

A LA CARTE

LUNCH 11:30~15:00 (L.O. 14:30)

DINNER 17:30~21:30 (L.O. 20:30)

単品 おすすめ



龍鳳ふかひれ汁そば 焼きおにぎりを添えて

Ryūhō Shark Fin Soup Noodles, served with a grilled rice ball on the side

¥3,800



龍鳳ふかひれあんかけご飯

Ryūhō Rice with Shark Fin Thick Sauce

¥3,800

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大きなふかひれの姿煮込み

Braised Whole Large Shark Fin

(尾びれ約200g) ¥38,000

Shark Tail Fin (200g)

ふかひれの姿煮込み

Braised Whole Shark Fin

(尾びれ約40g) ¥10,000

Shark Tail Fin (40g)

(尾びれ約80g) ¥18,000

Shark Tail Fin (80g)

ふかひれの姿 ステーキ XO醬ソース

Pan-Seared Whole Shark Fin with XO Sauce

(尾びれ約40g) ¥12,000

Shark Tail Fin (40g)

(尾びれ約80g) ¥20,000

Shark Tail Fin (80g)

(腹びれ約15g) ¥3,000

Shark Belly Fin (15g)

ふかひれの姿 蟹肉あんかけ

Braised Whole Shark Fin with Crab Meat Sauce

(尾びれ約40g) ¥12,000

Shark Tail Fin (40g)

(尾びれ約80g) ¥20,000

Shark Tail Fin (80g)

(腹びれ約15g) ¥3,000

Shark Belly Fin (15g)

ふかひれの姿 唐揚げ 香味ソース

Deep-Fried Whole Shark Fin with Savory Aromatic Sauce

(尾びれ約40g) ¥12,000

Shark Tail Fin (40g)

(腹びれ約15g) ¥3,000

Shark Belly Fin (15g)

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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 焼き物三種盛り合わせ
Assortment of Three Cantonese Barbecue Specialties | (特小盆) ¥1,800 (小盆) ¥3,000 (中盆) ¥5,000
Extra Small Pot Small Pot Midium Pot |
| 2. 茄子の甘辛煮込み
Braised Eggplant in Sweet and Savory Sauce | (特小盆) ¥1,200 (小盆) ¥1,800 (中盆) ¥3,000
Extra Small Pot Small Pot Midium Pot |
| 3. 小さなふかひれと海老のフリッター スパイイス仕立て
Spiced Fritters of Small Shark's Fin and Shrimp | (1枚) ¥3,000
1 piece |
| 4. とうもろこしの春巻き 甜醤油を添えて
Crispy Sweet Corn Spring Roll Served with Sweet Soy Sauce | (1枚) ¥350
1 piece |
| 5. 有頭海老のチリソース
Prawn in Chili Sauce | (1尾) ¥2,800
1 tail |
| 6. 有頭海老の葱生姜煮込み
Braised Prawn with Ginger and Green Onion | (1尾) ¥2,800
1 tail |
| 7. ごろっと豚肉のバルサミコ黒酢酢豚 海老マヨ添え
Sweet and Sour Pork with Tender Pork Chunks and Balsamic Black Vinegar,
Served with Shrimp in Mayonnaise Sauce | (1人前) ¥2,500
1 serving |
| 8. 黒毛和牛と水茄子のXO醤炒め
Stir-Fried Japanese Black Wagyu Beef and
Mizunasu Eggplant with XO Sauce | (特小盆) ¥2,400 (小盆) ¥3,800 (中盆) ¥6,300
Extra Small Pot Small Pot Midium Pot |
| 9. 鰻と胡瓜の炒飯 やまつ辻田の山椒をアクセントに
Fried Rice with Eel and Cucumber, Accented with Yamatsu Tsujita Sansho Pepper | (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

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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 Medium 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 Medium 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 Medium 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 Medium 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 Medium 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 Medium Pot

エゾ鮑 Ezo Abalone

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

ふかひれスープ Shark Fin Soup

12.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 Medium Pot
13.五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 Medium Pot
14.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 Medium Pot
15.ふかひれ入り蒸しスープ Steamed Soup with Shark Fin	(1カップ) ¥3,600 1 Cup		

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海老・蟹 Shrimp and Crab

16. 蟹爪のフライ (1本) ¥1,100
Fried Crab Claws 1 Piece

17. 蟹肉入り玉子焼き (特小盆) ¥1,100 (小盆) ¥1,800 (中盆) ¥3,000
Egg Roll with Crab Meat Extra Small Pot Small Pot Medium Pot

18. 海老のチリソース 彩野菜添え (特小盆) ¥1,400 (小盆) ¥2,100 (中盆) ¥3,500
Shrimp in Chili Sauce with Colorful Vegetables Extra Small Pot Small Pot Medium Pot

19. 海老のマヨネーズソース (特小盆) ¥1,400 (小盆) ¥2,100 (中盆) ¥3,500
Shrimp in Mayonnaise Sauce Extra Small Pot Small Pot Medium Pot

20. 海老と野菜のX.O. 醬炒め (特小盆) ¥1,400 (小盆) ¥2,100 (中盆) ¥3,500
Shrimp and Vegetables Stir-fried with XO Sauce Extra Small Pot Small Pot Medium Pot

21. 海老の衣揚げ (特小盆) ¥1,400 (小盆) ¥2,100 (中盆) ¥3,500
Deep-Fried Shrimp Extra Small Pot Small Pot Medium Pot

22. 春雨とロブスターのピリ辛煮 (1/2尾) ¥4,800 (1尾) ¥8,800
Spicy Stir-Fried Glass Noodles with Lobster Half Tail 1 Tail

23. ロブスターの葱、生姜炒め (1/2尾) ¥4,800 (1尾) ¥8,800
Stir-Fried Lobster with Scallions and Ginger Half Tail 1 Tail

24. ロブスターのんにくソース蒸し (1/2尾) ¥4,800 (1尾) ¥8,800
Steamed Lobster with Garlic Sauce Half Tail 1 Tail

魚介 Seafood

25. 烏賊の四川辛味炒め (特小盆) ¥1,400 (小盆) ¥2,100 (中盆) ¥3,500
Sichuan-Style Spicy Stir-Fried Squid Extra Small Pot Small Pot Medium Pot

26. 白身魚の甘酢あんかけ (特小盆) ¥1,400 (小盆) ¥2,100 (中盆) ¥3,500
Sweet and Sour White Fish Extra Small Pot Small Pot Medium Pot

27. 帆立貝と烏賊の野菜炒め (特小盆) ¥1,500 (小盆) ¥2,500 (中盆) ¥4,200
Stir-Fried Scallops and Squid with Vegetables Extra Small Pot Small Pot Medium Pot

28. 帆立貝のクリーム煮 (特小盆) ¥1,500 (小盆) ¥2,500 (中盆) ¥4,200
Creamy Scallop Stew Extra Small Pot Small Pot Medium Pot

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牛肉・豚肉 Beef and Pork

29.八宝菜 Eight Treasure Vegetable Stir-Fry	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
30.サンザン酢豚 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 Medium Pot
31.黒酢豚 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 Medium Pot
32.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 Medium Pot
33.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
34.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 Medium Pot
35.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 Medium Pot

あひる・鶏肉 Duck and Chicken

36.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 Medium Pot
37.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 Medium Pot
38.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

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豆腐・野菜 Tofu and vegetables

39.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
40.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
41.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
42.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

43.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
44.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
45.四川辛味スープ Sichuan Spicy Soup	(1カップ) ¥1,200 1 Cup	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Midium Pot
46.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

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

飯類 Rice dishes

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

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麺類 Noodles

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



堺の味わい担担麺

Osaka-Style Dandan Noodles



点心 Dim Sum

点心 Dim Sum

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

デザート Dessert

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