

# 前菜

## Appetizer

|      |                                                                  | 中盆 (4-5名)<br>Medium Dish | 小盆 (2-3名)<br>Small Dish |
|------|------------------------------------------------------------------|--------------------------|-------------------------|
| 三色拼盤 | 三種冷菜盛り合わせ (蒸し鮑・クラゲ・蒸し鶏)<br>Abalone, Jelly Fish & Chilled Chicken | ¥12,300                  | ¥8,200                  |
| 什錦拼盤 | 冷菜盛り合わせ<br>Assorted Appetizer                                    |                          | ¥2,800                  |
| 冷鮑魚片 | 蒸し鮑の薄切り冷菜<br>Chilled Abalone                                     | ¥8,700                   | ¥5,800                  |
| 拌海蜇皮 | クラゲの冷菜<br>Jelly Fish                                             | ¥4,800                   | ¥3,200                  |
| 雲白肉片 | 薄切り豚肉 辛味にんにくソースかけ<br>Sliced Pork with Chili Garlic Sauce         |                          | ¥4,000                  |
| 酸辣蔬菜 | 野菜の甘酢漬け<br>Chinese Pickled Vegetables with Sour                  |                          | ¥1,800                  |
| 松花皮蛋 | ピータンの葱山椒ソースかけ<br>Preserved Duck's Egg                            |                          | ¥1,800                  |
| 香辣肥鶏 | 蒸し鶏の四川風辛子ソースかけ<br>Chilled Chicken with Sichuan Pepper Sauce      |                          | ¥1,800                  |
| 口水肥鶏 | 四川風よだれ鶏<br>Chilled Chicken with Chili Sauce                      |                          | ¥1,800                  |
| 常陸叉焼 | “常陸の輝き”豚肩ロース肉の叉焼<br>HITACHI no KAGAYAKI Pork Shoulder BBQ        |                          | ¥1,800                  |
| 生菜沙拉 | 中華風サラダ<br>Chinese Salad                                          |                          | ¥1,800                  |

# スープ・土鍋・おこげ料理

## Soup, Stewed Pot & Crispy Rice

|       |                                                                             |                          |                                          |
|-------|-----------------------------------------------------------------------------|--------------------------|------------------------------------------|
| 蚝油河魚翅 | ジャックコニッシュの<br>オイスターソース仕立てスープ<br>Jack Cornish Fin Soup with Oyster Sauce     | 1 CUP                    | ¥4,600                                   |
| 蟹黄河魚翅 | ジャックコニッシュ入り蟹卵のスープ<br>Jack Cornish Fin Soup with Crab Roe                    | 1 CUP                    | ¥4,600                                   |
| 粟米羹湯  | コーンスープ<br>Cream of Corn Soup                                                | 1 CUP                    | ¥800                                     |
|       |                                                                             |                          |                                          |
| 鮑片上湯  | 鮑のスープ<br>Clear Soup with Abalone                                            | 中盆 (4-5名)<br>Medium Dish | 小盆 (2-3名)<br>Small Dish<br>¥6,900 ¥4,600 |
| 酸辣羹湯  | 胡椒と酸味のスープ（酸辣湯）<br>Hot & Sour Soup                                           | ¥4,500                   | ¥3,000                                   |
| 家郷川湯  | 五目野菜のスープ<br>Soup with Vegetables,Tofu & Dropped Egg                         | ¥4,500                   | ¥3,000                                   |
|       |                                                                             |                          |                                          |
| 麻辣砂鍋  | 四川風五目入り辛味土鍋<br>Stewed Mixed Foods in a Pot with Very Spicy Sauce (Tingling) | ¥8,700                   | ¥5,800                                   |
|       |                                                                             |                          |                                          |
| 什錦鍋粿  | 五目入りおこげ料理<br>Crackling Crunchy Rice with Mixture Food                       | ¥8,700                   | ¥5,800                                   |
| 海鮮鍋粿  | 海の幸入りおこげ料理<br>Crackling Crunchy Rice with Sea Food                          | ¥8,700                   | ¥5,800                                   |

# 海鮮料理

## Seafood

|      |                                                                       | 中盆 (4-5名)<br>Medium Dish | 小盆 (2-3名)<br>Small Dish |
|------|-----------------------------------------------------------------------|--------------------------|-------------------------|
| 紅焼鮑魚 | 蒸し鮑の醤油煮込み<br>Braised Abalone with Soy Sauce                           | ¥13,800                  | ¥9,200                  |
| 奶油鮑魚 | 蒸し鮑のクリーム煮込み<br>Braised Abalone with Cream Sauce                       | ¥13,800                  | ¥9,200                  |
| 鮑魚海参 | ナマコと蒸し鮑の煮込み<br>Braised Sea Cucumber & Abalone with Soy Sauce          | ¥13,800                  | ¥9,200                  |
| 葱焼海参 | ナマコの醤油煮込み<br>Braised Sea Cucumber with Soy Sauce                      | ¥13,800                  | ¥9,200                  |
| 宮保蟹爪 | 蟹爪の赤唐辛子炒め<br>Stir-Fried Crab Claws with Red Pepper                    | ¥8,700                   | ¥5,800                  |
| 翡翠魷魚 | アオリイカの青ジソ炒め<br>Stir-Fried Squid with Shiso                            | ¥7,800                   | ¥5,200                  |
| 宮保明蝦 | 大海老の甘酢風味赤唐辛子炒め<br>Stir-Fried Prawns with Red Pepper                   | ¥8,700                   | ¥5,800                  |
| 乾焼明蝦 | 大海老のチリソース煮込み<br>Braised Prawns with Chili Sauce                       | ¥8,700                   | ¥5,800                  |
| 豆豉明蝦 | 大海老の豆豉炒め<br>Stir-Fried Prawns with Black Bean                         | ¥8,700                   | ¥5,800                  |
| 宮保蝦仁 | 海老とカシューナッツの赤唐辛子炒め<br>Stir-Fried Shrimps & Cashew-Nuts with Red Pepper | ¥6,600                   | ¥4,400                  |
| 乾焼蝦仁 | 海老のチリソース煮込み<br>Braised Shrimps with Chili Sauce                       | ¥6,600                   | ¥4,400                  |
| 生炒蝦仁 | 海老の塩味炒め<br>Stir-Fried Shrimps, Vegetables & Ham                       | ¥6,600                   | ¥4,400                  |
| 芙蓉蟹蛋 | 蟹玉<br>Crab Meat with Egg Fu-Yong                                      | ¥6,000                   | ¥4,000                  |

# 豆腐・野菜

## Tofu, Vegetables

|       |                                                                        | 中盆 (4-5名)<br>Medium Dish | 小盆 (2-3名)<br>Small Dish |
|-------|------------------------------------------------------------------------|--------------------------|-------------------------|
| 麻婆豆腐  | 麻婆豆腐<br>Braised Tofu & Minced Meats with Chili Bean                    | ¥5,700                   | ¥3,800                  |
| 陳麻婆豆腐 | 陳麻婆豆腐<br>Braised Tofu & Minced Meats (Very Spicy & Tingling)           | ¥6,600                   | ¥4,400                  |
| 蝦仁豆腐  | 豆腐と海老の塩味煮込み<br>Braised Tofu with Prawns                                | ¥6,600                   | ¥4,400                  |
| 蟹黄豆腐  | 豆腐と蟹卵の煮込み<br>Braised Tofu with Crab Roe                                | ¥6,600                   | ¥4,400                  |
| 蟹粉豆腐  | 豆腐と蟹肉の塩味煮込み<br>Braised Tofu with Crab                                  | ¥6,000                   | ¥4,000                  |
| 炒素什錦  | 五目野菜炒め<br>Stir-Fried Mixed Vegetables                                  | ¥4,800                   | ¥3,200                  |
| 成都素烩  | 五目野菜の塩味煮込み<br>Braised Mixed Vegetables                                 | ¥4,800                   | ¥3,200                  |
| 清炒青菜  | 青菜（チンゲン菜）の炒め<br>Stir-Fried Chinese Green Vegetables                    | ¥4,800                   | ¥3,200                  |
| 奶油青菜  | 青菜（チンゲン菜）のクリーム煮込み<br>Braised Chinese Green Vegetables with Cream Sauce | ¥4,800                   | ¥3,200                  |

# 牛肉・豚肉

## Beef, Pork

|      |                                                                                | 中盆 (4-5名)<br>Medium Dish | 小盆 (2-3名)<br>Small Dish |
|------|--------------------------------------------------------------------------------|--------------------------|-------------------------|
| 蚝油牛肉 | 牛肉のオイスターソース炒め<br>Stir-Fried Sliced Beef with Oyster Sauce                      | ¥6,600                   | ¥4,400                  |
| 青椒牛肉 | 牛肉とピーマンの細切り炒め<br>Stir-Fried Shredded Beef & Green Pepper                       | ¥6,600                   | ¥4,400                  |
| 粉絲牛肉 | 牛肉と春雨の辛子煮込み<br>Shredded Beef & Bean Starch Noodles with Chili                  | ¥6,000                   | ¥4,000                  |
| 水煮牛肉 | 牛フィレ肉の山椒風味激辛煮込み<br>Stewed Fillet & Vegetables with Very Spicy Sauce (Tingling) | ¥8,700                   | ¥5,800                  |
| 煊辣牛柳 | 牛フィレ肉の四川山椒唐辛子炒め<br>Stir-Fried Fillet with Red Pepper                           | ¥8,700                   | ¥5,800                  |
| 搾菜肉絲 | 豚肉とザーサイの細切り炒め<br>Sauteed Shredded Pork & Sichuan Pickled Cabbage               | ¥6,000                   | ¥4,000                  |
| 回鍋肉片 | 豚肉とキャベツの回鍋肉<br>Sauteed Sliced Pork & Cabbage with Chili Bean Paste             | ¥6,000                   | ¥4,000                  |
| 古老猪肉 | 国産豚肩ロース肉の酢豚<br>Sweet & Sour Pork                                               | ¥6,000                   | ¥4,000                  |

## 鴨・鶏肉

### Duck, Chicken

|      |                                                                       |                          |                         |
|------|-----------------------------------------------------------------------|--------------------------|-------------------------|
| 北京填鴨 | 北京ダック 果実風味の自家製甘味噌で<br>Roasted Peking Duck's Skin                      | 6枚<br>6 pieces           | ¥12,000                 |
|      |                                                                       | 中盆 (4-5名)<br>Medium Dish | 小盆 (2-3名)<br>Small Dish |
| 辣子鶏塊 | 鶏肉のクミン風味揚げ 赤唐辛子炒め<br>Fried Chicken with Cumin & Red Pepper            | ¥6,600                   | ¥4,400                  |
| 炸小塊鶏 | 鶏肉の唐揚げ<br>Deep Fried Chicken                                          | ¥6,600                   | ¥4,400                  |
| 軟炸油鶏 | 鶏肉の唐揚げ 甘酢ソースかけ<br>Deep Fried Chicken with Sweet & Sour Soy Sauce      | ¥6,600                   | ¥4,400                  |
| 宮保鶏丁 | 鶏肉とカシューナッツの赤唐辛子炒め<br>Stir-Fried Chicken & Cashew-Nuts with Red Pepper | ¥6,000                   | ¥4,000                  |
| 醬爆鶏丁 | 鶏肉の味噌炒め<br>Stir-Fried Chicken with Miso                               | ¥6,000                   | ¥4,000                  |
| 鮮溜鶏片 | 鶏肉の塩味炒め<br>Stir-Fried Chicken with Salt                               | ¥6,000                   | ¥4,000                  |

## 湯麺・炒麺

### Noodles Soup, Fried Noodle

|       |                                                                                     |        |
|-------|-------------------------------------------------------------------------------------|--------|
| 担々湯麺  | 胡麻味噌入り辛味汁そば（担々麺）<br>Tan Tan Ramen                                                   | ¥2,400 |
| 成都担々麺 | 四川汁なし担々麺<br>Szechuan Style Seasoned Chinese Noodles                                 | ¥3,200 |
| 酸辣湯麺  | 胡椒と酸味の汁そば（酸辣湯麺）<br>Noodles Soup with Sour & Hot Pepper                              | ¥3,000 |
| 雪菜湯麺  | 辛子菜漬けと細切り豚肉の辛味汁そば<br>Spicy Noodles Soup with Pork & Chinese Pickled Cabbage         | ¥2,400 |
| 什錦湯麺  | 五目入り汁そば<br>Noodles Soup with Mixture Food (Meats,Seafood & Vegetables)              | ¥2,400 |
| 常陸叉焼麺 | “常陸の輝き”豚肩ロース肉の叉焼入り汁そば<br>Noodle Soup with HITACHI no KAGAYAKI Pork Shoulder BBQ     | ¥2,400 |
| 素菜湯麺  | 野菜入り汁そば<br>Noodles Soup with Mixed Vegetables                                       | ¥2,400 |
| 蝦仁湯麺  | 海老入り汁そば<br>Noodles Soup with Shrimps                                                | ¥3,000 |
| 海鮮湯麺  | 海の幸入り汁そば<br>Noodles Soup with Sea Food                                              | ¥3,200 |
| 魚翅上湯麺 | ジャックコニッシュの姿煮入り上湯そば<br>Noodles Soup with a Whole Jack Cornish Fin                    | ¥9,200 |
| 什錦炒麺  | 五目入り焼きそば<br>Pan Fried Noodles with Mixture Food (Pork,Chicken,Seafood & Vegetables) | ¥2,400 |
| 素菜炒麺  | 野菜入り焼きそば<br>Pan Fried Noodles with Vegetables                                       | ¥2,400 |
| 蝦仁炒麺  | 海老入り焼きそば<br>Pan Fried Noodles with Shrimps                                          | ¥3,000 |
| 海鮮炒麺  | 海の幸入り焼きそば<br>Pan Fried Noodles with Sea Food                                        | ¥3,200 |

# 点心・飯類

## Dim Sum, Rice Dishes

|       |                                                                          |                |        |
|-------|--------------------------------------------------------------------------|----------------|--------|
| 五香春捲  | 春巻き<br>Spring Rolls                                                      | 2本<br>2 pieces | ¥1,000 |
| 常陸焼売  | “常陸の輝き”豚肩ロース肉のシュウマイ<br>Steamed HITACHI no KAGAYAKI Pork Dumpling         | 2個             | ¥1,000 |
| 蝦仁餃子  | 海老蒸し餃子<br>Steamed Shrimp Dumpling                                        | 2個<br>2 pieces | ¥1,000 |
| 蘿蔔糕   | 大根餅<br>Pan Fried Japanese Radish Cake                                    | 2枚<br>2 pieces | ¥1,000 |
| 松茸小籠包 | 松茸入り小籠包<br>Steamed Shanghai Style Pork Dumpling with Matsutake Mushrooms | 2個             | ¥800   |
| 花捲    | 中国風蒸しパン<br>Chinese Flower Shaped Bun                                     | 1個<br>1 pieces | ¥450   |
| 桃包子   | 桃まんじゅう<br>Peach Shaped Steamed Bun Filled with Red Bean Paste            | 1個<br>1 pieces | ¥550   |
| 四川炒飯  | 五目炒飯<br>Fried Rice with Pork,Chinese Pickled Cabbage & Egg               |                | ¥2,400 |
| 蟹粉炒飯  | 蟹炒飯<br>Fried Rice with Crab Meat & Egg                                   |                | ¥3,000 |
| 蝦仁炒飯  | 海老炒飯<br>Fried Rice with Shrimps                                          |                | ¥3,000 |
| 什錦泡飯  | 五目入りお粥<br>Rice Gruel with Mixture Food (Meats,Seafood & Vegetables)      |                | ¥2,400 |

# デザート

## Dessert



水果杏豆腐

フルーツ入り杏仁豆腐

Almond Jellies with Fruits

¥1,600

※内容は季節により変わります



黒芝麻布丁

黒胡麻のプリン

Black Sesame Pudding

¥1,600



鳳梨冰果

パイナップルのシャーベット

Pineapple Sherbet

¥1,800