



FUKUNAGA WAGYU FEAST

certified A5 Japanese wagyu

WAGYU TATAKI | rocket • onion 268

WAGYU SUSHI | aburi • truffle 168

WAGYU SASHIMI | garlic ponzu 398

WAGYU STEAK rump cap • ribeye • beef jus 398



DISCOVER MORE

SMALL

GREEN

SAKE INFUSED VODKA-MUSHI CLAMS torched clams with kuro miso cream flavoured sauce	198	✓ FRESH CORN SALAD veggies will love it with comté cheese, coriander, seaweed & tofu crackers	118
COD CRISPS wasabi mayo & spicy mayo	78	★ ✓ SAITAMA FRUIT TOMATO enjoy a Japanese tomato with yuzu gel, shiso oil & consomme	128
RIVER SHRIMPS KARA-AGE chili bean foam • basil deep fried river shrimp balls with chili bean foam & basil	78	✓ OZAKAYA CORN RIBS an elevated char-grilled corn ribs, with lime miso butter & shichimi	88/8pcs
OX TONGUE ROBATA skewer tongue complemented with Japanese plum	128/12pcs	✓ HOME MADE PICKLES chunks of cucumbers & radish with jalapeno miso, yukari & plum sauce	98/3kinds
HOKKAIDO PORK BELLY YAKI pan fried pork belly marinated with sake flavour paste & shiso	108	✓ EDAMAME cooked pod beans with yukari salt	58
CHICKEN WING YAKI-TORI skewer sprinkled with sea salt	88/2pcs	✓ MIZUNA LETTUCE SALAD Japanese mustard greens with sesame oil, burdock, buckwheat goats & pickles	118
CHICKEN TSUKUNE skewer with Japanese onsen egg & homemade sauce	68/1pc	✓ VEGETABLE MISO DENGAKU grilled eggplant with taro, broccolini & poppyseed head	98

GRILL

★ SCALLOP MOCHI OKONOMI-YAKI Osaka's pancake has just been upgraded with scallop & red roe glazed with lobster bisque	178	✓ KINOKO MUSHROOMS mixed Japanese mushrooms with cauliflower puree, chive & yuzu kosho	88
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SAIKYO MISO BLACK COD this classic Japanese seafood dish is delicate, buttery & melt in your mouth, delicious with nanban carrot sauce	248	OCTOPUS FISH CAKE octopus blended with fish wrapped with seaweed complemented with ginkgo nuts & sage emulsion	98
GOLDEN THREADFIN burnt tomato miso sauce	248	CHICKEN KARA-AGE deep fried chicken with black sugar glaze or salted egg yolk sauce	98
UNAGI YAKI grilled fresh eel, arima sansho & apricot jam	248	✓ YASAI TEMPURA seasonal vegetable tempura	158/8pcs
TOKACHI PORK LOIN YAKI enjoy our version of the pork shogayaki, pork loin with a homemade onion puree & ginger sauce	228	PRAWN YASAI TEMPURA prawn & vegetable tempura	238
AUS WAGYU M6+ RUMP CAP (150g) beef jus	328		
KUROGE WAGYU SIRLOIN (120g) black garlic paste	480		

RAW

★ UNI TOAST our #1 signature starter, with sea urchin layered over truffle paste & toast	298/4pcs	★ HOKKAIDO SCALLOP MOUSSE want to go for something different? try this smoked scallop mousse with shrimp, apple & dill oil	248
NIPPON OYSTERS Japanese oysters with ponzu yuzu jelly	248/4pcs	SEA BREAM CEVICHE myoga & dill shrimp oil	128
SASHIMI MONAKA Japanese wafer with raw salmon & yellow tail	188	WAGYU BEEF TATAKI seared on the outside & raw inside complemented with Japanese pepper sauce	158/8pcs
MODERN HAMACHI SASHIMI slices of yellow tail with sake, soy sauce, mizuna garnished & crispy onions	188	WAGYU BEEF TARTARE whisky marinated with buckwheat groats, pickles & chives	248
SASHIMI MINI CONE three stuffed with raw tuna, sweet shrimp & sea urchin and three with minced blue marlin	188/6pcs		

SUSHI & SASHIMI

SUSHI ROLL

PREMIUM SEASONAL SUSHI chef's recommendation, 12pcs	620	★ OZAKAYA MAKI red roe tuna roll with radish & hints of yuzu	208/4pcs
ASSORTED SUSHI 4kinds x 4pcs, sushi roll 2 kinds	490	RAINBOW MAKI sea urchin, shrimp, sea bream, scallop, yellow tail	248/6pcs
PREMIUM SEASONAL SASHIMI 5 kinds • chef's recommendation	1280/780/half portion	SPIDER MAKI soft shell crab, avocado, roe, bonito floss & yuzu mayo	178/4pcs
ASSORTED SASHIMI 4 kinds x 2pcs each	320	SPICY TUNA MAKI minced raw tuna, salmon roe & chili mayo	188/6pcs
		WAGYU MAKI pollock roe, onion & mustard seeds	248/4pcs
		✓ SHOJIN VEGGIE MAKI yuzu, daikon & mizuna	168/4pcs

GRAIN

SWEET

BONE MARROW UNI YAKI-SOBA sea urchin with bone marrow, stir fried noodles with puffed wild rice & sweet vinegar	288	GELATO chocolate snow & ginger granita	90
KUROGE WAGYU TAKANA RICE simple & rustic fried rice with kuroge wagyu, truffle oil & onsen egg	328	FIG HOKKAIDO MILK CHIP ricotta, thyme meringue & nuts	90
★ SEAFOOD ANGEL HAIR PASTA with sea urchin & salmon roe	228	KYOTO MATCHA LAVA CAKE green tea flavor lava cake	90
✓ MAITAKE TAKANA RICE delicious fried rice with Japanese maitake mushrooms, corn, truffle oil & onsen egg	180		

 さつま福永和牛祭 獲認證的A5日本和牛			
炙燒半生和牛胸肉 火箭菜・洋蔥	268	炙和牛肋肉松露壽司	168
和牛西冷刺身	398	照燒和牛肉眼・後腰肉	398

 さつま福永和牛祭 獲認證的A5日本和牛			
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和牛西冷刺身	398	照燒和牛肉眼・後腰肉	398



小菜

小菜 198 主菜 118

小菜		菜		
伏特加酒煮鮮蜆貝	黑味噌忌廉	198	北海道青海苔鮮粟米沙律	118
鱈魚脆片	山葵辣汁・酸辣汁	78	埼玉縣果糖番茄	128
			柚子・紫蘇油・蕃茄清	

小菜	小菜
伏特加酒煮鮮蜆貝 黑味噌忌廉	北海道青海苔鮮粟米沙律
鱈魚脆片 山葵辣汁・酸辣汁	埼玉縣果糖番茄 柚子・紫蘇油・蕃茄清
炸川海老 蘿勒・豆瓣辣汁	粟米 青檸味噌・七味

小		菜		
伏特加酒煮鮮蜆貝	黑味噌忌廉	198	● 北海道青海苔鮮粟米沙律	118
鱈魚脆片	山葵辣汁・酸辣汁	78	★● 埼玉縣果糖番茄	128
炸川海老	蘿勒・豆瓣辣汁	78	● 粟米	88/8件
燒牛舌	紫蘇梅醬	128/12片	● 醋漬野菜	98/3種

小菜		菜		
伏特加酒煮鮮蜆貝	黑味噌忌廉	198	北海道青海苔鮮粟米沙律	118
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燒牛舌	紫蘇梅醬	128/12片	醋漬野菜	98/3種
北海道豚肉	串燒・酒粕・紫蘇	108	枝豆紫蘇鹽	58

小	大
伏特加酒煮鮮蜆貝 黑味噌忌廉	北海道青海苔鮮粟米沙律
鱈魚脆片 山葵辣汁・酸辣汁	★ 埼玉縣果糖番茄 柚子・紫蘇油・蕃茄清
炸川海老 蘿勒・豆瓣辣汁	粟米 青檸味噌・七味
燒牛舌 紫蘇梅醬	醋漬野菜 辣味噌・紫蘇鹽・酸梅汁
北海道豚肉 串燒・酒粕・紫蘇	枝豆紫蘇鹽
手羽先 串燒・海鹽	水菜和風沙律 麻油・金平牛蒡・蕎麥籽・漬物

小	菜
伏特加酒煮鮮蜆貝 黑味噌忌廉	北海道青海苔鮮粟米沙律
鱈魚脆片 山葵辣汁・酸辣汁	★ 埼玉縣果糖番茄 柚子・紫蘇油・蕃茄清
炸川海老 蘿勒・豆瓣辣汁	粟米 青檸味噌・七味
燒牛舌 紫蘇梅醬	醋漬野菜 辣味噌・紫蘇鹽・酸梅汁
北海道豚肉 串燒・酒粕・紫蘇	枝豆紫蘇鹽
手羽先 串燒・海鹽	水菜和風沙律 麻油・金平牛蒡・蕎麥籽・漬物
免治雞肉棒 串燒・溫泉玉子	溫野菜味噌田樂

小	菜
伏特加酒煮鮮蜆貝 黑味噌忌廉 198	北海道青海苔鮮粟米沙律 118
鱈魚脆片 山葵辣汁・酸辣汁 78	★ 埼玉縣果糖番茄 柚子・紫蘇油・蕃茄清 128
炸川海老 蘿勒・豆瓣辣汁 78	粟米 青檸味噌・七味 88/8件
燒牛舌 紫蘇梅醬 128/12片	醋漬野菜 辣味噌・紫蘇鹽・酸梅汁 98/3種
北海道豚肉 串燒・酒粕・紫蘇 108	枝豆紫蘇鹽 58
手羽先 串燒・海鹽 88/2串	水菜和風沙律 麻油・金平牛蒡・蕎麥籽・漬物 118
免治雞肉棒 串燒・溫泉玉子 68/1串	溫野菜味噌田樂 茄子・里芋・西蘭花苗・罌粟籽頭
	日本雜菌 椰菜花蓉・法蔥・柚子胡椒 88

燒————揚————

燒	揚
帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽	八爪魚餅 銀杏・鼠尾草醬
178	98

燒	揚
帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽 178	八爪魚餅 銀杏・鼠尾草醬 98
西京銀鱈魚 南蠻甘筍汁 248	唐揚炸雞 黑糖醬 / 咸蛋黃醬 98

燒	揚
帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽	八爪魚餅 銀杏・鼠尾草醬
西京銀鱈魚 南蠻甘菊汁	唐揚炸雞 黑糖醬 / 咸蛋黃醬
金線鯛 味噌烤蕃茄汁	🇯🇵 日本野菜天婦羅
178	98
248	98
248	158 / 8件

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帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽 178	八爪魚餅 銀杏・鼠尾草醬 98
西京銀鱈魚 南蠻甘筍汁 248	唐揚炸雞 黑糖醬 / 咸蛋黃醬 98
金線鯛 味噌烤蕃茄汁 248	🇻 日本野菜天婦羅 158/8件
燒鮮鰻魚 有馬山椒・杏醬 248	車海老野菜天婦羅 238

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帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽	八爪魚餅 銀杏・鼠尾草醬
西京銀鱈魚 南蠻甘菊汁	唐揚炸雞 黑糖醬 / 咸蛋黃醬
金線鯛 味噌烤蕃茄汁	🇻 日本野菜天婦羅
燒鮮鰻魚 有馬山椒・杏醬	車海老野菜天婦羅
十勝豚肉生薑燒 洋葱醬・生薑汁	

燒		揚			
帆立貝大阪燒	日本年糕・伊勢海老汁・鮭魚籽	178	八爪魚餅	銀杏・鼠尾草醬	98
西京銀鱈魚	南蠻甘菊汁	248	唐揚炸雞	黑糖醬 / 咸蛋黃醬	98
金線鯛	味噌烤蕃茄汁	248	🇻 日本野菜天婦羅		158 / 8件
燒鮮鰻魚	有馬山椒・杏醬	248	車海老野菜天婦羅		238
十勝豚肉生薑燒	洋蔥醬・生薑汁	228			
澳洲M6和牛後腰肉 (150克)	牛肉照燒汁	328			

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帆立貝大阪燒 日本年糕・伊勢海老汁・鮭魚籽	八爪魚餅 銀杏・鼠尾草醬
西京銀鱈魚 南蠻甘筍汁	唐揚炸雞 黑糖醬 / 咸蛋黃醬
金線鯛 味噌烤蕃茄汁	🇻 日本野菜天婦羅
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十勝豚肉生薑燒 洋蔥醬・生薑汁	
澳洲M6和牛後腰肉 (150克) 牛肉照燒汁	
日本黑毛和牛西冷 (120克) 黑蒜蓉	

生

★海膽多士 松露醬	298/4件	★北海道帶子慕絲煙燻牡丹海老	248
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日本生蠔 | 青柚酸汁 248/4件 白身魚檸檬漬 | 茗荷・蒔蘿甘海老油 128

刺身脆餅 | 三文魚・油甘魚 188 半生和牛片 | 胡麻菜・有馬山椒汁 158/8片

油甘魚刺身 | 清酒醬油 · 水菜 · 脆洋蔥 188 和牛他他 | 威士忌 · 蕎麥籽 · 千本漬 · 法蔥 248

刺身迷你脆筒 188/6件

壽司及刺身 卷

季節特選手握壽司¹²貫 620 ★ OZA卷⁽⁴⁾ | 醋漬大根・柚子・蔥吞拿魚・鮭魚籽 208

手握壽司 16貫 2卷	490	依囉卷(6)	248
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季節特選刺身	5類・廚師精選	1280	軟殼蟹卷(4)	酪梨・飛魚子・鰹魚絲・柚子醬	178
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刺身 | 4類・每類2件 320 香蔥胡麻辣吞拿腩卷(6) | 鮭魚籽・甜辣醬 188

和牛卷(4) | 明太子・洋蔥・芥末籽 248

● 素菜壽司卷(4) | 柚子・大根・水菜 168

食 _____ 甘 _____

烤牛骨髓海膽麵 | 脆野米 · 紫蘇花 · 甜果醋 288 意式雪糕 | 朱古力脆 · 生薑沙冰 90

日本黑毛和牛鍋飯 | 高菜・松露油・溫泉玉子 328 愛知縣無花果百里香蛋白脆 90

★海膽鮭魚子天使麵	伊勢海老汁	228	京都抹茶流心蛋糕	90
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舞茸菇高菜鍋飯 | 粟米・松露油・溫泉玉子 180

★ - 名物 V - 素食 價格以港幣計算 | 加一服務費

Signature Cocktail

or talk to us for hidden list or classic ones

Shiso Mojito	128
shiso shochu • shiso leaves • fresh lime • okinawa black sugar pick your flavor : plum / okinawa pineapple / yamanashi white peach / ginger	
Golden Luna	128
shochu • gin • pear • wild elderflower • jasmine tea	
Yuzakaya	128
yuzu sake • sake • nigori • japanese yuzu liqueur	
Chimirame no Buta	148
shochu • tomato juice • japanese citrus vinegar • shichimi • crispy bacon	
Ozatini	148
nigori • crème de kyoho • sake • sour	
Kimono	148
umeshu • baijiu • cranberry • ginger	
Kung Fu Cha	148
baijiu • shochu • yuzu • shiso	
Kaiyo	148
nigori • etsu ocean gin • baijiu • blue curaçao • calpis	
Sakura Iro	148
kirakira sakura • calpis • sour • red wine	
Hana no Seirei	148
rose umeshu • white peach liqueur • nigori • calpis • sour • rose smoke	
Megami no Heishi	148
brandy • wild elderflower • orange brandy • orange bitter • tie quan yin • sour	

Signature Mocktail

or talk to us for hidden list or classic ones

Shiso Remonēdo	98
shiso leaves • sweet & sour • homemade lemonade pick your flavor : strawberry / ginger	
Shojo	98
jasmine tea • pear • elderflower • sour	
Baburu	98
fresh green apple & cucumber • apple • sweet & sour • bubbles	
Beriti	98
forest berry tea • japanese citrus vinegar • elderflower • ginger ale	
Mori	98
pineapple • apple • calpis • bubbles	
Yuzu Matcha	98
homemade matcha syrup • okinawa black sugar • yuzu sorbet • yuzu honey	
Yuyake	98
kyoho • calpis • orange • bubbles	
Fuji Sunset	98
pineapple • pear • tonic water • forest berry tea	

Sake

		Carafe (180ml)	Bottle (720ml)
Sparkling	Nagara Gawa Sparkling Nigori Sake, Gifu 長良川スパークリング泡にごり生 岐阜県		680
	Chuai Sparkling Sweet, Tochigi 忠愛 Sparkling Sweet, 栃木県		720
Rich	Soutenbou The Heart of Echigo, Niigata 想天坊 越後の心伝える 新潟県	108	380
	Daimon Road to Osaka Tokubetsu Junmai Nigori (Cloudy Sake), Osaka 大門濁酒 大阪市	158	580
	Hiokizakura Yamashitataru Nama Junmai (Unpasteurized Sake), Totori 日置桜 山滴 特別純米生酒 鳥取県		680
	Daimon 45 Junmai Daiginjo, Osaka 大門45純米大吟釀 大阪市		980
Crispy	Rikyubai Iwafune Honjozo, Osaka 利休梅 磐船 特別本釀造 大阪市	150	540
	Rikyubai Sei Zan Ryoku Sui Tokubetsu Junmai, Osaka 利休梅 青山緑水特別純米 大阪市	158	580
	Daimon 55 Junmai Ginjo, Osaka 大門55純米吟釀 大阪市	168	620
	Sinsen Junmai Ginjo Blue Label Nama Chozo, Ishikawa 神泉 純米吟釀 藍牌 生貯蔵酒 石川県		780
Aromatic	Yasakaturu Iwai Kurabu Junmai, Kyoto 弥栄鶴 祝蔵舞 純米酒 京都府	150	540
	Rikyubai Shizuka Junmai Ginjo, Osaka 利休梅 静香純米吟釀 大阪市	168	620
	Yasakaturu Kame No O Kurabu Junmai Ginjo, Kyoto 弥栄鶴 亀の尾蔵舞 純米吟釀 京都府	188	680
	Rikyubai Hanzaemon Junmai Daiginjo, Osaka 利休梅 半左衛門 純米大吟釀 大阪市		780
	La Jomon Junmaishu, Yamagata 匠門 純米酒 山形県		780
	Daimon 35 Junmai Daiginjo, Osaka 大門35純米大吟釀 大阪市		1080
Matured	Hiokizakura Toki No Takumi 5 years Junmai Tobin, Totori 日置桜 時の匠 純米斗瓶 五年熟成古酒 鳥取県		1080
	The Toji Series Edition 1 Junmai Daiginjo (Vintage 1999 BY02), Osaka 大門 杜氏系列初号 純米大吟釀 大阪市		2980

Gin

Bombay Sapphire	96
Suntory ROKU	108
Hendrick's	118
ETSU Ocean Handcrafted	138
Tsukusu	138
Four Pillars Bloody Shiraz	148
Applewood Coral	158

Vodka

Meiri Shurui Wa Craft Vodka	88
Grey Goose	96
Whitley Neill Rye	108
Stolichnaya Elit	138

Rum

Goslings Black Seal	88
Bacardi Superior	96

Tequila

José Cuervo Especial Plata	88
Patron XO Café	108
Casamigos Blanco	138

American Whiskey

Jack Daniel's	96
Michter's US*1	138

Scotch Whisky

Ballantine's 12 yrs	96
Chivas 18 yrs	148

Japanese Whisky

Suntory Torys Extra	88
The Kurayoshi Matsui	96
Whisky Umeshu	
Suntory Old Whisky 43	96
Suntory Special Reserve	118

Single Malt Whisky

Glen Grant 15 yrs	158
Nikka Yoichi	178
Glenlivet 18 yrs	198
The Yamazaki 12 yrs	258
The Hakushu 12 yrs	278

Japanese Spirits

Kagoshima	78
Daiyame Imo Shochu	
Ten No Kokuin	78
Black Sugar Umeshu	
Kajitsushu (Fruit Wine)	88
Please ask our staff for the seasonal flavors	

Beer

Yebisu Sapporo (draught)	68/350ml
Asahi (bottle)	58/330ml
Suntory "All-Free" Beer (non alcohol)	58/350ml

Juice

Fresh Orange	52
Apple / Cranberry / Grapefruit / Pineapple / Tomato	48

Mineral Water

Acqua Panna / Perrier	68
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Coffee

Cappuccino / Double Espresso / Latte / Regular Coffee	52
Americano / Long Black / Single Espresso	48
*Decaf Coffee is also available	

Tea

Lemon & Ginger / Apple Elderflower / Raspberry Peach & Rose / Mango & Bergamot / Icewine / Green Tea Jasmine	52
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Wine

Rose, Sparkling Wine & Champagne

	Grape	Vintage	Glass	Carafe (375ml)	Bottle (750ml)
Domaine de l'Herré, France	Cabernet sauvignon, Merlot & Malbec	2021	78		380
Vilalta, Prosecco Espumante Extra Dry DOC, Veneto, Italy	Glera	NV	78		380
Boizel, Brut Reserve NV	Blend	NV			880
Ruinart Blanc de Blancs	Chardonnay	NV			1180
Dom Perignon	Blend	2012			2380

White Wine

Tahuna, Marlborough, New Zealand	Riesling	2021	78	210	380
Hipi, Marlborough, New Zealand	Sauvignon Blanc	2022	78	210	380
Hayes Ranch, California, USA	Chardonnay	2021	78	210	380
Jean-Marc Brocard "Ica-Onna", Bourgogne, France	Aligote	2018			530
Château du Cray Montagny 1er Cru Le Cornevent MONOPOLE, Burgundy, France	Chardonnay	NV			680
Domaine Roblin Sancerre, Loire, France	Sauvignon Blanc	2020			780

Red Wine

Hayes Ranch, California, USA	Cabernet Sauvignon	2020	78	210	380
Dourthe Marquille Rouge, Bordeaux, France	Merlot & Cabernet Sauvignon	2017	78	210	380
Warburn Estate Rumours Shiraz, Australia	Shiraz	2021	78	210	380
La Valentina Montepulciano d'Abruzzo, Abruzzo, Italy	Montepulciano	2020			530
Familia Schroeder Saurus Barrel Fermented, Argentina	Pinot Noir	2019			630



LUNCH MENU

昼膳

available on Monday to Friday (except public holiday) 星期一至五供應 (公眾假期除外)

OZAKAYA APPETISER SAMPLER

house pickles, corn ribs, potato salad, plum tomato, mozuku, pork miso soup
漬物・粟米・薯仔沙律・梅番茄・水雲醋・味噌豚肉湯

EXECUTIVE TASTING MENU

sashimi (4) • kappo • sushi (4) • temaki • soup • sweet
刺身(4)・割烹料理・壽司(4)・手卷・碗物・甘味

698

DELUXE SASHIMI (10) | chef's daily selection 360
季節刺身盛合(10切)

SEASONAL SUSHI SELECTION (10) 320
季節壽司盛合(10貫)

VEGGIE MAKI (4) 188
柚子素菜卷(4貫) | 北海道青海苔鮮粟米沙律
freshly handmade roll with yuzu, daikon, mizuna & corn salad

HAMACHI DON 258
油甘魚刺身丼 | 玉蔥醬・南美辣椒・脆洋葱・紫蘇
slices & minced yellow tail layered over sushi rice bowl
complemented with cilantro, onion relish, jalapeno,
crispy onions & shiso leaf

NEGITORO UOGASHI DON 298
蔥吞拿魚・角切刺身丼 | 胡麻
minced tuna & diced assorted sashimi layered over sushi rice
with sprinkled sesame

DELUXE SASHIMI DON 320
特選八品刺身丼
assorted sashimi layered over sushi rice

UNI WAGYU DON 368
海膽火炙和牛丼・和牛他他 | 日本蛋
fresh sea urchin with slices of wagyu beef over a bowl of
Japanese pearl rice complimented with an onsen egg

UNAGI YAKI 268
汁燒鮮鰻魚・法國鴨肝 | 粟米・紫菜
grilled fresh eel with foie gras, corn,
seaweed strips & Japanese pearl rice

KUROGE WAGYU BEEF CURRY UDON 228
黑毛和牛肉咖喱烏冬 | 水菜・番茄
Japanese wagyu beef with curry & udon
complemented with mizuna & tomato

PORK LOIN YAKI 208
十勝豚肉生薑燒 | 洋葱醬
enjoy our version of the pork shogayaki, pork loin
with a homemade onion puree & ginger sauce

FUKUNAGA WAGYU FEAST

さつま福永和牛祭

certified A5 Japanese wagyu 獲認證的A5日本和牛

WAGYU FRIED RICE 198
和牛肉炒飯
sesame, garlic chips

WAGYU BEEF DON 228
和牛肉丼
onion, teriyaki sauce

WAGYU KAMAMESHI 268
和牛肉肩胛肉釜飯
mizuna, truffle oil, onsen egg

DISCOVER
MORE
更多詳情



SEAFOOD ANGEL HAIR 198
海膽・鮭魚子天使麵 | 伊勢海老汁
pasta lovers can enjoy sea urchin with salmon roe
soaked in lobster bisque sauce

WAGYU SUKIYAKI UDON 198
喜燒和牛烏冬 | 溫泉蛋・水菜
wagyu beef udon complemented with mizuna & onsen egg

SAIKYO MISO YAKI BLACK COD 238
西京銀鱈魚 | 南蠻甘菊汁
this classic Japanese seafood dish is delicate, buttery &
melt in your mouth, delicious with nanban carrot sauce

MIXED TEMPURA 238
雜錦天婦羅 | 虎蝦・季節魚・野菜
prawn, fish & vegetables lightly fried in batter

AWAO CHICKEN 188
阿波美地雞 | 山菜・白雞湯・柚子胡椒
premium chicken with mountain vegetables
with a rich white chicken broth with yuzu kosho paste

GRILLED ONIGIRI OCHAZUKE 188
醬油燒飯糰鯛魚湯茶漬丼 | 季節魚・枝豆・舞茸
grilled Japanese rice ball simmered in a bowl of fish broth
with edamame and Japanese mushrooms & slices of daily fish

TOKACHI PORK BELLY TAKANA RICE 238
十勝豚明太子水菜鍋飯
Hokkaido classic tokachi pork belly layered over rustic
fried rice, corn, truffle, mentaiko, buckwheat groats
with onsen egg on top
粟米・松露醬・溫泉玉子・蕎麥籽

vegetarian option is available for miso soup, tempura, daily fish grilled onigiri ochazuke
味噌湯・雜錦天婦羅及醬油燒飯糰鯛魚湯茶漬丼提供素食選擇

SIGNATURE MOCKTAIL 招牌無酒精雞尾酒 +49 | COFFEE 咖啡 +45 | DAILY DESSERT 甘味 +40

🌱 - vegetarian 素食 | prices are in HKD 價格以港幣計算 | 10% service charge 加一服務費



OZAKAYA

BRUNCH

498 / person (adult) | 249 / person (6-11 years old)

(last order 14:45)

free flow beverage (last order 15:45)

+190 / person | +100 / person (non-alcoholic beverage)

Soutenbou Echigo no Kokoro Tsutaeru
Soutenbou Rose Snake Super Dry Junmai Nama Genshu
Rikyubai Shizuka Junmai Ginjo
Kikusui no Karakuchi Honjozo

Kikumasa Josen Honjozo Kimoto Karakuchi
House Sparkling Wine, White or Red Wine, Beer
Fresh Orange Juice, Soft Drinks
Mineral Still Water, Sparkling Water

maki (unlimited, per person)

spider maki
shojin maki 
spicy salmon maki

small (unlimited, per person)

broccolini 
shishito miso
assorted sashimi
edamame 
sea salt
rocket salad | wafu sauce 
sesami oil · takuan pickles · mizuna
fruit tomato 
yuzu gel · shiso oil
corn ribs 
lime miso butter
jidori wings kushiyaki
sea salt
wagyu tataki
rocket arima sancho
karaage
black sugar glaze
tempura
prawn yasai
miso soup

main (choose one, per person)

awao chicken
sansai · white chicken soup
hokkaido platinum pork belly
sakekasu sauce · onion · garlic chips
grilled hamachi collar
sea salt
bara chirashi don
sashimi · sushi rice
maitake takana rice 
corn · truffle oil · onsen egg
black cod saikyo +120
nanban carrot sauce
aus wagyu m6+ rump cap +120
beef jus
kuroge wagyu +200
black garlic

sweet · fruit (unlimited, per person)

aichi ichijku
fig · ricotta · thyme meringue
yuzu crème brûlée
daily fruit

 - vegetarian

this menu and free flow beverage (if applicable) require the participation of the entire table
this menu is available for dine-in only | available on saturday, sunday & public holiday | prices are in HKD | 10% service charge



BRUNCH

成人 (每位) 498 | 6-11歲小童 (每位) 249

(最後點餐 14:45)

無限暢飲 (最後點餐 15:45)

每位 +190 | 每位 +100 (不含酒類飲品)

想天坊 越後の心伝える
蛇逃 蛇薔薇 超辛口 純米生原酒
利休梅 静香 純米吟釀
菊水の辛口 淡麗辛口 本釀造

菊正宗 生酖 辛口 本釀造
氣泡酒, 紅酒, 白酒, 啤酒
鮮橙汁, 汽水,
天然礦泉水, 有氣礦泉水

卷 (無限量, 每位)

軟殼蟹卷

素菜壽司卷 V

辣蔥三文魚卷

小 (無限量, 每位)

綠花椰菜苗 青唐辛子味噌 V

雜錦刺身

海鹽枝豆 海鹽 V

芝麻菜和風沙律 芝麻油・漬物・水菜 V

番茄 柚子・紫蘇油 V

粟米 青檸味噌醬 V

鹽燒雞翼

和牛他他 有馬山椒・火箭菜

唐揚炸雞 黑糖醬

天婦羅 海老・日本野菜

味噌湯

主 (選一, 每位)

阿波美地雞

山菜・白雞湯

北海道白金豚

酒粕・洋蔥・蒜片

油甘魚鮫

海鹽燒

角切刺身丼

舞茸菇高菜土鍋飯 V

粟米・松露油・溫泉玉子

西京銀鱈魚 南蠻甘筍汁 +120

澳洲m6和牛後腰肉 牛肉照燒汁 +120

和牛西冷 黑蒜醬汁 +200

甘味・水果 (無限量, 每位)

愛知縣無花果・

乳清芝士・百里香蛋白脆

柚子焦糖法式燉蛋

季節水果

V - 素食

此餐牌只限堂食 | 同座客人需一同享用此餐單及無限暢飲(如適用) | 星期六、日及公眾假期供應 | 價格以港幣計算 | 加一服務費



FUKUNAGA WAGYU FEAST

certified A5 Japanese wagyu

WAGYU TATAKI

rocket • onion

WAGYU SASHIMI

garlic ponzu

WAGYU SUSHI

aburi • truffle

WAGYU STEAK

rump cap • ribeye • beef jus

WAGYU SHIMOFURI SHABU

spring onion • yuzu ponzu

WAGYU KATSU

gyukatsu sauce • wasabi

WAGYU FRIED RICE

sesame • garlic chips

FIG HOKKAIDO MILK CHIP

ricotta • thyme meringue • nuts

880

DISCOVER
MORE



menu order applies to the same table |
let us know if there is any dietary requirements | price is in HKD | 10% service charge



OZAKAYA



さつま福永和牛祭

獲認證的A5日本和牛

炙燒半生和牛胸肉

火箭菜・洋蔥

和牛西冷刺身

火炙和牛肋肉松露壽司

照燒和牛肉眼・後腰肉

湯霜和牛胸肉

吉列和牛後腿肉

和牛肉炒飯

愛知縣無花果百里香蛋白脆

乳清芝士・果仁

880

更多詳情



同座客人需享用同一餐單 | 請告知我們你的餐膳要求
價格以港幣計算 | 加一服務費