaux, France	Merlot & Cabernet Sauvignon	2017	78	210	380
Warburn Estate Rumours Shiraz, Australia	Shiraz	2021	78	210	380
La Valentina Montepulciano d'Abruzzo, Abruzzo, Italy	Montepulciano	2020			530
Familia Schroeder Saurus Barrel Fermented, Argentina	Pinot Noir	2019			630



lunch menu

昼膳

available on Monday to Friday (except public holiday)

星期一至五供應 (公眾假期除外)

house pickles • daikon beef • potato salad • plum wine tomato • tonjiru pork miso soup

漬物 • 牛肉大根 • 薯仔沙律 • 梅番茄 • 味噌豚肉湯

sashimi selection (10) 季節刺身盛合 (10切)	360	platinum pork belly 慢煮酒粕白金豚肉 onion • garlic crisps 洋葱 • 蒜片	198
sushi selection (10) 季節壽司盛合 (10貫)	320	uni • ikura • angel hair 海膽 • 鮭魚子天使麵 lobster bisque 伊勢海老汁	198
shojin sushi maki (4)  hokkaido corn yuba salad 柚子素菜卷 (4貫) 北海道粟米湯葉沙律	188	ink pasta 北海道墨魚意大利粉 hotaruika squid • hokkaido squid 螢光烏賊漬 • 北海道魷魚	198
hamachi crudo bowl 油甘魚刺身丼 cilantro onion relish • jalapeno • onion • shiso 玉蔥醬 • 墨西哥辣椒 • 炸洋葱 • 紫蘇	258	black cod saikyo yaki 西京銀鱈魚 nanban carrot sauce 甘荀南蠻汁	238
negitoro bara chirashi bowl 蔥吞拿魚 • 角切刺身丼	298	tempura 雜錦天婦羅 prawn • seasonal fish • yasai 虎蝦 • 季節魚 • 野菜	238
sashimi bowl 刺身丼	320	awao chicken 阿波美地雞 sansai • white chicken soup • yuzu kosho 山菜 • 白雞湯 • 柚子胡椒	188
uni • wagyu beef 海膽 • 火炙和牛 wagyu tataki • japanese egg 和牛他他 • 日本蛋	368	daily fish grilled onigini ochazuke 醬油燒飯糰鯛魚湯茶漬丼 fish dashi • edamame • maitake 季節魚 • 枝豆 • 舞茸	188
fresh eel • foie gras 鮮鰻魚 • 法國鴨肝 corn • seaweed 粟米 • 紫菜	268	vegetarian option is available for miso soup, tempura, daily fish grilled onigini ochazuke 味噌湯 • 雜錦天婦羅及醬油燒飯糰鯛魚湯茶漬丼提供素食選擇	
kyoto beef curry 京都牛肉咖喱 mizuna • tomato 水菜 • 番茄	228		

signature mocktail 招牌無酒精雞尾酒 +49 | coffee 咖啡 +45 | daily dessert 甘味 +40

executive tasting menu

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

698



OZAKAYA

BRUNCH

498 / person (adult) | 249 / person (6-11 years old)

(last order 14:45)

free flow beverage (last order 15:45)

+190 / person | +100 / person (non-alcoholic beverage)

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

Kikumasa Josen Honjoso Kimoto Karakuchi
House Sparkling Wine, White or Red Wine, Beer
Fresh Orange Juice, Soft Drinks
Mineral Still Water, Sparkling Water

maki (unlimited, per person)

spider maki
shojin maki 
spicy salmon maki

small (unlimited, per person)

broccolini 
shishito miso

assorted sashimi

edamame 
sea salt

rocket salad | wafu sauce 
sesami oil · takuan pickles · mizuna

fruit tomato 
yuzu gel · shiso oil

corn ribs 
lime miso butter

jidori wings kushiyaki
sea salt

wagyu tataki
rocket arima sancho

karaage
black sugar glaze

tempura
prawn yasai

miso soup

main (choose one, per person)

awao chicken
sansai · white chicken soup

hokkaido platinum pork belly
sakekasu sauce · onion · garlic chips

grilled hamachi collar
sea salt

bara chirashi don
sashimi · sushi rice

ink pasta
hotaruika squid · hokkaido squid

maitake takana rice 
corn · truffle oil · onsen egg

black cod saikyo +120
nanban carrot sauce

aus wagyu m6+ rump cap +120
beef jus

kuroge wagyu +200
black garlic

sweet · fruit (unlimited, per person)

miso cake
okinawa honey · dark chocolate

gelato
chocolate snow · ginger granita

daily fruit

 - vegetarian

this menu and free flow beverage (if applicable) require the participation of the entire table
this menu is available for dine-in only | available on saturday, sunday & public holiday | prices are in HKD | 10% service charge



OZAKAYA

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 | 每位 +100 (不含酒類飲品)

想天坊 越後の心伝える
蛇逃 蛇薔薇 超辛口 純米生原酒
利休梅 静香 純米吟釀
菊水の辛口 淡麗辛口 本釀造

菊正宗 生酖 辛口 本釀造
氣泡酒, 紅酒, 白酒, 啤酒
鮮橙汁, 汽水,
天然礦泉水, 有氣礦泉水

卷 (無限量, 每位)

軟殼蟹卷

素菜壽司卷 🌱

辣蔥三文魚卷

小 (無限量, 每位)

綠花椰菜苗 青唐辛子味噌 🌱

雜錦刺身

海鹽枝豆 海鹽 🌱

芝麻菜和風沙律 芝麻油・漬物・水菜 🌱

番茄 柚子・紫蘇油 🌱

粟米 青檸味噌醬 🌱

鹽燒雞翼

和牛他他 有馬山椒・火箭菜

唐揚炸雞 黑糖醬

天婦羅 海老・日本野菜

味噌湯

主 (選一, 每位)

阿波美地雞 山菜・白雞湯

北海道白金豚 酒粕・洋蔥・蒜片

油甘魚鮫 海鹽燒

角切刺身丼

北海道墨魚意大利粉

螢光烏賊漬・北海道魷魚

舞茸菇高菜土鍋飯 🌱

粟米・松露油・溫泉玉子

西京銀鱈魚 南蠻甘菊汁 +120

澳洲m6和牛後腰肉 牛肉照燒汁 +120

和牛西冷 黑蒜醬汁 +200

甘味・水果 (無限量, 每位)

味噌蛋糕 沖繩蜜糖・黑朱古力

意式雪糕 朱古力脆脆・生薑沙冰

季節水果

🌱 - 素食

此餐牌只限堂食 | 同座客人需一同享用此餐單及無限暢飲(如適用) | 星期六、日及公眾假期供應 | 價格以港幣計算 | 加一服務費

ozakaya tasting menu

saitama fruit tomato 
yuzu gel • shiso oil

ceviche
myoga • dill shrimp oil

japanese oyster
cucumber granita • shiso oil

seasonal sashimi (4)

uni toast
truffle paste

smoked hotaruika
wasabi • sweet dashi • mizuna

prawn • yasai tempura

amadai uroko-yaki
bell pepper miso
or
aus wagyu m6+ rump cap
or
a5 wagyu beef (+200)

seasonal sushi (4) & maki roll (2)
or
saga wagyu beef rice
(for 2 diners only)

gelato
chocolate snow • ginger granita

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

埼玉縣果糖番茄 

柚子軟凍 • 紫蘇油

刺身魚漬

茗荷 • 甘海老油

日本蠔

青柚沙冰 • 紫蘇油

季節刺身 (4)

海膽多士

松露醬

煙燻油漬螢烏賊

山葵 • 鰹魚高湯 • 水菜

車海老 • 日本野菜天婦羅

甘鯛立鱗燒

甜椒味噌

或

m6+ 和牛後腰肉

或

和牛牛肉 (+200)

黑蒜醬汁

季節壽司 (4) 卷物 (2)

或

佐賀和牛土鍋飯 (2人用)

高菜 • 松露油 • 溫泉玉子

意式雪糕

朱古力脆脆 • 生薑沙冰

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