

# SIGNATURE

フォアグラ最中 Foie Gras Monaka, Pistachio Cream (2 pcs)	\$380
和牛雲丹烏賊寿司 Bowl of Wonders	\$380
ロブスターと温野菜 Lobster Warm Salad	\$380
生湯葉と車海老 Kyoto Yuba Sashimi with Kuruma Ebi , Umadashi	\$380
特製太巻き寿司 The "FUTOMAKI" Premium Sushi Roll	(Whole) \$480 (Half) \$260
トマトの雫 Japanese Fruit Tomato Water , Shiso Basil Oil Martini ( No alcohol )	\$198

# SASHIMI

お造り三種 Gem of the Sea Ssshimi ( 3 kinds of selection)	\$560
お造り五種 Gem of the Sea Ssshimi ( 5 kinds of selection)	\$780
旬の白身魚薄造りポン酢ジェリー Shun White Fish Usuzukuri , Ponzu Jelly	\$380
烏賊キャビア素麺 Squid Somen in Cold Dashi Soup , Caviar	\$380
炙りトロアップルマスタードソース Toro Tataki , Apple Mustard Dressing	\$480
和牛の温かい刺身 にんにくポン酢 Wagyu Warm Sashimi , Spicy Garlic Ponzu Sauce	\$380



All prices are in HKD and subject to 10 percent service charge

KAPPOU MODERN

# FROM THE SEA

甘鯛鱗焼きと百合根 Grilled Crispy Scale Amadai, Lily Bulb	\$480
大鰻蒲焼 Eel Kabayaki, Sansho Powder	\$460
鱈鱠と鮑の天婦羅 Sharkfin, Abalone Tempura (1 pcs each)	\$488
馬糞雲丹天婦羅 Hokkaido Bafun Uni Tempura (2 pcs)	\$480
天婦羅盛り合わせ Assorted Tempura Luxe ( Tiger Prawn, Abalone, Wagyu, Veggies)	\$780
松葉蟹甲羅揚げ Baked Matsuba Crab Shell	\$460

# FROM THE LAND

鳥の味噌漬けやき Miso Grilled Yellow Chicken, Seasonal Vegetable	\$480
イベリコ豚のかつとじ Iberico Pork Katsutoji with Onsen Egg	\$480
焼和牛サーロイン 黒ニンニクたれ Grilled A4 Wagyu Sirloin Back Garlic Teriyaki with Vegetable (150G)	\$580
焼和牛サーロイン和風ソース Grilled A4 Wagyu Sirloin with Vegetable, Apple Mustard Sauce (150G)	\$580
和牛すき焼き Hand Cut Wagyu Sukiyaki, ONSEN Egg (100G)	\$580
北海道産豚すき焼き Hokkaido Pork Sukiyaki with ONSEN Egg (100G)	\$520
大阪土手焼 Osaka Style Slow Cook Wagyu with White Miso in Clay Pot	\$560

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# DONABE & NOODLES

銀シャリ Japanese KOSHIHIKARI Pot Rice, Pickles (For 2 person)	\$288
海鮮土鍋御飯 Abalone, Scallop, Salmon Roe Pot Rice (For 2 person)	\$680
熟成極細素麺 Cold Aged Somen Noodle with Sudachi	\$280
温かい蕎麦又は冷たい蕎麦 Soba Noodle with Vegetable (Hot or Cold)	\$280
冷やし麺大鉢盛り Longevity Noodle Celebration ( Abalone , Tiger Prawn , Japanese Tamago, Soba, Somen )	L \$580 S \$380

## VEGETABLE

季節のお野菜天婦羅 Seasonal Vegetable Tempura	\$288
季節のお野菜グリル 山葵味噌 Grilled Seasonal Vegetable , Wasabi Miso	\$288
野菜の巻寿司 Vegetable Sushi Roll 3 kinds (Cucumber, Kanpyo, Mushroom)	\$280

## SOUP

あさりの味噌汁 RKM Duo Miso Soup , Asari Clams , Seaweed, Mitsuba	\$188
季節のお椀 Chef Special Seasonal Soup	\$280
海鮮土瓶蒸し Seasonal 'DOBINMUSHI ' Soup	\$280



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# FROM JAPAN MARKET

(Pre-order 3 days in advance)

刺身、天婦羅、御飯  
Black Abalone Trio Experience

MP (\$760 to 890 per person)

北海道毛蟹(刺身、天婦羅、スープ)  
Hairy Crab Trio Experience

MP (\$720 to 880 per person)

ロブスターと烏賊の鉄鍋パエリア  
Lobster and Squid Toban Paella (For 2 person)

\$680



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