

A LA CARTE

LUNCH 11:30～15:00 (L.O. 14:00)

DINNER 17:30～21:30 (L.O. 20:30)

期間限定



尾びれ・背びれ・腹びれ(各20g)の食べ比べ

¥6,000

Comparative Tasting: Tail, Dorsal & Belly Fins (20g each)

食感の違いを楽しむふかひれの食べ比べをご用意しました。

「尾」「背」「腹」の3つの部位を異なる調理法で仕上げています。”もっちり・プチプチ・とろとろ”のそれぞれの部位ならではの食感の違いをお楽しみください。

We have prepared a shark fin tasting experience that allows you to enjoy the differences in texture.

Three distinct cuts—tail, dorsal, and belly—are each prepared using different cooking methods.

Savor the unique textures of each cut: chewy, springy, and meltingly tender.

◎以下のコースメニューのスープを「ふかひれの食べ比べメニュー」に変更することが可能です。

ご希望の際は、下記の追加料金にてご案内いたします

The soup in the course menu below can be upgraded to a “Shark Fin Tasting Menu.”

If you wish to make this change, it is available for an additional charge listed below.

●龍鳳コース/ふかひれコース/玄武コース 1名様 ¥3,000

RYUHO / FUKAHIRE / GENBU

●朱雀コース 1名様 ¥2,000

SUZAKU

●白虎コース 無料

BYAKKO

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単品 おすすめ

本来はコースでしか味わえない料理の中から、選りすぐりの一皿を単品でご用意しました

From our full-course selections, we have handpicked several signature dishes and made them available à la carte.

- | | |
|---|--|
| 1. 広東料理 大根餅
Cantonese Turnip Cake | (2個) ¥700
2 pieces |
| 2. 蒸し豚肉の薄切り ピリ辛ソースと春菊ソース
Steamed Sliced Pork with Spicy Sauce and
Chrysanthemum Greens Sauce | (特小盆) ¥1,400 (小盆) ¥2,100 (中盆) ¥3,500
Extra Small Pot Small Pot Midium Pot |
| 3. 小さなふかひれの唐揚げ 油淋ソース サラダ仕立て
Deep-Fried Mini Shark Fin with Yulin (Chinese Vinaigrette)
Sauce, Served as a Salad | (1枚) ¥3,500 |
| 4. 蟹肉と卵白のクリーム炒め
Creamy Stir-Fried Crab Meat and Egg White | (特小盆) ¥1,100 (小盆) ¥1,800 (中盆) ¥3,000
Extra Small Pot Small Pot Midium Pot |
| 5. 有頭海老のチリソース
Head-On Prawns in Chili Sauce | (1尾) ¥2,800
1 tail |
| 6. 有頭海老の葱生姜煮込み
Braised Head-On Prawns with Green Onion and Ginger | (1尾) ¥2,800
1 tail |
| 7. 有頭海老と春雨のピリ辛煮込み 色々野菜添え
Spicy Braised Head-On Prawns and Glass Noodles,
Served with Assorted Vegetables | (1尾) ¥2,800
1 tail |
| 8. 黒毛和牛の柔らか煮 鎮江香酢の香り
Tenderly Braised Japanese Black Wagyu Beef
with Zhenjiang Black Vinegar Aroma | (特小盆) ¥2,400 (小盆) ¥3,800 (中盆) ¥6,300
Extra Small Pot Small Pot Midium Pot |
| 9. 鶏肉とXO醬の炒飯
Fried Rice with Chicken and XO Sauce | (1人前) ¥1,800
1 serving |

[特小盆: 1名 | 小盆: 2~3名 | 中盆: 4~5名]

Extra Small Pot: 1 person | Small Pot: 2-3 people | Medium Pot: 4-5 people

※料金にはサービス料と消費税が含まれております。
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単品

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前菜 Appetizer

1.ピータン Century Egg	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Midium Pot
2.くらげの冷菜 Jellyfish Cold Dish	(特小盆) ¥1,500 Extra Small Pot	(小盆) ¥2,500 Small Pot	(中盆) ¥4,200 Midium Pot
3.蒸し鶏の冷製 葱生姜ソース Chilled Steamed Chicken with Scallion-Ginger Sauce	(特小盆) ¥1,500 Extra Small Pot	(小盆) ¥2,500 Small Pot	(中盆) ¥4,200 Midium Pot
4.蒸し鶏の細切り 胡麻ソース Shredded Steamed Chicken with Sesame Sauce	(特小盆) ¥1,500 Extra Small Pot	(小盆) ¥2,500 Small Pot	(中盆) ¥4,200 Midium Pot
5.なにわポークの焼き豚 Naniwa Pork Roast	(特小盆) ¥1,500 Extra Small Pot	(小盆) ¥2,500 Small Pot	(中盆) ¥4,200 Midium Pot
6.龍鳳特製冷菜盛り合わせ Dragon Phoenix Special Assorted Cold Dishes	(特小盆) ¥1,500 Extra Small Pot		
7.三種冷菜盛り合わせ Assorted Cold Plates Trio	(特小盆) ¥1,800 Extra Small Pot	(小盆) ¥3,000 Small Pot	(中盆) ¥5,000 Midium Pot

ふかひれ Shark Fin

8.ふかひれの姿煮 Whole Simmered Shark Fin		(1/2枚) ¥10,000 Half Piece	(1枚) ¥18,000 1 Piece
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ふかひれスープ Shark Fin Soup

9.蟹肉入りふかひれスープ Shark Fin Soup with Crab Meat	(1カップ) ¥2,800 1 Cup	(小盆) ¥4,500 Small Pot	(中盆) ¥7,500 Midium Pot
10.五目入りふかひれスープ Mixed Vegetable Shark Fin Soup	(1カップ) ¥2,800 1 Cup	(小盆) ¥4,500 Small Pot	(中盆) ¥7,500 Midium Pot
11.ふかひれ入り四川辛味スープ Sichuan Spicy Soup with Shark Fin	(1カップ) ¥2,800 1 Cup	(小盆) ¥4,500 Small Pot	(中盆) ¥7,500 Midium Pot
12.ふかひれ入り蒸しスープ Steamed Soup with Shark Fin	(1カップ) ¥3,600 1 Cup		

鮑 Abalone

13.鮑のオイスターソース煮 Abalone Simmered in Oyster Sauce	(特小盆) ¥3,900 Extra Small Pot	(小盆) ¥5,800 Small Pot	(中盆) ¥9,800 Midium Pot
14.鮑のクリーム煮 Cream-Braised Abalone	(特小盆) ¥3,900 Extra Small Pot	(小盆) ¥5,800 Small Pot	(中盆) ¥9,800 Midium Pot
15.鮑と野菜の炒め Stir-fried Abalone with Vegetables	(特小盆) ¥3,900 Extra Small Pot	(小盆) ¥5,800 Small Pot	(中盆) ¥9,800 Midium Pot
16.鮑と野菜のXO醤炒め Stir-fried Abalone with Vegetables in XO Sauce	(特小盆) ¥3,900 Extra Small Pot	(小盆) ¥5,800 Small Pot	(中盆) ¥9,800 Midium Pot

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海老・蟹 Shrimp and Crab

17.蟹爪のフライ Fried Crab Claws			(1本) ¥1,100 1 Piece
18.蟹肉入り玉子焼き Egg Roll with Crab Meat	(特小盆) ¥1,100 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Midium Pot
19.海老のチリソース 彩野菜添え Shrimp in Chili Sauce with Colorful Vegetables	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
20.海老のマヨネーズソース Shrimp in Mayonnaise Sauce	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
21.海老と野菜のX.O.醬炒め Shrimp and Vegetables Stir-fried with XO Sauce	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
22.海老の衣揚げ Deep-Fried Shrimp	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
23.春雨とロブスターのピリ辛煮 Spicy Stir-Fried Glass Noodles with Lobster		(1/2尾) ¥4,800 Half Tail	(1尾) ¥8,800 1 Tail
24.ロブスターの葱、生姜炒め Stir-Fried Lobster with Scallions and Ginger		(1/2尾) ¥4,800 Half Tail	(1尾) ¥8,800 1 Tail
25.ロブスターのんにくソース蒸し Steamed Lobster with Garlic Sauce		(1/2尾) ¥4,800 Half Tail	(1尾) ¥8,800 1 Tail

魚介 Seafood

26.烏賊の四川辛味炒め Sichuan-Style Spicy Stir-Fried Squid	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
27.白身魚の甘酢あんかけ Sweet and Sour White Fish	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
28.帆立貝と烏賊の野菜炒め Stir-Fried Scallops and Squid with Vegetables	(特小盆) ¥1,500 Extra Small Pot	(小盆) ¥2,500 Small Pot	(中盆) ¥4,200 Midium Pot
29.帆立貝のクリーム煮 Creamy Scallop Stew	(特小盆) ¥1,500 Extra Small Pot	(小盆) ¥2,500 Small Pot	(中盆) ¥4,200 Midium Pot

牛肉・豚肉 Beef and Pork

30.八宝菜 Eight Treasure Vegetable Stir-Fry	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
31.サンザシ酢豚 Hawthorn Pork in Sweet and Sour Sauce	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
32.黒酢酢豚 Black Vinegar Pork in Sweet and Sour Sauce	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
33.黒毛和牛の細切とピーマンの炒め Stir-fried Thinly Sliced Wagyu Beef and Bell Peppers	(特小盆) ¥1,600 Extra Small Pot	(小盆) ¥2,600 Small Pot	(中盆) ¥4,400 Midium Pot
34.黒毛和牛の細切甘味噌炒め 薄餅包み Thinly Sliced Wagyu Beef Stir-fried with Sweet Miso, Wrapped in Thin Pancakes	(2枚) ¥1,700 2 Pieces	(4枚) ¥2,800 4 Pieces	(6枚) ¥4,700 6 Pieces
35.黒毛和牛の黒胡椒炒め Wagyu Beef Stir-fried with Black Pepper	(特小盆) ¥2,400 Extra Small Pot	(小盆) ¥3,800 Small Pot	(中盆) ¥6,300 Midium Pot
36.黒毛和牛のオイスターソース炒め Wagyu Beef Stir-fried with Oyster Sauce	(特小盆) ¥2,400 Extra Small Pot	(小盆) ¥3,800 Small Pot	(中盆) ¥6,300 Midium Pot

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あひる・鶏肉 Duck and Chicken

37.鶏もも肉の唐揚げ Fried Chicken Thighs	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Midium Pot
38.鶏肉の唐揚げ 香味ソース Fried Chicken with Aromatic Sauce	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Midium Pot
39.北京ダック Peking Duck	(1枚) ¥1,200 1 Piece	(半羽) ¥6,800 Half a Bird	(1羽) ¥12,000 1 Bird

豆腐・野菜 Tofu and vegetables

40.麻婆豆腐 Mapo Tofu	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Midium Pot
41.蟹肉と豆腐の煮込み Crab Meat and Tofu Stew	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Midium Pot
42.緑黄色野菜のあっさり炒め Lightly Stir-Fried Green and Yellow Vegetables	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot
43.野菜の蟹肉あんかけ Vegetables with Crab Meat Sauce Duck and Chicken	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Midium Pot

スープ Soup

44.野菜と玉子のスープ Vegetable and Egg Soup	(1カップ) ¥900 1 Cup	(小盆) ¥1,300 Small Pot	(中盆) ¥2,200 Midium Pot
45.蟹肉入りコーンスープ Corn Soup with Crab Meat	(1カップ) ¥1,000 1 Cup	(小盆) ¥1,500 Small Pot	(中盆) ¥2,500 Midium Pot
46.四川辛味スープ Sichuan Spicy Soup	(1カップ) ¥1,200 1 Cup	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Midium Pot
47.鮑入り野菜スープ Vegetable Soup with Abalone	(1カップ) ¥1,700 1 Cup	(小盆) ¥2,800 Small Pot	(中盆) ¥4,700 Midium Pot

おこげ Crispy Rice

48.五目入りおこげ Assorted Seafood Rice Cracker	(1人前) ¥2,500 1 serving
49.海の幸入りおこげ Seafood Rice Cracker	(1人前) ¥2,800 1 serving
50.鮑入りおこげ Abalone Rice Cracker	(1人前) ¥3,500 1 serving

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飯類 Rice dishes

- 51.海の幸入り中国粥 (1人前) ¥1,500
Seafood Chinese Congee 1 serving
- 52.五目入り炒飯 (1人前) ¥1,800
Assorted Fried Rice 1 serving
- 53.蟹肉入り炒飯 (1人前) ¥1,800
Crab Meat Fried Rice 1 serving

麺類 Noodles

- 54.五目入り焼きそば (1人前) ¥1,800
Assorted Yakisoba 1 serving
- 55.海の幸入り焼きそば (1人前) ¥2,100
Seafood Yakisoba 1 serving
- 56.大阪の食文化を味わう担担麺 (1人前) ¥1,800
Osaka-Style Dandan Noodles 1 serving
- 57.四川唐辛子汁そば (1人前) ¥1,800
Sichuan Chili Noodles 1 serving
- 58.五目入り汁そば (1人前) ¥1,800
Assorted Soup Noodles 1 serving
- 59.野菜入り汁そば (1人前) ¥1,800
Vegetable Soup Noodles 1 serving
- 60.葱・焼き豚細切り汁そば (1人前) ¥1,800
Scallion & Shredded Roast Pork Soup Noodles 1 serving
- 61.海の幸入り汁そば (1人前) ¥2,100
Seafood Soup Noodles 1 serving

点心 Dim Sum

- 62.春巻き (1本) ¥350
Spring Rolls 1 Piece
- 63.焼売 (2個) ¥650
Shumai 2 Pieces
- 64.小龍包 (2個) ¥750
Xiao Long Bao 2 Pieces
- 65.海老蒸し餃子 (2個) ¥750
Steamed Shrimp Dumplings 2 Pieces
- 66.広東焼き餃子 (2個) ¥850
Cantonese Pan-Fried Dumplings 2 Pieces
- 67.点心三種 (1人前) ¥1,000
Assorted Dim Sum Platter 1 serving

デザート Dessert

- 68.胡麻揚げ団子 (1個) ¥250
Sesame Fried Dumplings 1 Piece
- 69.桃饅頭 (1個) ¥250
Peach Buns 1 Piece
- 70.バニラアイス (1人前) ¥500
Vanilla Ice Cream 1 serving
- 71.ウーロン茶アイス (1人前) ¥600
Oolong Tea Ice Cream 1 serving
- 72.タピオカ入りココナツミルク (1人前) ¥600
Coconut Milk with Tapioca Pearls 1 serving
- 73.杏仁豆腐 (1人前) ¥600
Almond Jelly 1 serving
- 74.マンゴープリン (1人前) ¥950
Mango Pudding 1 serving



大阪の食文化を味わう担担麺 Osaka-Style Dandan Noodles



点心 Dim Sum