[Appetizer]		
(珍味酔上海蟹)	上海蟹の紹興酒漬け Marinated Shanghai crab with Chinese wine	1人前 ¥6,500
(珍味酔牡丹蝦)	ボタン海老の紹興酒漬け Marinated spot prawn with Chinese wine	1人前 ¥2,500
(碧緑双仔粉)	キャビアとカラスミかけクラゲと春雨の葱油和え Cold glass noodles with scallion sauce . caviar and Karasumi	1人前 ¥7,200
(辣飽片海蜇頭)	あわびとクラゲの頭の自家製ラー油和え Cold abalone and jellyfish head with chili oil	¥4,800
[Shark's fin&Soup]		
(烤白子元壺)	<b>壺入り 炙り白子のせふかひれの濃厚醤油煮込み</b> Braised shark's fin and seared soft roe with soy sauce in a pot	1人前 ¥10,000
(白魚魚翅湯)	ふかひれとシラウオのとろみスープ Shark's fin soup with icefish	1人前 ¥2,500
(百合獅子頭)	上海郷土風 百合根入り岩中豚の肉団子蒸しスープ Steamed soup with lily bulb and meatballs	1人前 ¥5,500
[Seafood]		
(清炒時菜北寄貝)	北寄貝と春野菜のあっさり炒め Stir-fried seasonal vegetables and surf clam	¥3,600
(大蒜蒸春雨北寄貝)	北寄貝と春雨のガーリック蒸し Steamed surf clam and glass noodles with garlic	1人前 ¥1,500
(泡辣醬波紋龍蝦)	オマール海老のすっぱ辛いスープ仕立て 香菜の香り Sour spicy soup with lobster,coriander side-dishes	1匹 ¥16,000~
(干焼行者波紋龍蝦)	オマール海老と行者ニンニク入りチリソース煮込み Braised lobster and ascetic garlic with chili sauce	1匹 ¥17,000~
(白魚芙蓉带子)	シラウオと卵白、ホタテの炒め Stir-fried icefish and scallops with egg white	¥3,600
[Meat]		
(咸肉蒸香菇魚片)	干し肉と白身魚、椎茸の重ね蒸し Steamed dried pork and white fish with shiitake mushroom	¥6,300
(風沙炸排骨)	スペアリブと行者にんにくのスパイス揚げ Deep-fried spareribs and ramps with garlic	1本 ¥1,800 (2本~)
(宮保白露笋牛肉巻)	ホワイトアスパラガスの和牛巻き 甘辛ソース Beef-wrapped white asparagus with sweet and spicy sauce	¥7,800
[Vegetable]		
(時菜蔬菜)	季節野菜料理(豆苗、菜の花、うるい、ホワイトアスパラガスなど) Seasonal vegetables(pea sprouts,canola flower,white asparagus etc)	¥3,000~
[Noodle&Fried rice]		
(和牛末加哩担々麵)	和牛挽き肉のせカレー担々麺 Curry dandan noodles with ground beef	1人前 ¥2,500
(香米桜蝦芙蓉帯子炒飯)	桜海老と卵白、ホタテ入りジャスミン米チャーハン Fried jasmine rice with sakura shrimp and scallops	¥3,800