

さつま福永



和牛まつり

FUKUNAGA WAGYU FEAST



京都勝牛

牛カツ専門店



カルビ牛カツ卵とじ どんぶり

吉列滑蛋A5和牛肩胛肉丼

A5 Wagyu Katsu Don

\$228



和牛たたき

炙焼半生A5和牛胸肉

A5 Wagyu Brisket Tataki

\$138

A5 福永和牛 焼肉膳

ウチバラ、カルビ、上カルビ、ウチバラ、マルモモ



小排肉・肩胛・外側後腿肉・上肩胛・肉後腿股肉
5 Kinds Fukunaga A5 Wagyu Yaki Zen
Tomobara Rib, Chuck Roll, Gooseneck Round, Clod, Knuckle

\$448

A5 福永和牛 焼肉膳

和牛たたき・和牛霜降りすき焼き風・和牛カツ
(ヒレ・メンかつ・ランプ)



炙焼半生和牛胸肉・喜焼風和牛肩胛肉温泉玉子・三味福永和牛
(牛柳・免治牛・後腰肉)

Fukunaga A5 Wagyu Katsu Zen
Wagyu Brisket Tataki・Mini Sukiyaki Style Clod・
3 Kinds Wagyu Katsu (Tenderloin, Rump Cap, Minced Beef)

\$458

御膳のお通し、漬け物、ご飯、キャベツサラダ、みそ汁付きです
御膳均附前菜、漬物、白飯、京椰菜及味噌湯

ZEN comes with Welcome Dish, Pickles, Japanese Rice, Cabbage Salad & Miso Soup

すべての価格は香港ドルです 所有價目為港幣 All prices are in HKD | プラス10%のサービス料 另收加一服務費 10% service charge applies

写真はイメージです 圖片只供參考 Photos are for reference only

福永和牛午市限定

FUKUNAGA WAGYU LUNCH SET

星期一至五中午12時至下午5時供應 (公眾假期除外)
Available from Monday to Friday 12:00nn to 5:00pm (except public holidays)

福永和牛どんぶり

福永A5和牛肉丼

Fukunaga A5 Wagyu Don

\$188

御膳のはお通し、漬け物、ご飯、キャベツサラダ、みそ汁付きます

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FUKUNAGA WAGYU FEAST

certified A5 Japanese wagyu

WAGYU TATAKI | rocket • onion 268

WAGYU SUSHI | aburi • truffle 168

WAGYU SASHIMI | garlic ponzu 398

WAGYU STEAK rump cap • ribeye • beef jus 398



DISCOVER MORE



SMALL

GREEN

SAKE INFUSED VODKA-MUSHI CLAMS torched clams with kuro miso cream flavoured sauce	198	✔ FRESH CORN SALAD veggies will love it with comté cheese, coriander, seaweed & tofu crackers	118
COD CRISPS wasabi mayo & spicy mayo	78	★✔ SAITAMA FRUIT TOMATO enjoy a Japanese tomato with yuzu gel, shiso oil & consomme	128
RIVER SHRIMPS KARA-AGE chili bean foam • basil deep fried river shrimp balls with chili bean foam & basil	78	✔ OZAKAYA CORN RIBS an elevated char-grilled corn ribs, with lime miso butter & shichimi	88/8pcs
OX TONGUE ROBATA skewer tongue complemented with Japanese plum	128/12pcs	✔ HOME MADE PICKLES chunks of cucumbers & radish with jalapeno miso, yukari & plum sauce	98/3kinds
HOKKAIDO PORK BELLY YAKI pan fried pork belly marinated with sake flavour paste & shiso	108	✔ EDAMAME cooked pod beans with yukari salt	58
CHICKEN WING YAKI-TORI skewer sprinkled with sea salt	88/2pcs	✔ MIZUNA LETTUCE SALAD Japanese mustard greens with sesame oil, burdock, buckwheat goats & pickles	118
CHICKEN TSUKUNE skewer with Japanese onsen egg & homemade sauce	68/1pc		

GRILL

★ SCALLOP MOCHI OKONOMI-YAKI Osaka's pancake has just been upgraded with scallop & red roe glazed with lobster bisque	178	✔ KINOKO MUSHROOMS mixed Japanese mushrooms with cauliflower puree, chive & yuzu kosho	88
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SAIKYO MISO BLACK COD this classic Japanese seafood dish is delicate, buttery & melt in your mouth, delicious with nanban carrot sauce	248		
GOLDEN THREADFIN burnt tomato miso sauce	248	OCTOPUS FISH CAKE octopus blended with fish wrapped with seaweed complemented with ginkgo nuts & sage emulsion	98
UNAGI YAKI grilled fresh eel, arima sansho & apricot jam	248	CHICKEN KARA-AGE deep fried chicken with black sugar glaze or salted egg yolk sauce	98
TOKACHI PORK LOIN YAKI enjoy our version of the pork shogayaki, pork loin with a homemade onion puree & ginger sauce	228	✔ YASAI TEMPURA seasonal vegetable tempura	158/8pcs
AUS WAGYU M6+ RUMP CAP (150g) beef jus	328	PRAWN YASAI TEMPURA prawn & vegetable tempura	238
KUROGE WAGYU SIRLOIN (120g) black garlic paste	480		

RAW

★ UNI TOAST our #1 signature starter, with sea urchin layered over truffle paste & toast	298/4pcs	★ HOKKAIDO SCALLOP MOUSSE want to go for something different? try this smoked scallop mousse with shrimp, apple & dill oil	248
NIPPON OYSTERS Japanese oysters with ponzu yuzu jelly	248/4pcs	SEA BREAM CEVICHE myoga & dill shrimp oil	128
SASHIMI MONAKA Japanese wafer with raw salmon & yellow tail	188	WAGYU BEEF TATAKI seared on the outside & raw inside complemented with Japanese pepper sauce	158/8pcs
MODERN HAMACHI SASHIMI slices of yellow tail with sake, soy sauce, mizuna garnished & crispy onions	188	WAGYU BEEF TARTARE whisky marinated with buckwheat groats, pickles & chives	248
SASHIMI MINI CONE three stuffed with raw tuna, sweet shrimp & sea urchin and three with minced blue marlin	188/6pcs		

SUSHI & SASHIMI

SUSHI ROLL

PREMIUM SEASONAL SUSHI chef's recommendation, 12pcs	620	★ OZAKAYA MAKI red roe tuna roll with radish & hints of yuzu	208/4pcs
ASSORTED SUSHI 4kinds x 4pcs, sushi roll 2 kinds	490	RAINBOW MAKI sea urchin, shrimp, sea bream, scallop, yellow tail	248/6pcs
PREMIUM SEASONAL SASHIMI 5 kinds • chef's recommendation	1280/780/half portion	SPIDER MAKI soft shell crab, avocado, roe, bonito floss & yuzu mayo	178/4pcs
ASSORTED SASHIMI 4 kinds x 2pcs each	320	SPICY TUNA MAKI minced raw tuna, salmon roe & chili mayo	188/6pcs
		WAGYU MAKI pollock roe, onion & mustard seeds	248/4pcs
		✔ SHOJIN VEGGIE MAKI yuzu, daikon & mizuna	168/4pcs

GRAIN

SWEET

BONE MARROW UNI YAKI-SOBA sea urchin with bone marrow, stir fried noodles with puffed wild rice & sweet vinegar	288	GELATO chocolate snow & ginger granita	90
KUROGE WAGYU TAKANA RICE simple & rustic fried rice with kuroge wagyu, truffle oil & onsen egg	328	FIG HOKKAIDO MILK CHIP ricotta, thyme meringue & nuts	90
★ SEAFOOD ANGEL HAIR PASTA with sea urchin & salmon roe	228	KYOTO MATCHA LAVA CAKE green tea flavor lava cake	90
✔ MAITAKE TAKANA RICE delicious fried rice with Japanese maitake mushrooms, corn, truffle oil & onsen egg	180		

★ - signature dish

✔ - vegetarian

prices are in HKD | 10% service charge



小菜

小菜 118

伏特加酒煮鮮蜆貝 | 黑味噌忌廉 198

北海道青海苔鮮粟米沙律 118

小菜		菜		
伏特加酒煮鮮蜆貝	黑味噌忌廉	198	北海道青海苔鮮粟米沙律	118
鱈魚脆片	山葵辣汁・酸辣汁	78	埼玉縣果糖番茄	128
			柚子・紫蘇油・蕃茄清	

小菜	小菜
伏特加酒煮鮮蜆貝 黑味噌忌廉 198	北海道青海苔鮮粟米沙律 118
鱈魚脆片 山葵辣汁・酸辣汁 78	★ 埼玉縣果糖番茄 柚子・紫蘇油・蕃茄清 128
炸川海老 蘿勒・豆瓣辣汁 78	粟米 青檸味噌・七味 88/8件

小	菜
伏特加酒煮鮮蜆貝 黑味噌忌廉 198	北海道青海苔鮮粟米沙律 118
鱈魚脆片 山葵辣汁・酸辣汁 78	埼玉縣果糖番茄 柚子・紫蘇油・蕃茄清 128
炸川海老 蘿勒・豆瓣辣汁 78	粟米 青檸味噌・七味 88/8件
燒牛舌 紫蘇梅醬 128/12片	醋漬野菜 辣味噌・紫蘇鹽・酸梅汁 98/3種

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伏特加酒煮鮮蜆貝	黑味噌忌廉	198	北海道青海苔鮮粟米沙律	118	
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燒牛舌	紫蘇梅醬	128/12片	醋漬野菜	辣味噌・紫蘇鹽・酸梅汁	98/3種
北海道豚肉	串燒・酒粕・紫蘇	108	枝豆紫蘇鹽		58

小	大
伏特加酒煮鮮蜆貝 黑味噌忌廉	198
鱈魚脆片 山葵辣汁・酸辣汁	78
炸川海老 蘿勒・豆瓣辣汁	78
燒牛舌 紫蘇梅醬	128/12片
北海道豚肉 串燒・酒粕・紫蘇	108
手羽先 串燒・海鹽	88/2串
北海道青海苔鮮粟米沙律	118
★ 埼玉縣果糖番茄 柚子・紫蘇油・蕃茄清	128
粟米 青檸味噌・七味	88/8件
醋漬野菜 辣味噌・紫蘇鹽・酸梅汁	98/3種
枝豆紫蘇鹽	58
水菜和風沙律 麻油・金平牛蒡・蕎麥籽・漬物	118

小	菜
伏特加酒煮鮮蜆貝 黑味噌忌廉 198	北海道青海苔鮮粟米沙律 118
鱈魚脆片 山葵辣汁・酸辣汁 78	★ 埼玉縣果糖番茄 柚子・紫蘇油・蕃茄清 128
炸川海老 蘿勒・豆瓣辣汁 78	粟米 青檸味噌・七味 88/8件
燒牛舌 紫蘇梅醬 128/12片	醋漬野菜 辣味噌・紫蘇鹽・酸梅汁 98/3種
北海道豚肉 串燒・酒粕・紫蘇 108	枝豆紫蘇鹽 58
手羽先 串燒・海鹽 88/2串	水菜和風沙律 麻油・金平牛蒡・蕎麥籽・漬物 118
免治雞肉棒 串燒・溫泉玉子 68/1串	溫野菜味噌田樂 98

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伏特加酒煮鮮蜆貝 黑味噌忌廉 198	北海道青海苔鮮粟米沙律 118
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免治雞肉棒 串燒・溫泉玉子 68/1串	溫野菜味噌田樂 茄子・里芋・西蘭花苗・罌粟籽頭
	日本雜菌 椰菜花蓉・法蔥・柚子胡椒 88

燒————揚————

燒 帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽 178	揚 八爪魚餅 銀杏・鼠尾草醬 98
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燒	揚
帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽 178	八爪魚餅 銀杏・鼠尾草醬 98
西京銀鱈魚 南蠻甘筍汁 248	唐揚炸雞 黑糖醬 / 咸蛋黃醬 98

燒	揚
帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽	八爪魚餅 銀杏・鼠尾草醬
西京銀鱈魚 南蠻甘菊汁	唐揚炸雞 黑糖醬 / 咸蛋黃醬
金線鯛 味噌烤蕃茄汁	🇯🇵 日本野菜天婦羅
178	98
248	98
248	158 / 8件

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帆立貝大阪燒	日本年糕・伊勢海老汁・鮭魚籽	178	八爪魚餅	銀杏・鼠尾草醬	98
西京銀鱈魚	南蠻甘筍汁	248	唐揚炸雞	黑糖醬 / 咸蛋黃醬	98
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燒鮮鰻魚	有馬山椒・杏醬	248	車海老野菜天婦羅		238

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燒鮮鰻魚 有馬山椒・杏醬	車海老野菜天婦羅
十勝豚肉生薑燒 洋葱醬・生薑汁	

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西京銀鱈魚	南蠻甘菊汁	248	唐揚炸雞	黑糖醬 / 咸蛋黃醬	98
金線鯛	味噌烤蕃茄汁	248	日本野菜天婦羅		158 / 8件
燒鮮鰻魚	有馬山椒・杏醬	248	車海老野菜天婦羅		238
十勝豚肉生薑燒	洋蔥醬・生薑汁	228			
澳洲M6和牛後腰肉 (150克)	牛肉照燒汁	328			

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澳洲M6和牛後腰肉 (150克)	牛肉照燒汁	328			
日本黑毛和牛西冷 (120克)	黑蒜蓉	480			

生_____

★海膽多士 松露醬	298/4件	★北海道帶子慕絲煙燻牡丹海老	248
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日本生蠔 | 青柚酸汁 248/4件 白身魚檸檬漬 | 茗荷・蒔蘿甘海老油 128

刺身脆餅 | 三文魚・油甘魚 188 半生和牛片 | 胡麻菜・有馬山椒汁 158/8片

油甘魚刺身 | 清酒醬油 · 水菜 · 脆洋蔥 188 和牛他他 | 威士忌 · 蕎麥籽 · 千本漬 · 法蔥 248

刺身迷你脆筒 188/6件

壽司及刺身 卷

季節特選手握壽司¹²貫 620 ★ OZA卷⁽⁴⁾ | 醋漬大根・柚子・蔥吞拿魚・鮭魚籽 208

手握壽司 16貫 2卷	490	依囉卷(6)	248
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季節特選刺身	5類・廚師精選	1280	軟殼蟹卷(4)	酪梨・飛魚子・鰹魚絲・柚子醬	178
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刺身 | 4類・每類2件 320 香蔥胡麻辣吞拿腩卷(6) | 鮭魚籽・甜辣醬 188

和牛卷(4) | 明太子・洋蔥・芥末籽 248

● 素菜壽司卷(4) | 柚子・大根・水菜 168

食 _____ 甘 _____

烤牛骨髓海膽麵 | 脆野米 · 紫蘇花 · 甜果醋 288 意式雪糕 | 朱古力脆 · 生薑沙冰 90

日本黑毛和牛鍋飯 | 高菜・松露油・溫泉玉子 328 愛知縣無花果百里香蛋白脆 90

★海膽鮭魚子天使麵	伊勢海老汁	228	京都抹茶流心蛋糕	90
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舞茸菇高菜鍋飯 | 粟米・松露油・溫泉玉子 180

★ - 名物 V - 素食 價格以港幣計算 | 加一服務費



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・碗物・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)

VEGGIE MAKI (4) 188
柚子素菜卷(4貫) | 北海道青海苔鮮粟米沙律
freshly handmade roll with yuzu, daikon, mizuna & corn salad

HAMACHI DON 258
油甘魚刺身丼 | 玉蔥醬・南美辣椒・脆洋葱・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

DELUXE SASHIMI DON 320
特選八品刺身丼
assorted sashimi layered over sushi rice

UNI WAGYU DON 368
海膽火炙和牛丼・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

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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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

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・蕎麥籽

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

SIGNATURE MOCKTAIL 招牌無酒精雞尾酒 +49 | COFFEE 咖啡 +45 | DAILY DESSERT 甘味 +40

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



FUKUNAGA WAGYU FEAST

certified A5 Japanese wagyu

WAGYU TATAKI

rocket • onion

WAGYU SASHIMI

garlic ponzu

WAGYU SUSHI

aburi • truffle

WAGYU STEAK

rump cap • ribeye • beef jus

WAGYU SHIMOFURI SHABU

spring onion • yuzu ponzu

WAGYU KATSU

gyukatsu sauce • wasabi

WAGYU FRIED RICE

sesame • garlic chips

FIG HOKKAIDO MILK CHIP

ricotta • thyme meringue • nuts

880

DISCOVER
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menu order applies to the same table |
let us know if there is any dietary requirements | price is in HKD | 10% service charge



Z A K A Y A



さつま福永和牛祭

獲認證的A5日本和牛

炙燒半生和牛胸肉

火箭菜・洋蔥

和牛西冷刺身

火炙和牛肋肉松露壽司

照燒和牛肉眼・後腰肉

湯霜和牛胸肉

吉列和牛後腿肉

和牛肉炒飯

愛知縣無花果百里香蛋白脆

乳清芝士・果仁

880

更多詳情



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

—CAFE DECO—
PIZZERIA

FUKUNAGA WAGYU FEAST

—— さつま福永和牛祭 ——



GRILLED A5 WAGYU BEEF SIRLOIN STEAK

香烤日本A5和牛西冷

680 (200g)

GRILLED A5 WAGYU BEEF TOMOBARA PLATE SIDE

香烤日本A5和牛牛小排

580 (200g)

Served with Fondant Potatoes, Roasted Vegetables, Chermoula,
Roasted Garlic, Sumac Pickled Red Onion
配雞湯焗薯仔、香草醬、田園燒菜

Photo is for reference only 圖片僅供參考 | Prices are in HKD and subject to 10% service charge 價格以港幣計算，需加收10%服務費