

KAETSU 感悦

2025 Valentine's Day Dinner Menu

Complimentary a glass of special cocktail on house
贈送特色雞尾酒一杯

先付け

玉子豆腐 雲丹 オクラ 蓴菜 だしゼリー
Tamago tofu, uni, okra junsai, dashi jelly

前菜

鮫鱈肝とキャビアのタルトレット 蛸柔らか煮
ゆり根あられ揚げ フルーツトマト三杯酢 筍の木の芽味噌和え
Monkfish liver and caviar tartlet, simmered tender octopus
Lily root rice crackers, fruit tomato sanbaizu vinegar, bamboo shoots with kinome miso

作雅乃智純米吟醸

A gorgeous fragrance with a sleek, silky mouthfeel, a vanilla-like sweetness gently spreads across the palate. Rich with a fine, soft acidity that leads to a crisp finish. Please enjoy this junmai ginjo sake chilled.

旬の鮮魚四種

和歌山・マグロ 京都・鱈炙り 和歌山・ヒラメ 小長井・真牡蠣
Sashimi - Wakayama tuna, Kyoto sawara mackerel, Wakayama hirame halibut, Konagai oysters

風の森 ALPHA 1 無濾過生原酒

Creating a Japanese sake that is even more widely enjoyable is the idea behind ALPHA 1. While designing a low alcohol content, we have expressed a more fruity and dense taste. Through this sake we seek to expand the possibilities for Japanese sake and make a sake that may serve as a gateway to the world of sake for the uninitiated. Accordingly, the subtitle for ALPHA 1 is "Gateway to the Next Chapter".

鮨三種

氷見・鰯と揚げ大蒜醤油 静岡・金目鯛の焼き霜造り 石川・サヨリ
Sushi - Himi buri yellowtail, Shizuoka kinmedai alfonsino, ishikawa sayori halfbeak

天麩羅

北海道・蝦夷鮑 帆立貝と唐墨 大葉 銀杏
Tempura - Hokkaido ezo awabi abalone, hotate scallop and karasumi, shiso leaf, ginkgo nuts

焼き物

北海道・たらば蟹のバター焼き
Butter grilled Hokkaido king crab leg
純青生酛 特別純米 山田錦

The elegant rice flavor of Yamada Nishiki, combined with light acidity and a clean body, matches perfectly. The aroma includes citrus, sweet and sour melon, with a slightly sweet and gentle citrus peel bitterness upon entry.

和牛

鹿児島・黒毛和牛紙鍋 京野菜 薬味 ポン酢卸し
Kagoshima kuroge wagyu kami paper hot pot, Kyoto vegetables, condiments, ponzu sauce

食事

鯛白湯氷見うどん
Seabream soup hot himi udon

デザート

静岡・マスクメロン 熊本・淡雪いちご 蕨餅 黒みつ
Shizuoka muskmelon, Kumamoto awayuki strawberry, warabi mochi, kuromitsu syrup
宇治玉露 梅酒

The blend of sweet-and-sour plum liqueur and the pleasant bitterness of the finest gyokuro tea made by Uji tea producer Hekisuien creates an inimitable taste of Kyoto.

\$1,680 per person

***Sake pairing \$198 per person**

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。
Please advise our associates if you have any food allergies or special dietary requirements.

所有價目以港幣計算及另加一服務費
All prices are in HK\$ and subject to 10% service charge.