Taste of Kyushu Autumn Dinner Menu

先附
柿の胡麻白和え
Persimmon, sesame tofu paste

八寸 秋の色
海老うま煮　舞茸おろしポン酢和え　えぼ鯛味噌漬け　沢蟹つや煮
栗麸胡桃田楽　白ばい貝酒蒸し　イクラ茶碗蒸し　酢取り茗荷　紅葉人参
Boiled prawn, maitake mushroom grated daikon ponzu, ebodai miso dzuke, fried sawagani crab
kuri-fu and walnuts dengaku, sake steamed baikai whelk, salmon roe egg custard, myoga ginger pickled, carrot

東鶴 結晴 純米大吟醸
A light peach aroma enhanced by the umami from Aiyama rice, delicacy is its middle name, match perfectly with delicate Japanese cuisine

旬の鮮魚三種
高知・鰹のたたき　富山・カマス炙り　鹿児島・石垣鯛藻塩
Sashimi - Kochi katsuo bonito, Toyama kamasu barracuda, Kagoshima ishigakitai snapper

若波 純米吟醸TYPE-FY2
The taste giving you a cooling sensation that refreshes your mind and refreshes your stomach. The overall taste is not too strong, and the aftertaste is dry and brisk.

鮨四種
鹿児島・赤身醤油漬け　北海道・秋刀魚　北海道・甘海老とキャビア
雲丹とねぎとろ手巻
Sushi - Kagoshima akami tuna, Hokkaido sanma saury, Hokkaido sweet shrimp and caviar
Sea urchin and negitoro temaki

焼魚
長崎・赤甘鯛松笠焼き
Crispy fried Nagasaki amadai fish

寒北斗 超辛口純米
The aroma and flavou rare well-matured. This is a seasonal dry Junmai sake with a crisp aftertaste.

和牛
宮崎・黒毛和牛炭火焼　松茸　銀杏　酢橘　朴葉味噌
Miyazaki kuroge wagyu sumibiyaki, matsutake mushroom, gingo nut, sudachi, honba miso

氷見うどん
カモ　秋茄子　水菜　京油揚げ　柚子
Duck breast, eggplant, mizuna, fried tofu, yuzu, Himi udon

水果子
あきづき梨　ブドウ　白ワインゼリー　レモンシャーベット
Akizuki pear, grapes, white wine jelly, lemon sorbet

庭之鶯 OTORO 梅酒
The fruit pulp is blended and matured for a period of time, resulting in a round and rich wine with a pleasant acidity. It also has a different flavor as an after-dinner wine.

HK$1,680 per person