

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)

OZAKAYA APPETISER SAMPLER

house pickles, corn ribs, potato salad, plum tomato, mozuku, pork miso soup
漬物・粟米・薯仔沙律・梅番茄・水雲醋・味噌豚肉湯

EXECUTIVE TASTING MENU

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

698

DELUXE SASHIMI (10) | chef's daily selection 360
季節刺身盛合 (10切)

SEASONAL SUSHI SELECTION (10) 320
季節壽司盛合 (10貫)

HAMACHI DON 258
油甘魚刺身丼 | 玉蔥醬・南美辣椒・脆洋蔥・紫蘇
slices & minced yellow tail layered over sushi rice bowl
complemented with cilantro, onion relish, jalapeno,
crispy onions & shiso leaf

NEGITORO UOGASHI DON 298
蔥吞拿魚・角切刺身丼 | 胡麻
minced tuna & diced assorted sashimi layered over sushi rice
with sprinkled sesame

UNI WAGYU DON 368
海膽火灸和牛丼・和牛他他 | 日本蛋
fresh sea urchin with slices of wagyu beef over a bowl of
Japanese pearl rice complimented with an onsen egg

UNAGI YAKI 268
汁燒鮮鰻魚・法國鴨肝 | 粟米・紫菜
grilled fresh eel with foie gras, corn,
seaweed strips & Japanese pearl rice

KUROGE WAGYU BEEF CURRY UDON 228
黑毛和牛肉咖喱烏冬 | 水菜・番茄
Japanese wagyu beef with curry & udon
complemented with mizuna & tomato

PORK LOIN YAKI 208
十勝豚肉生薑燒 | 洋葱醬
enjoy our version of the pork shogayaki, pork loin
with a homemade onion puree & ginger sauce

SEAFOOD ANGEL HAIR 198
海膽・鮭魚子天使麵 | 伊勢海老汁
pasta lovers can enjoy sea urchin with salmon roe
soaked in lobster bisque sauce

FUKUNAGA WAGYU FEAST

さつま福永和牛祭

certified A5 Japanese wagyu 獲認證的A5日本和牛

WAGYU FRIED RICE 198
和牛肉炒飯
sesame, garlic chips

WAGYU BEEF DON 228
和牛肉丼
onion, teriyaki sauce

WAGYU KAMAMESHI 268
和牛肉肩胛肉釜飯
mizuna, truffle oil, onsen egg

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WAGYU SUKIYAKI UDON 198
喜燒和牛烏冬 | 溫泉蛋・水菜
wagyu beef udon complemented with mizuna & onsen egg

SAIKYO MISO YAKI BLACK COD 238
西京銀鱈魚 | 南蠻甘菊汁
this classic Japanese seafood dish is delicate, buttery &
melt in your mouth, delicious with nanban carrot sauce

MIXED TEMPURA 238
雜錦天婦羅 | 虎蝦・季節魚・野菜
prawn, fish & vegetables lightly fried in batter

AWAO CHICKEN 188
阿波美地雞 | 山菜・白雞湯・柚子胡椒
premium chicken with mountain vegetables
with a rich white chicken broth with yuzu kosho paste

GRILLED ONIGIRI OCHAZUKE 188
醬油燒飯糰鯛魚湯茶漬丼 | 季節魚・枝豆・舞茸
grilled Japanese rice ball simmered in a bowl of fish broth
with edamame and Japanese mushrooms & slices of daily fish

TOKACHI PORK BELLY TAKANA RICE 238
十勝豚明太子水菜鍋飯
Hokkaido classic tokachi pork belly layered over rustic
fried rice, corn, truffle, mentaiko, buckwheat groats
with onsen egg on top
粟米・松露醬・溫泉玉子・蕎麥粉

🌿 vegetarian option is available for miso soup, tempura, daily fish grilled onigiri 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

COFFEE OR TEA 咖啡或茶 | SIGNATURE MOCKTAIL 招牌無酒精雞尾酒 +49 | DAILY DESSERT 甘味 +45

prices are in HKD 價格以港幣計算 | 10% service charge 加一服務費