



MENU

1. Restaurant 1,800 yen course - 7 items

Seafood salad, chicken soup, beef sautéed with oyster sauce, gomoku vegetables sautéed with salt, shrimp with chili sauce, Chinese fried rice, and annin tofu (cubes of apricot jelly and fruit floating in syrup).
1,944 yen tax included.

2. Restaurant 2,500 yen course - 8 items

Seafood salad, shark fin soup, 2 piece assortment of deep fried food, beef sautéed with oyster sauce, squid sautéed with salt, shrimp with chili sauce, Chinese fried rice with roast pork, desert
2,700 yen tax included.



Minced shrimp wrapped in soybean milk skin ¥630



10. Fragrant fried chicken wrapped in crepe ¥1,000



4. Assorted selection of appetizers ¥2,000



Shark fin soup with crab meat

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| 3. Ankake (dressed with a thick starchy sauce) Fukuju Sara Udon (Nagasaki dish of noodles with various toppings)
<i>Our number one separately ordered menu!</i> | ¥800 |
| 4. Assorted selection of appetizers | ¥2,000 |
| 5. Bang bang chicken (Szechuan dish of chicken in a spicy sauce) | ¥800 |
| 6. Century egg | ¥680 |
| 7. Tantanmen (Szechuan dish of noodles covered with a sauce of sesame paste and chili oil) | ¥800 |
| 8. Crispy fried yakisoba | ¥800 |
| 9. Chukadon (bowl of rice with a chop-suey-like mixture on it) | ¥900 |
| 10. Fragrant fried chicken (Peking duck) wrapped in crepe | ¥1,000 |
| 11. Peking duck wrapped in crepe | ¥4,000 |
| 12. Fan mussel with vegetables roasted with salt | ¥1,400 |
| 13. Shrimp dressed with mayonnaise | ¥1,200 |
| 14. Shrimp with chili sauce | ¥1,200 |
| 15. Beef sautéed with black pepper | ¥1,100 |
| 16. Chicken diaphragm sautéed with cashew nuts | ¥950 |
| 17. Sweet-and-sour pork | ¥900 |
| 18. Egg and vegetable soup | ¥780 |
| 19. Santo style fried gyoza | ¥680 |
| 20. Mapo tofu (a spicy Sichuan dish of tofu and minced meat) | ¥850 |
| 21. Sesame dumplings | ¥540 |
| 22. Annin tofu (cubes of apricot jelly and fruit floating in syrup) | ¥380 |