Appetizers

1. Jelly fish with cucumber	¥2,100
2. Cold steamed chicken	
with Chinese leek sauce	¥1,800
3. Sliced pork with garlic sauce	¥1,800
4. Steamed Shirasu fish	
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











Shrimps







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	
with chinese black soybean	1,800 円
14. Deep fried shrimps	1,100円

Chinese roasted

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

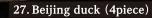
Roast food is served freshly, so please allow some time.







28. Chinese roasted pork cantonese style



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

Dumplings

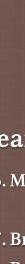
32. Pork and fish shao-mai	(2piece)	¥920
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33. Steamed shrimp dumplings (2piece) ¥500

34. Steamed soup dumpling stuffed with pork and vegetables (2piece)

35. Spring roll (2piece)







36. MA-BO Braised bean curd

with spiced minced beef and pork ¥1,800

37. Braised bean curd with fish ¥1,800

38. Braised bean curd

with three kinds mushroom ¥1,800















Seafood

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.

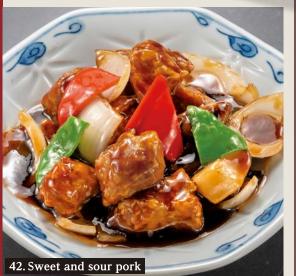
22.Steamed kuruma prawns (2piece)	¥1,320
23.Steamed whole fish	Market price
24. Sautéed abalone	
with seasonal vegetables	¥5,100
25. Sautéed abalone with turnip	¥3,600
26. Sautéed turban shell and mushroom	

with oyster sauce $\pm 2,420$



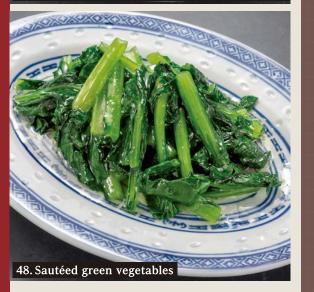








45. Sautéed sakurahime chicken with spicy sauce



Beef —————	
39. Sautéed beef with oyster sauce	¥3,200
40. Sautéed beef with green pepper	
and bamboo shoot	¥2,800
41. Sautéed beef with chinese black soybean	¥3,200
Pork —————	
42. Sweet and sour pork	¥1,900
43. Sautéed pork with green pepper	
and bamboo shoot	¥1,900
44. Sautéed pork and cabbage	
with chili and miso paste	¥1,900
Chicken ————	

with spicy sauce

with fermented tofu

with chinese leek sauce

¥1,900

¥1,900

¥1,900

¥1,200

¥1,200

¥1,200

45. Sautéed sakurahime chicken

46. Deep-fried sakurahime chicken

47. Deep-fried sakurahime chicken

48. Sautéed green vegetables

49. Sautéed green vegetables

50. Braised green vegetables in cream sauce

Vegetables

Dessert



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

