

Chinese Cuisine
La vouête
[La voute]

Seasonal Appetizers

Sweet Shrimp with Winter Melon and Sea Urchin
Herb Pork Char Siu and Grilled Hokkaido Chicken
Roasted Venison with Whelk Liver Sauce

Clear Shark Fin Soup

Steamed with chicken, pork, and dried scallop broth
Upgrade to Funka Bay Sea Urchin and Shark Fin Soup: +¥2,299

Steamed Seafood Roll

Shrimp and Squid Spring Rolls

Steamed Fish

White Fish with Superior Soup Sauce and Mapo Vermicelli
Upgrade to Braised Abalone in Oyster Sauce for +¥2,904.

Main Dish

Hokkaido Wagyu Sirloin Steak with Basil and Shaoxing Wine
Upgrade to Hokkaido Bear Meat with Honey Black Pepper Sauce for +¥1,936.

Noodles / Rice

Please choose one:

■ Fried Noodles with
Seasonal Vegetable Ankake

■ Leek Noodle with Char Siu

■ Fried Rice with Sakura Shrimp

■ Cold Noodles with Hokkaido Urchin
and Scallop for +¥3,630

Choice of mustard
soy soup or sesame soup

Dessert

Hokkaido milk and yogurt mango pudding with petit fours

¥ 14,520

Prices include consumption tax and 10% service charge.