

H A R A



# RAW

## CREVETTE ROSE

( Lemon, Salmon Roe )

阿 根 廷 紅 蝦 刺 身

\$38

## FRESH OYSTER

( Home Made Smoothie )

新 鮮 生 蠔

\$48up

## HOKKAIDO SCALLOP

( Oba, Sea Salt, Lime )

北 海 道 珍 寶 帶 子 刺 身

\$68

## MARKET FISH SASHIMI

( Seasonal Fish )

時 令 刺 身

\$78up

## HAMACHI SASHIMI

( Soy Sauce, Spring Onion )

油 甘 魚 刺 身

\$78

## AKAMI SASHIMI

( Soy Sauce, Roasted Sesame )

吞 拿 魚 ( 赤 身 ) 刺 身

\$78

## NAMA CHUTORO SASHIMI

( Spring Onion, Soy Sauce )

吞 拿 魚 ( 中 拖 羅 ) 刺 身

\$88

## SASHIMI PLATTER

( 3 Kinds of Seasonal Sashimi )

刺 身 拼 盤

\$218

## OYSTER PLATTER

( 6 pcs of Seasonal Oyster, Chef Smoothie )

生 蠔 拼 盤

\$228

## CHILLED SEAFOOD PLATTER

( Seasonal Sashimi, Sea Whelk, Clams, Tiger Prawns, Isoyaki Abalone )

海 鮮 拼 盤

\$288



# APPETIZER

## GRILLED FUGU

( Mirin, Mayo )

照燒雞泡魚干 \$88

## SEASONAL CHEF SALAD

🌱 ( Shrimps, Tamago, Mentaiko Mayo, Salad Veggie )

廚師精選沙律 \$88

## DEEP FRIED SHIROEBI

( Shichimi, Wasabi Mayo )

七味粉炸白蝦 \$88

## BAKED EGGPLANT

🌱 ( Saikyo Shiro Miso, Spring Onion )

日式味噌烤茄子 \$92

## ROASTED IBERICO PORK RIB

( Japanese Roasted Gravy, Sesame )

日式燒汁豬肋骨 \$98

## PARMA HAM AND AVOCADO SALAD ROLL

( Avocado, Salad Leaves )

巴馬火腿牛油果沙律卷 \$98

## JAPANESE MISO CRAB MEAT

🌱 ( Crab Plaster, Crab Meat, Crab Roe )

甲羅燒 ( 日本味噌釀蟹蓋 ) \$128

## GRILLED HAMACHI KAMA

( Rock Salt, Lemon )

鹽燒油甘魚鮫 \$138

## SEASONAL CLAMS

( Sake or Garlic and Chili Sauce )

時令炒蜆 \$158

## ROASTED TUNA SALAD

( Mango, Rocket Leaves )

燒吞拿魚芒果沙律 \$158



BEEF CARPACCIO

( Coriander, Capers, Anchovy Dressing )

生 牛 肉 薄 片 沙 律

\$168

BOSTON LOBSTER BUN

( Home Made Dressing, Cabbage )

波 士 頓 龍 蝦 包

\$198



# PASTA AND RISOTTO

## UDON IN FISH BROTH

( Sillaginidae Tempura, Home Made Fish Broth )

魚 白 湯 烏 冬 \$148

## WILD MUSHROOM SPAGHETTI

( Japanese Mushroom, Touch of Cream )

日 式 野 菌 意 大 利 麵 \$178

## VEGETABLES LASAGNE

( Seasonal Vegetables, Tomato and Cream Sauce, Cheese )

什 菜 千 層 麵 \$178

## FUSILLI WITH CHICKEN TENDER

( Garlic, Cherry Tomato, Pesto Cream )

香 草 汁 雞 肉 螺 絲 粉 \$178

## CREVETTE ROSE LINGUINE

( Sashimi Crevette Rose, Lemon, Italian Parsley )

紅 蝦 扁 意 大 利 粉 \$198

## BROWN CRAB RISOTTO

Ⓢ ( Brown Crab Meat, Crab Paste, Saffron and Touch of Cream )

睡 蟹 意 大 利 飯 \$248

## URCHIN AND SCALLOP RISOTTO

Ⓢ ( Sea Urchin, Kelp, Urchin Miso Paste, Hokkaido Scallop )

海 膽 意 大 利 飯 \$258



# MAIN COURSE

## GRILLED KINKI FISH

( Pink Rock Salt, Grilled Lemon )

燒 原 條 喜 之 次

\$188

## SAIKYO MISO YAKI BLACK COD FILLET

( Shiro Miso, Orange Juice )

西 京 燒 黑 鱈 魚

\$218

## YAKITORI PLATTER

🌿 ( Chicken Wing, Breast Soft Bone, Shoulder Meat, Gizzard )

雞 串 燒 拼 盤

\$218

## NEW ZEALAND BABY LAMB RACK

🌿 ( Roasted Garlic, Rosemary )

紐 西 蘭 羊 鞍

Half / \$228  
Whole / \$398

## ROASTED SPRING CHICKEN

🌿 ( Teriyaki Style, Sesame, Chives )

日 式 照 燒 春 雞

\$248

## CANADA PORK CHOP

( Grilled Pineapple . Rocket Leaves, Pomegranate )

加 拿 大 豬 鞍 扒

\$258

## U.S. BUTCHER'S STEAK ( 15 OZ )

( Rock Salt, Demi-Glace )

屠 夫 牛 扒

\$388

## DEEP FRIED POTATO CHIPS

炸 薯 條

\$68



# DESSERTS

DORAYAKI WITH RED BEAN

紅豆銅鑼燒

\$68

GRILLED PINEAPPLE WITH CARAMEL SAUCE

香烤焦糖菠蘿

\$68

COCONUT CREME BRULEE

椰皇焦糖燉蛋

\$72

JAPANESE CHEESE CAKE WITH STRAWBERRY AND VANILLA ICE-CREAM

日式芝士蛋糕伴士多啤梨、  
雲尼拿雪糕

\$82

OPERA CAKE WITH DOUBLE CHOCOLATE SAUCE

歌劇院蛋糕

\$82

ICE-CREAM

1 Scoop / \$28

雪糕

2 Scoops / \$48

3 Scoops / \$68