

上海蟹のおすすめ Shanghai crab menu

【Appetizer】

- (珍味原只醉蟹) 上海蟹の老酒漬け ¥6,300
Marinated Shanghai crab with Chinese wine
- (清蒸大閘蟹) 上海蟹の姿蒸し(メス・オス) 時価
Steamed Shanghai crab

【Shark's fin】

- (蟹粉元壺) 上海蟹ミソのせ 壺入りふかひれの濃厚醤油煮込み ¥9,600
Braised shark's fin and Shanghai crab butter in soy sauce
- (蟹粉砂鍋排翅) 上海蟹ミソかけ ふかひれの姿土鍋煮込み ¥14,500
Braised special whole shark's fin with Shanghai crab butter

【Seafood】

- (蟹粉炒蝦球) 上海蟹ミソと大ぶり海老の炒め ¥6,400
Stir-fried prawn and Shanghai crab butter
- (清炒蟹粉) 上海蟹ミソの炒め 蒸しパン添え 1人前 ¥3,300
Stir-fried Shanghai crab butter and meat with steamed Chinese bun
- (蟹粉鮑魚) アワビのせアスパラガス詰め 衣笠茸の上海蟹ミソあんかけ ¥7,700
Braised kinugasa mushroom and Shanghai crab butter stuffed with asparagus
- (蟹粉炸魚球) 白身魚の衣揚げ 上海蟹ミソあんかけ 1人前 ¥2,500
Deep-fried white fish with Shanghai crab butter

【Vegetables】

- (蟹腿粉皮露笋) 板春雨とアスパラガス入り上海蟹の炒め ¥4,600
Stir-fried bean-starch and asparagus with Shanghai crab butter
- (蟹粉炒即日青菜) 上海蟹ミソかけ青菜の炒め ¥4,600
Stir-fried green vegetable with Shanghai crab butter

【Dim sum】

- (蟹粉小龍包) 上海蟹ミソ入りショウロンポー (L.Oは22:00でございます) 3個 ¥1,650
Steamed soup bun with pork filling and Shanghai crab butter
- (蟹粉春巻) 上海蟹ミソと豆腐の春巻き (L.Oは22:00でございます) 3本 ¥1,650
Spring roll with tofu and Shanghai crab butter

【Noodle & Fried rice】

- (蟹粉拌麵) 上海蟹ミソかけ特製葱油そば ¥3,300
Boiled noodles with leek oil with Shanghai crab butter
- (蟹腿雪菜炒飯) 上海蟹肉と高菜のチャーハン ¥2,800
Fried rice with Shanghai crab meat and pickled mustard leaf
- (蟹粉蛋扒炒飯) 上海蟹ミソあんかけ玉子チャーハン ¥4,950
Fried rice with Shanghai crab butter and the white of an egg