

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

Ryuho 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

Ryuho Rice with Shark Fin Thick Sauce

¥3,800

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



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醤ソース

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)

※料金にはサービス料と消費税が含まれております。
※仕入れ状況により食材・メニュー内容が変更になる場合がございます。
※特別な表記がない限り国産米を使用しております。
※特別な表記がない限り牛肉はオーストラリア産を使用しております。
※コース料理は2名様よりご注文を承ります。
※写真はイメージです。

※Prices include service charge and consumption tax.
※Menu items and ingredients may change depending on availability.
※Unless otherwise noted, we use domestically grown rice.
※Unless otherwise noted, we use Australian beef.
※Course meals are available for order for a minimum of two guests.
※Photos are for illustrative purposes only.

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

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. 大根餅
Turnip Cake | (2個) ¥700
2 pieces |
| 2. 松茸香る五種類の茸を使った春巻き
Matsutake-Scented Spring Rolls with Five Kinds of Mushrooms | (1本) ¥700
1 piece |
| 3. 鮭と茸の炒飯
Salmon and Mushroom Fried Rice | (1人前) ¥1,800
1 serving |
| 4. 有頭海老のチリソース
Head-On Shrimp in Chili Sauce | (1本) ¥2,800
1 piece |
| 5. 有頭海老の葱生姜煮込み
Braised Head-On Shrimp with Scallions and Ginger | (1本) ¥2,800
1 piece |
| 6. 小さなふかひれと白身魚の蟹肉あんかけ 茶碗蒸し共に
Mini Shark Fin and White Fish with Crab Meat Sauce, Chawanmushi Style | (1枚) ¥3,000
1 piece |
| 7. 穴子のフリッターをエスニックオイスターソースで
Conger Eel Fritter with Ethnic Oyster Sauce | (特小盆) ¥1,200 (小盆) ¥1,800 (中盆) ¥3,000
Extra Small Pot Small Pot Midium Pot |
| 8. 黒毛和牛の柔らか煮焼き茄子と共に
Braised Japanese Wagyu Beef with Grilled Eggplant | (特小盆) ¥2,400 (小盆) ¥3,800 (中盆) ¥6,300
Extra Small Pot Small Pot Midium Pot |
| 9. 鮑のトリュフソース炒め
Abalone Stir-Fried with Truffle Sauce | (特小盆) ¥3,900 (小盆) ¥5,800 (中盆) ¥9,800
Extra Small Pot Small Pot Midium Pot |

[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。
※仕入れ状況により食材・メニュー内容が変更になる場合がございます。
※特別な表記がない限り国産米を使用しております。
※特別な表記がない限り牛肉はオーストラリア産を使用しております。
※コース料理は2名様よりご注文を承ります。
※写真はイメージです。

※Prices include service charge and consumption tax.
※Menu items and ingredients may change depending on availability.
※Unless otherwise noted, we use domestically grown rice.
※Unless otherwise noted, we use Australian beef.
※Course meals are available for order for a minimum of two guests.
※Photos are for illustrative purposes only.

A LA CARTE

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

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

単品

[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

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

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 Midium 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 Midium 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 Midium 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 Midium 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 Midium 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 Midium 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 Midium 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		

A LA CARTE

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

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

単品

[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

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 Midium 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 Midium 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 Midium 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 Midium 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 Midium 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 Midium 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 Midium 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 Midium 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 Midium Pot

※料金にはサービス料と消費税が含まれております。
※仕入れ状況により食材・メニュー内容が変更になる場合がございます。
※特別な表記がない限り国産米を使用しております。
※特別な表記がない限り牛肉はオーストラリア産を使用しております。
※コース料理は2名様よりご注文を承ります。
※写真はイメージです。

※Prices include service charge and consumption tax.
※Menu items and ingredients may change depending on availability.
※Unless otherwise noted, we use domestically grown rice.
※Unless otherwise noted, we use Australian beef.
※Course meals are available for order for a minimum of two guests.
※Photos are for illustrative purposes only.

A LA CARTE

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

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

単品

[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

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 Midium 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 Midium Pot
31.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
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 Midium 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 Midium 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 Midium 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 Midium 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 Midium 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

A LA CARTE

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

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

単品

[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

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

※料金にはサービス料と消費税が含まれております。
※仕入れ状況により食材・メニュー内容が変更になる場合がございます。
※特別な表記がない限り国産米を使用しております。
※特別な表記がない限り牛肉はオーストラリア産を使用しております。
※コース料理は2名様よりご注文を承ります。
※写真はイメージです。

※Prices include service charge and consumption tax.
※Menu items and ingredients may change depending on availability.
※Unless otherwise noted, we use domestically grown rice.
※Unless otherwise noted, we use Australian beef.
※Course meals are available for order for a minimum of two guests.
※Photos are for illustrative purposes only.

A LA CARTE

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

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

単品

[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

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.小龍包 (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