

# -Nikusho- spring Menu

Hairy Crab and Broad Bean Crepe wrapped around new onion mousse  
薄饼包裹着新鲜洋葱慕斯

First Bonito/Squid, Sea Urchin, Cherry Blossom Sushi  
鲣鱼/鱿鱼、海胆、樱花寿司

Blessings from the Producer: Exquisite Vegetables  
来自生产者的祝福：精选蔬菜

Charcoal-Grilled Lamb with Sichuan Pepper  
炭烤四川花椒羊肉

Sakura Shrimp and Bamboo Shoot Shabu-Shabu  
樱花虾笋涮涮锅

Ukai's carefully selected beef sirloin, grilled over charcoal  
鵜飼选用精心挑选的牛里脊肉，用木炭烤制而成

Cherry Blossom Sea Bream, Spring Beans, Rice Cooked in a Traditional Pot  
“初夏到来”樱花鲷鱼、四季豆、传统砂锅饭

Special Japanese sweet and Matcha tea from Kyoto prefecture  
来自京都府的特色日式甜点和抹茶

Extra charge : Drip coffee “TOARCO TORAJA” 2,640yen  
另加费用：滴滤咖啡“TOARCO TORAJA”2,640日元

In general, eating raw meat carries the risk of food poisoning.  
Please refrain from consuming this product if you are a child, elderly, or have a weakened immune system.  
The menu is subject to change without notice, depending on availability.

一般来说，食用生肉存在食物中毒的风险。

如果您是儿童、老人或免疫力低下者，请勿食用本产品。

菜单可能因食材供应情况而有所变更，恕不另行通知。

Choose between abalone  
or  
spiny lobster menu

Freshly harvested white asparagus from the finest producing region  
产自最佳产区的鲜采白芦笋

Sweet sea bream, served with bracken fern and prepared in a clear broth.  
鲜甜的鲷鱼，配以蕨菜，用清汤烹制。

First bonito of the season / Ark shell  
当季首批鲣鱼/海螺

Bamboo shoots Tempura  
竹笋 天妇罗

Abalone or Spiny Lobster  
鲍鱼或龙虾

\*Please choose one of the following.  
\*请从以下菜品中选择一项。

Tajima Beef Chateaubriand  
但马牛夏多布里昂牛排

Sakura shrimp and green beans cook in a pot  
樱花虾和四季豆一起烹制

Special Japanese sweet and Matcha tea from Kyoto  
京都特制日式甜点和抹茶

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