

sugar

PRESENTS

BAR PLATES

17:30-21:00

SUSHI PLATTER S \$158 / L \$238

SELECTION OF HAND-ROLLED MAKI & NIGIRI SUSHI FOR SHARING

壽司拼盆 . 壽司卷 . 手握壽司

SCALLOP SASHIMI \$148

TAMARILLO DRESSING, PINE NUTS, LIME

帶子刺身 . 樹蕃茄醬 . 松子 . 青檸

HAMACHI \$148

YUZU & TRUFFLE DRESSING

油甘魚 . 柚子松露醬

RED SNAPPER \$148

SPICY CUCUMBER DRESSING

紅鯛魚 . 辣黃瓜醬

SEA URCHIN MONAKA (3PCS) \$148

FLOWER SHAPED WAFERS, CRABMEAT, UNI & DRESSED SUSHI RICE


海膽脆餅 . 花形脆餅 . 蟹肉 . 海膽 . 壽司飯



SEAFOOD TEMPURA MAKI \$148

SALMON & SNAPPER ROLLED IN SUSHI RICE,
NORI SEAWEEED, CRISP TEMPURA CRUST

三文魚 . 鯛魚 . 天婦羅卷

 vegan 純素  vegetarian 素食

 contains nuts 含有堅果

 sustainable fish 可持續魚類  low carbon footprint 低碳

PRICE ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

BAR PLATES

17:30 - 21:00

PORK CUTLET KATSU SANDO \$188
BREADED SAGABUTA LOIN, MILK BREAD, KATSU SAUCE
日式豬扒吉列三文治 . 吉列醬

WAGYU BEEF TATAKI \$198
SEARED AUSTRALIAN WAGYU, PONZU SAUCE, CRISPY GARLIC &
GREEN ONIONS
生熟澳洲和牛刺身 . 柚子酢 . 炸蒜 . 青葱

SAIKYO MISO YAKI BLACK COD  \$218
MISO & MIRIN GLAZE, KEWPIE
西京味噌烤鱈魚

CHICKEN KATSU CURRY MINI DON \$128
BREADED CHICKEN FILLET, CURRY SAUCE, PICKLES
迷你日式咖哩雞丼飯

WAGYU BEEF MINI DON \$168
SEARED BEEF, TAIYOURAN EGG YOLK, YAKINIKU SAUCE & GREEN
ONIONS
迷你和牛丼飯 . 生蛋黃 . 燒肉汁 . 青葱


SPICY SALMON MINI DON  \$138
TORCHED FILLET, KEZURIBUSHI, FURIKAKE, IKURA
迷你辣味三文魚丼飯 . 鯉魚片 . 拌飯素 . 三文魚籽



A SPOONFUL OF SUGAR

JAPANESE WATERMELON SORBET  \$88
YUZU & UMESHU PEARL
日本西瓜雪葩 . 柚子梅酒珍珠

MACHA PANNA COTTA  \$118
MANDARIN ORANGE & KINOME
抹茶奶凍 . 柑橘 . 木之芽

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BAR BITES

17:30-00:00

GRILLED YAKI TORI (3PCS)

日式燒烤串

- **CHOSU CHICKEN THIGH** 烤雞串 \$138
SWEET SOY GLAZE & TOASTED BLACK SESAME
- **KINBOSHI PORK BELLY** 烤日本豬腩肉 \$138
YUZU KOSHO & HONEY GLAZE
- **HOKKAIDO SCALLOP** 烤北海道帶子  \$198
SEA URCHIN & LIME BUTTER

STEAMED EDAMAME

\$78

HIMALAYAN PINK SEA SALT & TOGARASHI SPICE

日本枝豆 . 喜馬拉亞山粉紅海鹽 . 七味唐辛子

SPICY TUNA

\$138

CRISPY RICE CAKES, SPICED TUNA TARTARE, SANSHO PEPPER

香辣吞那魚他他 . 脆米餅 . 山椒粉


OCTOPUS TAKOYAKI BALLS



\$138

OKONOMIYAKI SAUCE, KEWPIE, KATSUOBUSHI FLAKES

章魚燒 . 沙律醬 . 木魚花

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BAR BITES

17:30-00:00

MAITAKE MUSHROOM, RED PEPPER & KALE TEMPURA  \$128

RADISH TENTSUYU

舞茸菇 . 甜椒 . 羽衣甘藍 . 天婦羅

PUMPKIN KOROKKE  \$128

BREADCRUMBED KABOCHA PUMPKIN CAKE, UMEBOSHI KETCHUP

南瓜可樂餅 . 梅子茄汁

FRIES  \$88

UMEBOSHI KETCHUP, KEWPIE MAYO

脆薯條 . 梅子茄汁 . 沙律醬

LOADED TOKYO FRIES \$138

KEWPIE, FURIKAKE, KATSUOBUSHI FLAKES & TONKATSU SAUCE

東京炸薯條 . 沙律醬 . 木魚花 . 日式豬扒醬

CRISPY FURIKAKE SQUID \$138

NORI FLAKES & YUZU MAYONNAISE


酥炸鮮魷 . 紫菜碎 . 柚子沙律醬



BONELESS CHICKEN WING KARAAGE \$138

SPICY MISO SAUCE

日式唐揚炸無骨雞翼 . 辣味噌醬

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THE END