



## 料理长推荐 Chef's Recommendation

帝王蟹腿美乃烧 (1/4 肩) Grilled King Crab Leg with Ponzu Mayonnaise 218  
(1pc)

清蒸北海道松叶蟹 (1只/1-1.2公斤) Steamed Hokkaido Snow Crab (1pc/1-1.2kg) 688

北海道蟹料理 Hokkaido Crab Dishes 688  
松叶蟹腿刺身 (2条) Snow Crab Leg Sashimi (2pcs)  
帝王蟹土瓶蒸 King Crab Soup Pot  
蒸北海道松叶蟹 (半只) Steamed 1/2 Hokkaido Snow Crab  
帝王蟹腿美乃烧 Grilled King Crab Leg with Ponzu Mayonnaise  
蟹肉泡饭 Rice in Crab Meat Soup

鲜活阿拉斯加帝王蟹 (可选择刺身, 清蒸或炭烤) Live Alaska King Crab 时价  
(Options: Sashimi, Steamed or Char Grilled) Market Price



## 前菜 Appetizer

冷豆腐鲑鱼籽	Cold Tofu with Salmon Roe and Bonito Flakes	58
和风色拉配牛油果温泉蛋	Wafu Salad with Avocado and Soft Boiled Egg	68
酱油渍金枪鱼配山药	Soy Marinated Tuna with Yam Puree	98
醋味噌八爪鱼	Vinegar Miso Octopus	68
扇贝刺身配裙带菜和醋味噌	Scallop Sashimi with Wakame and Celery Miso Vinegar Dressing	128
日式生牛肉	Beef Tataki	148



## 热菜 Hot Dish

<b>S</b> 海鲜松茸蒸蛋	Steamed Egg with Seafood and Matsutake	68
<b>S</b> 香煎鹅肝味噌煮大根	Seared Foie Gras with Simmered Miso Radish	128
酒蒸文蛤	Steamed Clam with Sake	78
<b>S</b> 自家制烤鳗鱼 (蒲烧/盐烧)	Homemade Char Grilled Eel (Choice of Salt or Homemade Eel Sauce)	168
大西洋银鳕鱼西京烧	Grilled Atlantic Cod Fish Saikyo Style	188
煮金目鲷	Boiled Alfonsino	188
<b>S</b> 炭烤长寿鱼配海盐	Char Grilled Orange Roughy Fish with Sea Salt	188
<b>S</b> 烤半只波士顿龙虾配海胆	Grilled Half Boston Lobster with Sea Urchin	338
蟹肉烤牛油果	Crab Meat with Grilled Avocado	88
照烧鸡腿配山椒	Teriyaki Chicken with Japanese Pepper	88
<b>S</b> 日式炸西班牙黑毛猪排	Fried Spanish Iberico Tonkatsu	98
<b>S</b> 烤澳洲M5和牛	Grilled Australian M5 Wagyu Beef	258
蛤蜊菌菇味噌汤	Clam and Mushroom Miso Soup	48
<b>S</b> 帝王蟹土瓶蒸	King Crab Soup Pot	118



## 刺身 Sashimi

蓝鳍金枪鱼赤身	Blue Fin Tuna (5片/pcs)	178		活扇贝	Live Scallop (1只/pc)	118
蓝鳍金枪鱼中脂	Blue Fin Fatty Tuna (3片/pcs)	218	🍣	活北寄贝	Live Surf Clam (1只/pc)	128
蓝鳍金枪鱼大脂	Blue Fin Extra Fatty Tuna (3片/pcs)	288	🍣	牡丹虾	Peony Shrimp (2只/pcs)	118
帝王鲑	King Salmon (5片/pcs)	118		甜虾	Sweet Shrimp (2只/pcs)	68
深海大竹荚鱼	Shimaaji (5片/pcs)	108		新西兰鳌虾	New Zealand Scampi (1只/pc)	168
鲷鱼	Snapper (5片/pcs)	88		松叶蟹腿	Snow Crab Leg (3条/pcs)	158
鲷鱼	Hamachi (5片/pcs)	88		鲑鱼籽	Salmon Roe	68
海胆	Sea Urchin (1只/pc)	118		爱尔兰生蚝	Irish Oyster (1只/pc)	78
章鱼	Octopus (5片/pcs)	78	🍣	澳洲黑金鲍	Australian Black Abalone (1/3 只/pc) (1只 /pc)	368 1088
当季特选刺身三品				Assorted Sashimi 3 Kinds		288
当季特选刺身五品				Assorted Sashimi 5 Kinds		368
当季特选刺身七品				Assorted Sashimi 7 Kinds		568



## 握寿司 (一个) Nigiri Sushi(1pc)

蓝鳍金枪鱼赤身	Blue Fin Tuna	48	海胆	Sea Urchin	58
蓝鳍金枪鱼中脂	Blue Fin Fatty Tuna	78	活扇贝	Live Scallop	48
蓝鳍金枪鱼大脂	Blue Fin Extra Fatty Tuna	108	活北寄贝	Live Surf Clam	68
章鱼	Octopus	28	牡丹虾	Peony Shrimp	68
帝王鲑	King Salmon	28	甜虾	Sweet Shrimp	38
深海大竹荚鱼	Shimaaji	38	香煎鹅肝配海盐	Seared Foie Gras With Sea Salt	48
鲷鱼	Snapper	28	鲑鱼籽	Salmon Roe	38
鰺鱼	Hamachi	28			

## 寿司拼盘 Assorted Sushi Plate




当季特选寿司拼盘五品	Assorted Sushi 5 Kinds	158
当季特选寿司拼盘七品	Assorted Sushi 7 Kinds	258
当季特选寿司拼盘九品	Assorted Sushi 9 Kinds	358



## 卷寿司 Maki

金枪鱼	Tuna Maki	98
豪华外滩五色卷	Assorted 4 Kinds Seafood Maki	158

## 天妇罗&炸物 Tempura

矶边炸竹轮卷	Fish Cake Isobeyaki	68
 葱香鱼腩寿司天妇罗	Sushi Tempura, Scallion and Tuna	98
 大虾什锦天妇罗	King Prawn Tempura with Vegetables	138
 紫苏叶配海胆天妇罗	Sea Urchin and Shiso-Leaf Tempura	148
星鳗天妇罗	Conger Eel Tempura	178



## 主食 Rice And Noodle

明太子茶泡饭	Rice in Tea Soup with Pickled Fish Roe	68
<b>S</b> 自家制鳗鱼饭	Homemade Char Grilled Eel Rice	78
纷彩海鲜散寿司	Colorful Chirashi Sushi	78
<b>S</b> 澳洲M5和牛牛小排丼	Rice with Roasted Australian M5 Wagyu Beef	78
<b>S</b> “欣舍”拉面	“Shinpaku” Ramen	88
<b>S</b> 海鲜大阪烧	Seafood Okonomiyaki	118



## 甜品 Dessert

<b>S</b> 抹茶布蕾配红豆沙	Matcha Cream Brulee with Red Bean Compote	68
柚子芒果卡仕达配焦糖奶油	Yuzu Mango Custard with Caramel Cream	68
豆乳冰糕配松子迷你油条	Soy Parfait with Pine Nuts and Churros	68
<b>S</b> 新鲜水果蜜饯配香草冰激凌和黑蜜	Fresh Fruits, Dried Plum, Seaweed Jelly Vanilla Ice Cream and Dark Syrup	68
<b>S</b> 静冈玫瑰蜜瓜配水晶糕 奶油芝士和清酒冻	Shizuoka Honey Melon Crystal Cake, Cream Cheese and Sake Jelly	88





## 欣舍品鉴飨宴 Shinpaku Tasting Menu 每位RMB 588/person

三文鱼，鱼籽和海胆寿司

Salmon, Salmon Roe and Sea Urchin SUSHI

烤虾蔬菜色拉配梅子酱

Grilled Prawn, Mashed Potato and Mix Greens  
with Plum Dressing

当季特选刺身五品

Assorted Sashimi 5 Kinds

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炭烤M5牛排配百香果酱

Char-Grilled M5 Beef with Passion Fruit Dip

大西洋银鳕鱼西京烧和照烧鸡肉卷

Grilled Atlantic Cod Fish Saikyo Style  
and Teriyaki Chicken with Yuzu

芝士炸猪排，紫苏叶芦笋配牛油果泥

Cheese Tonkasu, Sisho Leaf  
Asparagus with Avocado Puree

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栗子盐烤鳗鱼釜饭

Chestnut Kama-Meshi Rice with Yuzu-Salt-Yaki Eel  
or

或

Mushroom Consomme with Home-Made Chicken Meat Ball  
or

自制鸡肉丸配什锦菌菇锅

或

Fresh Flower Crab Congee with Organic Egg  
(Supplement RMB 178)

鸡蛋鲜蟹和风杂炊

(需另加178元)

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抹茶布蕾配红豆沙

Matcha Cream Brulee with Red Bean Compote