

土用の丑の日 Eel day 2020

17 July to 2 August 2020

鰻コース *Japanese Eel course* \$200

先附 Appetizer

苦瓜のうざく

*Charcoal grilled eel & Bitter gourd with Vinegar sauce*

椀物 Soup

鰻しんじょと蓴菜

*Eel fish cake and Water shield in Clear soup*

刺身 Sashimi

旬の鮮魚四種盛り合わせ

*Four kinds of Seasonal fish*

JAPANESE CUISINE

日本料理

お凌ぎ Finger food

う巻き玉子チーズかつサンド

*Deep fried Eel cheese omelet sandwich*

焼物 Grilled dish

一品お選びください。 \*Please choose one from below.

鰻蒲焼き (江戸前又は関西風) 又は 鰻白焼き

*Charcoal grilled Eel kabayaki (Grill with Sweet sauce)*

*Charcoal grilled Eel Shirayaki (Plain grill)*

焚合せ Simmered dish

鰻有馬煮と夏野菜

*Simmered Eel & Summer vegetables*

御飯 Main dish (半匹 Half +\$0 OR 一匹 Whole +\$39)

鰻丼 (江戸前又は関西風) 赤出し 香の物

*Charcoal grilled Eel rice \*Please choose Tokyo style or Osaka style*

*Dark miso soup & Japanese pickles*

水菓子 Dessert

旬の日本産果物

*Two kinds of Seasonal Japanese fruits*

*All items are subjected to 10% service charge and prevailing government tax*