IMASA

珍味とおつまみ
頭盤
APPETISERS

枝豆 EDAMAME	日本毛豆 Green soybeans with salt
賀茂茄子の二色田楽 KAMONASU-DENGAKU	雞肉麵豉醬燒賀茂茄子 Grilled Kamo eggplant with soybean paste and minced chicken
河豚みりん干 FUGU MIRINBOSHI	燒味淋魚乾 Grilled dried globefish
いか焼 IKA YAKI	燒魷魚筒 Grilled squid
鮭皮ポン酢和え SAKEKAWA PONZU-AE	炸三文魚皮伴青瓜絲 Crispy salmon skin with cucumber
辛子明太子 MENTAIKO	辣味明太子 Spicy cod roe
冷やし完熟トマト HIYASHI TOMATO	日本温室番茄 Chilled Japanese tomato
もずく酢 MOZUKU-SU	醋製水雲菜 Fine seaweed in vinegar
タラバ蟹冷奴 TARABA HOKKAIDO KANI YAKKO	鱈場蟹凍豆腐 King crab and cold bean curd with mixed spices
雲丹と山芋千切り UNI-YAMAIMO	海膽伴山芋千切 Shredded yam topped with sea urchin
豆鯵唐揚げ MAME AJI KARA-AGE	炸池魚苗 Deep-fried Japanese Jack mackerel
蒸し鮑と胡瓜若布酢 AWABI WAKAME KYURI-SU	蒸鮑魚配青瓜及酸汁 Steamed abalone, cucumber and seaweed in ginger-flavoured vinegar
酒菜四種盛り合わせ ZENSAI YON-SHU MORI	廚師精選雜錦四色前菜 Deluxe assortment of four appetizers

subject to 10% service charge

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お椀
湯類
SOUPS

伊勢海老味噌汁 ISE-EBI MISO-SHIRU	龍蝦麵豉湯 Miso soup with lobster
舞茸の車海老土瓶蒸し MAITAKE NO KURUMA EBI DOBIN-MUSHI	日本舞茸茶壺海鮮湯 Clear soup with maitake mushroom and seafood in an earthen teapot
赤出し AKADASHI	紅麵豉湯 Red miso soup
味噌汁 MISO-SHIRU	麵豉湯 Miso soup
季節の吸物 KISETSU SUIMONO	時令清湯 Seasonal clear soup

サラダ
沙律類
SALADS

※今佐風の野菜サラダ IMASA SALAD	廚師精選沙律 Seasonal white fish with smoked salmon and chicken salad
※牛叩きサラダ BEEF TATAKI SALAD	燒牛肉沙律 Roasted beef salad
タラバ蟹サラダ TARABA KANI SALAD	鱈場蟹沙律配朝鮮汁 King crab salad with kimuchi sauce
蟹子サラダ TOBIKO SALAD	飛魚籽沙律 Flying fish roe salad
大根サラダ DAIKON SALAD	白蘿蔔沙律 Japanese radish salad
伊勢海老サラダ SE-EBI SALAD	龍蝦沙律配柚子汁 Warm lobster salad with yuzu sauce (Trolley service for two persons)

※ご調製に 20 分程いただきます　製作過程需時約 20 分鐘　Time for preparation approximately 20 minutes

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IMASA

お造り
魚生類
SASHIMI

大トロ
Fatty tuna
金鎗魚腹

※石鯛薄造り
Thinly-sliced sea bream
石立魚薄切

生うに
Sea urchin
海膽

ミル貝
Geoduck
日本象拔蚌

縞鯵
Striped Jack
深海池魚

サーモン
Salmon
三文魚

帆立貝
Scallop (two pieces)
帶子 (2 隻)

日本産鮑
Abalone
日本鮑魚

鮪赤身
Red tuna
金鎗魚

※平目薄造り
Thinly-sliced flounder
左口魚薄切

ツブ貝
Sea whelk
嚮螺

釣り鯵
Horse mackerel
釣池魚

はまち
Yellowtail
油甘魚

牡丹海老
Botan shrimp (per piece)
牡丹蝦 (1 隻)

甘海老
Sweet shrimp
甜蝦

日本産特選和牛
Japanese beef
特選和牛

伊勢海老
Lobster
龍蝦

蛸
Octopus
八爪魚

いか
Squid
魷魚

※刺身盛合わせ
Assorted sashimi (one person)
雜錦魚生拼盤（1 人前)

赤貝
Ark shell (two pieces)
赤貝 (2 隻)

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お鮨
壽司類
SUSHI

※おすすめ特上炙り握り寿司盛り合わせ（6 種）
ABURI NIGIRI-SUSHI MORIAWASE

特級火炙手握寿司
Deluxe grilled sushi platter

花
HANA

特選雜錦壽司拼盤（花）
Premium assortment of nigiri sushi

月
TSUKI

雜錦壽司拼盤（月）
Deluxe assortment of nigiri sushi

トロ / 炙りトロ Fatty tuna / grilled fatty tuna 金鎗魚腹 / 焼金鎗魚腹	石鯛 Sea bream 石立魚	甘海老 Sweet shrimp 甜蝦	みる貝 Geoduck 象拔蚌
鮑 Abalone 鮑魚	平目 Flounder 左口魚	ズワイ蟹棒 Queen crab stick 松葉蟹柳	赤貝 Ark shell 赤貝
サーモン/ 炙りサーモン Salmon / grilled salmon 三文魚 / 焼三文魚	縞鯵 Striped Jack 深海池魚	まぐろ Red tuna 金鎗魚	はまち Yellowtail 油甘魚
日本産和牛 Japanese beef 日本和牛	うなぎ Eel 鰻魚	うに Sea urchin 海膽	釣り鯵 Horse mackerel 釣池魚
帆立貝 Scallop 帶子	イクラ Salmon roe 三文魚籽	※車海老 Cooked prawn 熟蝦	※穴子 Sea eel 海鰻

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IMASA

巻き物・手巻き
卷物類・手卷類
SUSHI ROLLS ・HAND ROLLS

トロ Fatty tuna with sesame and spring onions 香葱芝麻金鎗魚	※うなぎ Eel 鰻魚	海老天ぷら Shrimp tempura 活蝦天婦羅	※ソフトシェル Soft shell crab 軟殼蟹
神戸牛肉サラダ Kobe beef salad 和牛沙律	※鮭皮 Salmon skin 三文魚皮	カリフォルニア California 加州卷	生うに Sea urchin 海膽
※レインボーロール Rainbow roll 彩虹卷	太巻(4 コ) Futo maki (four pieces) 太卷(4 件)	細巻 (鮭、はまち、赤身、帆立貝) Choice of salmon, yellowtail, red tuna or scallop 細卷 可配（三文魚，油甘魚，呑拿魚或帶子）	

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Time for preparation approximately 10 minutes

焼き物
燒物類
BROILED DISHES

鮭ハラス焼 SAKE HARASU-YAKI	鹽燒三文魚腩 Broiled salmon belly with salt
銀鱈照り焼き GINDARA TERI-YAKI	汁燒銀鱈魚 Broiled silver cod with sweet soy sauce
銀鱈西京焼き GINDARA SAIKYOU-YAKI	麵豉醬燒銀鱈魚 Broiled silver cod with saikyou miso
はまちカマ焼き HAMACHI KAMA-YAKI	鹽燒油甘魚鮫 Broiled yellowtail collar with salt
鰻 蒲 焼 UNAGI KABA-YAKI	蒲燒鰻魚 Broiled eel with sweet soy sauce

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焼き物
燒物類
BROILED DISHES (CONT'D)

鶏香味焼き TORI KOUMI-YAKI	汁燒香味雞扒 Broiled chicken with koumiyaki sauce
伊勢海老雲丹焼き(300g) ISE EBI UNI-YAKI	海膽醬燒龍蝦（300 克） Broiled lobster with sea urchin paste
鯖塩焼き SABA SHIO-YAKI	鯖魚塩燒 Broiled mackerel with salt
さいころステーキ CUBE STEAK	燒汁牛柳粒 Grilled and stir-fried diced beef tenderloin

一品料理
蒸煮類
JAPANESE SPECIALITIES

※雲丹茶碗蒸し UNI CHAWANMUSHI	海膽蒸蛋 Steamed egg custard with sea urchin
土佐豆腐 TOSA TOFU	木魚絲炸豆腐 Deep-fried bean curd with sliced bonito in soy soup
湯豆腐 YUTOFU	豆腐紹菜鍋 Bean curd and vegetable hot pot
野菜炒め YASAI-ITAME	炒雜菜 Pan-fried mixed vegetables
揚出し茄子 AGEDASHI NASU	炸煮茄子 Deep-fried eggplant in soy soup
蛤酒煮 HAMAGURI SAKE-NI	煮清酒大蜆 Clam cooked with sake

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IMASA

串焼
串燒類
SPIT-ROASTED DISHES

牛肉エノキ巻 GYU-NIKU ENOKI MAKI	金菇牛肉卷 Beef rolled with golden mushrooms
ねぎま NEGI MA	京葱雞肉 Chicken with Welsh onions
しいたけ SHIITAKE	鮮冬菇 Mushroom
青唐 SHISHITOU	日本青椒仔 Green pepper
※手羽 TEBA	塩焼鶏翼 Chicken wing
※つくね TSUKUNE	雞肉丸 Chicken ball
なんこつ NANKOTSU YAKI	雞軟骨 Chicken soft bone
トウモロコシ TOMOROKOSHI	日本粟米 Sweet corn
※串焼盛合せ (6 串) KUSHIYAKI MORIAWASE	雜錦拼盤（6 串） Assortment (six skewers)

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一品料理
蒸煮類
JAPANESE SPECIALITIES

※烏賊ゲソ天ぷら今佐風 IKA-GESO TEMPURA	炸魷魚鬚 Imasa-style deep-fried cuttlefish
鶏の竜田揚 TORI TATSUTA-AGE	日式炸雞 Deep-fried chicken
※鰈唐揚げ KAREI KARA-AGE	炸鰈魚 Deep-fried sole
ソフトシェル唐揚げ SOFT SHELL CRAB	炸軟殼蟹 Deep-fried soft shell crab
揚黒豚とんかつ 沖縄産かりゆし熟成豚 TON-KATSU	沖縄吉列豬扒 Japanese-style Okinawa pork cutlet

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天扶良
天婦羅
TEMPURA

天ぷら盛り合わせ TEMPURA MORIAWASE	雜錦天婦羅 Assorted deep-fried seafood and vegetables
野菜天ぷら盛り合わせ YASAI TEMPURA	雜錦野菜天婦羅 Assorted deep-fried vegetables
かぼちゃ天ぷら KABOCHA TEMPURA	南瓜天婦羅 Deep-fried pumpkin
さつま芋の天ぷら SATSUMA-IMO TEMPURA	番薯天婦羅 Deep-fried sweet potato
舞茸天ぷら MAITAKE TEMPURA	舞茸菇天婦羅 Maitake mushrooms

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IMASA

天扶良
天婦羅
TEMPURA (CONT'D)

活車海老天ぷら LIVE PRAWN TEMPURA	活蝦天婦羅 (4 隻) Deep-fried live prawns (four pieces)
日本産蛤天ぷら HAMAGURI TEMPURA	日本大蜆 Japanese clam
車子天ぷら SHAKO TEMPURA	富貴蝦 Mantis shrimp
※伊勢海老天ぷら ISE-EBI TEMPURA	龍蝦天婦羅 Deep-fried lobster

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石焼き料理
石頭燒類
ISHIYAKI STONE GRILL

今佐ならではの石焼きの味をお樂しみ下さい。
神戸牛肉或海鮮石頭燒另配和風醬汁
Tender beef or fresh seafood and vegetables cooked on a heated stone and served with special sauces

牛肉石焼き BEEF ISHIYAKI	牛肉石頭燒及野菜 Beef stone grill and vegetables
牛肉石焼き御膳 BEEF ISHIYAKI GOZEN（一人前）	牛肉石頭燒套餐 廚師精選前菜，魚生，煮物, 日本牛肉石頭燒及野菜，白飯，麵豉湯及香瓜菜 Appetiser, sashimi, simmered dish, tender beef, vegetables, rice, miso soup and pickles (one person)
伊勢海老と特選海鮮石焼き ISE-EBI TO TOKUSEN KAISEN ISHIYAKI	龍蝦, 特選海鮮拼盤石頭燒及野菜 Lobster, deluxe seafood and vegetables
伊勢海老と特選海鮮石焼き御膳 ISE-EBI TO TOKUSEN KAISEN ISHIYAKI GOZEN	龍蝦, 特選海鮮石頭燒套餐 廚師精選前菜，魚生，煮物, 龍蝦, 特選海鮮拼盤及野菜石頭燒，白飯，麵豉湯及香瓜菜 Appetiser, sashimi, simmered dish, lobster, deluxe seafood, vegetables, rice, miso soup and pickles (one person)

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IMASA

和風肉料理
牛肉類
BEEF SPECIALITIES

牛肉照り焼き BEEF TERIYAKI	日本牛扒照燒 Grilled beef steak with teriyaki sauce
牛肉照り焼き御膳 BEEF TERIYAKI GOZEN （一人前）	日本牛扒照燒套餐 廚師精選前菜, 清湯, 魚生, 牛扒照燒, 白飯, 麵豉湯及香瓜菜 Appetiser, clear soup, sashimi, beef teriyaki, rice, miso soup and pickles (one person)

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鍋料理
生鍋類
HOT POT RYORI

牛肉しゃぶしゃぶ SHABU SHABU	牛肉涮鍋 Slices of tender beef and vegetables cooked in a broth at your table
しゃぶしゃぶ御膳 SHABU SHABU GOZEN （一人前）	牛肉涮鍋套餐 廚師精選前菜，魚生，燒物，牛肉火鍋及稻庭烏冬 Appetiser, sashimi, grilled dish, shabu shabu and noodles (one person)
すき焼き SUKIYAKI	牛肉鋤燒 Slices of tender beef and vegetables in sukiyaki sauce cooked at your table
すき焼き御膳 SUKIYAKI GOZEN （一人前）	牛肉鋤燒套餐 廚師精選前菜, 清湯, 魚生, 牛肉燒鍋, 白飯, 麵豉湯及香瓜菜 Appetiser, clear soup, sashimi, sukiyaki, rice, miso soup and pickles (one person)
寄せ鍋 YOSENABE	雜錦海鮮生鍋 Assorted seafood, chicken and vegetables cooked in a broth at your table

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お食事
日式麵及飯類
OSHOKUJI

お茶漬（海苔、鮭、鱈子、梅） OCHAZUKE	茶漬飯 可配 （紫菜, 三文魚, 鱈魚籽或梅乾） Steamed rice in clear soup with seaweed, salmon, cod roe or plum
野菜そば/稲庭うどん YASAI SOBA OR INANIWA UDON	野菜配蕎麥麵或稲庭烏冬 Vegetables with soba or inaniwa noodles in soup
茶そば（温麺、冷麺） CHA-SOBA	茶麵 （熱或冷） Green buckwheat noodles in soup (choice of hot or cold)
おにぎり 2 個（鮭、梅、おかか、鱈子） ISE-EBI TEMPURA	飯團 2 件 可配（三文魚, 梅乾, 木魚絲或鱈魚籽） Rice balls (two pieces) (Choice of salmon, plum, shaved dried bonito or cod roe)
和風焼飯 YAKI-MESHI	日式炒飯 Japanese-style fried rice
雲丹の焼飯 UNI YAKI-MESHI	海膽炒飯 Fried rice with sea urchin
※雑炊（野菜、蟹） ZOUSUI	日式粥 可配 （野菜 或 蟹肉） Congee with egg (Choice of vegetables or crabmeat)
カツカレー KATSU CURRY	咖哩豬扒飯 Pork cutlet with curry sauce
※伊勢海老雑炊 ISE-EBI ZOUSUI	龍蝦粥 Lobster congee with egg
御飯、味噌汁、お新香セット GOHAN SET	白飯, 麵豉湯及香瓜菜 Steamed rice, miso soup and pickles
特選和牛そば又は稲庭うどん TOKUSEN WAGYU SOBA OR INANIWA UDON	特選和牛牛肉配蕎麥麵或稲庭烏冬 Gyu beef with soba or inaniwa noodles in soup
特選ちらし寿司 DELUXE CHIRASHI SUSHI RICE	特製魚生飯 A selection of raw fish served on sushi rice

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会席料理
懐石料理
KAISEKI COURSES

(ラストオーダー　Last order 9:30 pm)

天麩羅 会席 TEMPURA KAISEKI	ニ汁六菜、天麩羅盛合せ、ﾃﾞｻﾞｰﾄ　付 廚師精選前菜, 清湯, 魚生,煮物, 醋物, 雜錦天婦羅, 白飯, 麵豉湯, 香瓜菜及甜品 Appetiser, clear soup, sashimi, simmered dish, vinegar dish, assorted tempura, oshokuji and dessert
鮨　会席 SUSHI KAISEKI	二汁六菜、鮨盛合せ、ﾃﾞｻﾞｰﾄ　付 廚師精選前菜, 清湯, 燒物, 醋物, 雜錦壽司拼盤, 麵豉湯及甜品 Appetiser, clear soup, grilled dish, vinegar dish, premium assortment of nigiri sushi, miso soup and dessert
※調理長おまかせ OMAKASE	料理長料理 Chef's recommended omakase course

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