

## Appetizers

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|---------------------------------------------------------|--------|
| 1. Jelly fish with cucumber                             | ¥2,100 |
| 2. Cold steamed chicken<br>with Chinese leek sauce      | ¥1,800 |
| 3. Sliced pork with garlic sauce                        | ¥1,800 |
| 4. Steamed Shirasu fish<br>and bean curd with soy sauce | ¥990   |
| 5. Braised small fish                                   | ¥900   |
| 6. Octopus with green sansho pepper                     | ¥1,200 |
| 7. Chinese-style green vegetables                       | ¥900   |
| 8. Szechuan pickles                                     | ¥350   |



6. Octopus with green sansho pepper



4. Steamed Shirasu fish  
and bean curd with soy sauce



1. Jelly fish with cucumber



2. Cold steamed chicken with Chinese leek sauce



3. Sliced pork with garlic sauce

## Shrimps



12. Sautéed shrimps flavored with garlic



14. Deep fried shrimps



9. Braised shrimps with chili sauce

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|----------------------------------------------------------------|---------|
| 9. Braised shrimps with chili sauce                            | 1,800 円 |
| 10. Deep-fried shrimps with mayonnaise                         | 1,800 円 |
| 11. Stir fried egg and shrimps                                 | 1,800 円 |
| 12. Sautéed shrimps flavored with garlic                       | 1,800 円 |
| 13. Sautéed shrimps and mushroom<br>with chinese black soybean | 1,800 円 |
| 14. Deep fried shrimps                                         | 1,100 円 |

## Chinese roasted

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|------------------------------------------------|--------|
| 27. Beijing duck (4piece)                      | ¥3,800 |
| 28. Chinese roasted pork cantonese style       | ¥1,800 |
| 29. Chinese roasted pork spareribs             | ¥1,800 |
| 30. Chinese roasted pork with garlics soysauce | ¥1,600 |
| 31. Chinese roasted pork Intestine stuffing    | ¥1,600 |

Roast food is served freshly, so please allow some time.



29. Chinese roasted pork spareribs



28. Chinese roasted pork cantonese style



27. Beijing duck (4piece)

## Dumplings

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|------------------------------------------------------------------------|------|
| 32. Pork and fish shao-mai (2piece)                                    | ¥920 |
| 33. Steamed shrimp dumplings (2piece)                                  | ¥500 |
| 34. Steamed soup dumpling stuffed<br>with pork and vegetables (2piece) | ¥500 |
| 35. Spring roll (2piece)                                               | ¥500 |



32. Pork and fish shao-mai (2piece)



36. MA-BO Braised bean curd  
with spiced minced beef and pork

## Bean curd

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|-----------------------------------------------------------------|--------|
| 36. MA-BO Braised bean curd<br>with spiced minced beef and pork | ¥1,800 |
| 37. Braised bean curd with fish                                 | ¥1,800 |
| 38. Braised bean curd<br>with three kinds mushroom              | ¥1,800 |



17. Stir fried egg with Shirasu fish



18. Deep fried fish with sweet and sour



20. Deep fried oyster with chill



21. Steamed scallop with chinese black soybeans sauce



22. Steamed kuruma prawns(2piece)



24. Sautéed abalone with seasonal vegetables

## Seafood

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|------------------------------------------------------|--------|
| 15.Sautéed fish with vegetables                      | ¥2,300 |
| 16.Deep fried fish with chinese leek sauce           | ¥2,200 |
| 17.Stir fried egg with Shirasu fish                  | ¥1,900 |
| 18.Deep fried fish with sweet and sour               | ¥2,200 |
| 19.Steamed fish with soy sauce (1piece)              | ¥800   |
| 20.Deep fried oyster with chill                      | ¥2,200 |
| 21.Steamed scallop with chinese black soybeans sauce | ¥1,080 |

### [ Reservation required menu ]

Please make a reservation at least 3 days in advance.

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|--------------------------------------|--------------|
| 22.Steamed kuruma prawns (2piece)    | ¥1,320       |
| 23.Steamed whole fish                | Market price |
| 24.Sautéed abalone                   |              |
| with seasonal vegetables             | ¥5,100       |
| 25.Sautéed abalone with turnip       | ¥3,600       |
| 26.Sautéed turban shell and mushroom |              |
| with oyster sauce                    | ¥2,420       |



23. Steamed whole fish

## Rice

- 51. Stir fried rice with Shirasu fish ¥1,900
- 52. Stir fried rice with chinese roasted pork ¥1,200
- 53. Stir fried rice with seafood and vegetables ¥1,900
- 54. Crispy rice cake with meat  
and vegetables served with combination glaze ¥1,900
- 55. Crispy rice cake with shark`s fin and meat  
and vegetables served with combination glaze ¥3,760
- 56. White rice ¥260
- 57. Steamed bread(2piece) ¥260



59. Soup noodle with meat and vegetables



62. Hot and sour soup



64. Fish and egg soup



51. Stir fried rice with Shirasu fish

## Noodle

- 58. Soup noodle with seafood and vegetables ¥1,900
- 59. Soup noodle with meat and vegetables ¥1,500
- 60. Stir fried seafood and vegetables noodle ¥1,900
- 61. Stir fried meat and vegetables noodle ¥1,500

## Soup

- 62. Hot and sour soup ¥850
- 63. Chinese corn soup ¥850
- 64. Fish and egg soup ¥1,100
- 65. Clam and seaweed soup ¥1,100



40. Sautéed beef with green pepper and bamboo shoot



42. Sweet and sour pork



45. Sautéed sakurahime chicken with spicy sauce



48. Sautéed green vegetables

## Beef

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|--------------------------------------------------------|--------|
| 39. Sautéed beef with oyster sauce                     | ¥3,200 |
| 40. Sautéed beef with green pepper<br>and bamboo shoot | ¥2,800 |
| 41. Sautéed beef with chinese black soybean            | ¥3,200 |

## Pork

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|-----------------------------------------------------------|--------|
| 42. Sweet and sour pork                                   | ¥1,900 |
| 43. Sautéed pork with green pepper<br>and bamboo shoot    | ¥1,900 |
| 44. Sautéed pork and cabbage<br>with chili and miso paste | ¥1,900 |

## Chicken

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|--------------------------------------------------------------|--------|
| 45. Sautéed sakurahime chicken<br>with spicy sauce           | ¥1,900 |
| 46. Deep-fried sakurahime chicken                            | ¥1,900 |
| 47. Deep-fried sakurahime chicken<br>with chinese leek sauce | ¥1,900 |

## Vegetables

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|-----------------------------------------------------|--------|
| 48. Sautéed green vegetables                        | ¥1,200 |
| 49. Sautéed green vegetables<br>with fermented tofu | ¥1,200 |
| 50. Braised green vegetables in cream sauce         | ¥1,200 |



## Dessert

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|--------------------------------------|------|
| 66. Cold almond jelly                | ¥420 |
| 67. Tapioca in coconut milk          | ¥420 |
| 68. Mango pudding                    | ¥650 |
| 69. Chinese style castella           | ¥420 |
| 70. Deep fried sesame balls (2piece) | ¥420 |
| 71. Oolong tea brûlée                | ¥420 |



69. Chinese style castella



66. Cold almond jelly



68. Mango pudding



70. Deep fried sesame balls (2piece)



71. Oolong tea brûlée