```
small
                                                                            med i um
冷菜·焼味
                  appetizers, cold meat
                                                                    for 1p for 2~3p
about 5 minutes to be served
#1 BBQ pork
                                                                     2.400
                                                                              3,000
密汁又焼 ( pork rib , sesame , honey sauce )
チャーシュー
#2 Steamed shredded Chicken
                                                                     2, 400
                                                                              3,000
        ( sesame , garlic , ginger , chinese hot sauce , )
バンバンジー
                                                                    4,000 for 2person
#3 Crispy roasted Beijin Duck
                                                        with 4 crepes
                                                                    8,000 for 4person
1 wrap the duck skin, green onion and miso with crapes with 8 crepes
北京片鴨 ( Duck Skin , japanese chives , sweet miso paste )
                                                                    16,000 for 8person
                                                       with 16 crepes
北京ダック miso…fermented soy bean paste
点心
about 10 minutes to be served
                                                                      800
#4 Deep-fried spring roll
                                              2 pieces
         ( pork , bamboo shoot , mushroom , oyster sauce )
炸春巻
春巻き
#5 Steamed pork dumplings with crab roe
                                              4 pieces
蟹皇焼壳 ( crab roe , minced pork and lard , shrimp , mushroom , oyster sauce )
蟹卵入り焼売
#6 Steamed pork dumplings
                                              4 pieces
                                                                     1, 200
小籠包
         ( minced pork , bouillon , chicken soup stock , soy sauce )
                                                                     1,000
#7 Steamed shrimp dumplings
                                               4 pieces
         ( minced lard , shrimp , bamboo shoot )
海老蒸し餃子
                  Broth and Soup
about 5 minutes to be served
                                                                     1, 400
#8 Shrimp Wonton soup
雲吞菜湯 ( minced lard , shrimp , bamboo shoot , bouillon , soy sauce )
ワンタンスープ 💫
#9 Hot and sour soup
                                                                     1.000
酸辣滑羹 ( mushroom , bouillon , pepper , soy sauce , chinese hot sauce , vinager )
酸味と辛味のスープ
#10 Corn soup
                                                                       800
栗米滑羹 ( butter , cream , bouillon , corn paste )
コーンスープ
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海産 及 野菜料理 seafood and vegetables

small medium for 1p for 2~3p

about 10 minutes to be served

#11 Wok-fried scallop with simple sauce

3, 360 4, 200

碧緑扇貝 ( scallop , bouillon , soy sauce ) ホタテと野菜のあっさり炒め \_\_\_\_ ~\_\_

#12 Wok-fried prawn with XO chili sauce

3, 360 4, 200

X〇蝦球 (prawn, egg, garlic, fermented fish, oyster sauce, conpoy,

海老のXO醤炒め



chinese ham , soy sauce )

#13 Wok-fried prawn with sweet and sour sauce

2.800 3.500

糟醋蝦仁 ( prawn , egg , onion , ketchup, sweet pepper )

海老の甘酢炒め



#14 Wok-fried prawn with sweet and hot sauce

2, 800 3, 500

宮保蝦仁 (prawn, egg, ginger, garlic, soy sauce )

海老の辛味炒め ※instead of prwan → squid is also available







2, 560 3, 200

#15 Wok-braised crab meat and white egg with green leaf 蟹肉生菜 ( crab meat , white egg , bouillon , soy sauce )

レタスの蟹肉あんかけ







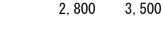
#16 Wok-fried shrimp and squid

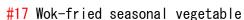
碧緑双鮮 ( shrimp , squid , bouillon , egg )

海老と甲イカの塩炒め









2. 240

2.800

清炒蔬菜 (bouillon, seasonal vegetable)

野菜炒め ( bean sprouts , cloud ear mushroom , oyster sauce , soy sauce)



肉料理 meat

small medium for 1p for 2~3p

about 10 minutes to be served

#21 Wok-fried Beef and vegetable

4,000 5,000

時菜和牛 ( wagyu beef , bouillon , oyster sauce , soy sauce )

和牛ロースと野菜のオイスター炒め





#22 Wok-fried Beef and vegetable with XO Chili sauce 4,400 5,500

X 〇 和牛 (wagyu beef, egg, garlic, fermented fish, oyster sauce,

和牛ロースと野菜のXO醤炒め



conpoy , chinese ham , soy sauce )

#23 Wok-fried Beef and vegetable with black pepper sauce 4,000 5,000 黒椒和牛(wagyu beef, egg, bouillon, soy sauce, chinese hot sauce, oyster sauce, 和牛ロースの黒胡椒炒め flour, butter, honey, soy sauce, ketchup, fermented soy bear

**\*** 75

#24 Wok-fried shredded Beef and green pepper

#24 WOK-ITTEU SHIEUUEU DEET AHU green pepper 青椒牛絲 ( beef round , egg , bouillon , oyster sauce , soy sauce )

チンジャオロース





2,800

3, 500

#25 Wok-fried Noto pork with sweet and sour sauce 2,400 3,000

古老肉 (deep fried Noto pork rib , egg , ketchup , japanese chives )

甘酢酢豚 ※instead of pork → chicken is also available same price



#26 Wok-fried Noto pork with sweet and sour sauce 鎮江能登豚 ( deep fried Noto pork rib , egg , blackvinager ) 2, 400 3, 000

2, 200

黒酢酢豚 ※instead of pork → chicken is also available

same price



#27 Deep fried chicken with traditional hot sauce  $\frac{\sim 125 \mathrm{g}}{2,080}$   $\frac{\sim 250 \mathrm{g}}{2,600}$ 

油淋鶏 (chicken, garlic, ginger, egg, chinese rice wine, japanese chives)
ユーリンチー ※without sauce deep-fried chicken 1,760

※Please allow 15 ∼ 20 minutes to be served



#28 Spicy wok-fried eggplant 1,760 2,200

魚香茄子 ( minced pork , bouillon , onion , garlic , chili ) ナスと豚ひき肉のピリ辛煮込み





sevving time would be changed by jammed situation
all prices are subject to 10% service charge and consumption tax.

た肉とレタスチャーハン

small medium fried rice and noodles for 1p for 2~3p 飯及麵 about 10 minutes to be served 2,000 #31 Shrimp Wonton noodle soup 1,600 雲吞湯麺 ( minced lard , shrimp , bamboo shoot , bouillon , soy sauce ) ワンタンラーメン 1,800 #32 Noodle soup or #33 fried noodles with vegetable 1, 440 上素湯麺 ( egg , bouillon , oyster sauce , soy sauce ) noodle soup 野菜ラーメン 上素炒麺 ( egg , bouillon , oyster sauce , soy sauce ) fried noodle 野菜焼きそば #34 Fried rice with vegetable <u>or</u> #35 pork and shrimp mixed 1, 440 1,800 上素炒飯 ( egg , japanese chives , soy sauce ) only veges same price 野菜炒飯 什錦炒飯 (egg , japanese chives , soy sauce , BBQ pork, asparagus , shrimp) mixed 五目炒飯 #36 Fried rice with minced beef 1,600 2,000 牛崧炒飯 ( minced beef , egg , japanese chives , lettuce , oyster sauce , soy sauce ) 牛ひき肉チャーハン # 37 Fried rice with crab meat 1,600 2.000

蟹肉炒飯 (crab meat, egg, japanese chives, lettuce, soy sauce)

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甜品
               dessert
about 10 minutes to be served
#41 Chinese steamed Buns with custard cream 2 pieces
                                                            800
       (minced lard, butter, egg, wheat flour, vanilla beans)
カスタート・饅頭
#42 Steamed rice ball with coconut
                                                            800
                                       2 pieces
糯米糍
       *Xat least 15minutes to prepare
        (minced lard, riceflour, condensed milk)
ココナッツ団子
#43 Deep-fired sesame ball
                                       2 pieces
                                                            800
       芝麻球
ゴマ団子
        ( sesame , minced lard , rice flour , condensed milk )
#44 Supreme almond pudding
                                                          1,000
豆腐花
        (cream, milk, cornstarch, gelatine)
柔らか杏仁
#45 Almond pudding with fresh fruits
                                                          1,000
鮮果豆腐
フルーツ入り杏仁
#46 Mango crème pudding
                                                          1.000
香芒布甸 ( milk , cream , mango puree , fresh mango , gelatine)
マンゴープリン
                                                            900
#47 Coconut milk with tapioca pearls
椰汁西米
ココナッツミルク
#48 Lychee sherbet or #49 vanilla ice cream
                                                            800
               (milk, egg, added some alcohol to flavor)
荔枝雪糕 or 冰淇淋
ライチシャーベット / バニラアイス
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