

瀛
菊

KIKU



瀛菊

歡迎光臨 瀛菊

嚴選最優質的產地直送食材，環球時令珍品，瀛菊展現精緻和食風格、演繹極致時令和味。

專業廚師團隊，精雕細琢，融合意想不到的視覺、味覺與美學創思，呈現最地道的季節風味；他們各司其職，分掌壽司吧、鐵板燒和爐端燒三個開放式廚房。一嘗壽司吧大廚以恰到好處方式呈現新鮮魚獲的最佳狀態；鐵板燒大廚以精湛火功炮製日本頂級和牛、空運活海鮮；爐端燒大廚創新烤制當季豐富名產。更有大廚按季節精選食材設計的廚師發辦套餐、壽司體驗套餐、鐵板御膳套餐，品味不時不食之樂。配享得獎吟釀、梅酒、日本威士忌和啤酒，更加激發日式料理究極之味。



KIKU

Welcome to Kiku

With premium ingredients sourced directly from around the world, Kiku creates exquisite Japanese cuisine with rich seasonal flavors.

Kiku's team brings to the restaurant an understanding of the meticulous craftsmanship. Integrates innovative ideas with unexpected visuals and tastes that capture the authentic flavors of the island nation's seasons; they perform in three open kitchens: the sushi bar, the teppanyaki grill and the robatayaki grill. At the sushi bar, the chef presents seafood at its freshest. The teppanyaki chef prepares with extraordinary flair top-quality Japanese beef and live seafood, imported by air while the robatayaki chef puts a richly delicious spin on seasonal foods. Omakase Set Menu, Sushi Experiences Set Menu and Teppanyaki Experiences Set Menu are also available, featuring seasonal ingredients to delight your taste buds, paired with award-winning ginjo, plum wine, Japanese whiskey and beer, all of which elevate this to the ultimate experience of Japanese cuisine.








Appetizer and Soup

-   季節生蠔配特色醬 (六件) 580
Seasonal Oysters with Chef's Creation Sauce (6 Pieces)
-  米茄子和牛他他魚子醬 280
Wagyu Beef Tartare with Beni Eggplant and Caviar
-  大蝦蔬菜天婦羅 180
Tempura Prawn and Vegetables
-   北海道帶子配柑柚醋汁 180
Hokkaido Scallops with Yuzu Vinegar Sauce
-  高糖蕃茄粟米沙律配和風紫蘇汁 120
Japanese Tomato and Corn Salad with Shiso Dressing
- 海螺雞肉無花果土瓶湯 150
Sea Whelk, Chicken and Fig Soup in Earthen Pot
- 山菜魚蓉一番清湯 120
Sansai Vegetables and Fish Paste Clear Soup
-  海鮮茶碗蒸 95
Seafood Chawanmushi



 主廚推介 Chef's Recommendation  含可持續發展海鮮 Contains Sustainable Seafood  素食 Vegetarian

時令食材會因季節而作出更換。請告知您的服務員關於任何食物過敏或餐飲限制。

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壽
司
/
刺
身

Sushi / Sashimi

壽司 (每件) / 刺身 (三片)
Sushi (Per Piece) / Sashimi (3 Pieces)

海膽 Sea Urchin	280 / 680 份 Portion
赤貝 (每隻) Ark Shell (Per Piece)	230
牡丹蝦 (每隻) Botan Shrimp (Per Piece)	180
藍鰭吞拿魚大腹 Fatty Blue Fin Tuna	115 / 330
藍鰭吞拿魚中腹 Medium Fatty Blue Fin Tuna	105 / 300
藍鰭吞拿魚赤身 Blue Fin Tuna Loin	85 / 230
金目鯛 Golden Eye Snapper	100 / 260
 帶子 Scallop	85 / 230
魷魚 Squid	70 / 200
甜蝦 Sweet Shrimp	70 / 180
八爪魚 Octopus	80 / 180
日本鱸魚 Japanese Seabass	70 / 200
島池魚 Striped Jack	60 / 150



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壽司
/
刺身

Sushi / Sashimi

壽司 (每件) / 刺身 (三片)
Sushi (Per Piece) / Sashimi (3 Pieces)

平目魚 Flounder	65 / 150
醋鯖花魚 Marinated Mackerel	70 / 200
真鯛 Sea Bream	55 / 150
鰺魚 Yellow Tail	50 / 180
 三文魚 Salmon	40 / 100

廚師發辦刺身及壽司拼盤

Omakase Sashimi and Sushi Platter

特選刺身 (八款) Premium Sashimi (8 Kinds)	1,580
精選刺身 (五款) Selection Sashimi (5 Kinds)	880
特選廚師發辦壽司 (八款) Premium Omakase Sushi (8 Kinds)	880
精選廚師發辦壽司 (五款) Selection Omakase Sushi (5 Kinds)	580



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壽司卷

Maki Roll

-  蒲燒海鰻加州卷 200
Grilled Anago California Roll
- 壽喜汁和牛卷 200
Sukiyaki Wagyu Beef Roll
-  吞拿魚辣醬卷 180
Spicy Tuna Roll
- 牛油果天婦羅蝦卷 180
Avocado and Tempura Tiger Prawn Roll

手卷

Hand Roll

- 海膽手卷 380
Sea Urchin Hand Roll
-  藍鰭吞拿魚蟹肉手卷 220
Fatty Blue Fin Tuna and Crab Meat Hand Roll
- 煙燻日本A5和牛手卷 180
Smoked Japanese A5 Wagyu Beef Hand Roll
-  醬油漬帶子手卷 150
Soy Cured Scallop Hand Roll



 主廚推介 Chef's Recommendation  含可持續發展海鮮 Contains Sustainable Seafood  辣 Spicy

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特選牛肉

瀛菊主廚特選推介：來自日本香川縣讚岐和牛。

2010年起，養殖戶以榨取特產橄欖油後的橄欖果為飼料飼養讚岐牛。

橄欖果富含油酸，能提高肉質鮮嫩度，讓橄欖牛口感香濃厚、肉質柔嫩，肥而不膩，入口即化。

餐廳另備優質牛肉任君選擇：

- 日本鹿兒島A4和牛油脂較少，肉質幼嫩細滑，肉汁飽滿，食後齒頰留香。
- 美國和牛含有日本和牛細緻的油花，也有美國安格斯牛的濃厚肉味。
- 南加州頂級牛肉以穀物飼養，肉汁平均分佈不油膩。



Featured Beef

Kiku's chef recommends: Sanuki Olive Fed Wagyu Beef from Japan's Kagawa Prefecture. Since 2010, local farmers have been feeding pressed olive pulp to their Sanuki cattle. This distinctive diet results in highly marbled meat with rich flavor, tender texture and high fat content without becoming greasy. Each bite melts in your mouth for an unforgettable culinary journey.

More High-Quality Beef Choices:

- Japanese Kagoshima A4 Wagyu Beef is low in fat, tender and smooth in texture, juicy and full of flavor, with an aftertaste that lingers in the mouth after eating.
- American Wagyu Beef combines the fine marbling of Japanese Wagyu Beef and the rich, meaty flavor of American Angus Beef.
- Top-quality beef from Southern California is raised on grains, with even fat distribution ensuring every bite is a succulent treat.



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鐵
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Teppanyaki Premium Beef Selection

日本香川縣橄欖飼A5和牛 580 / 120g
Japanese Kagawa Olive Fed A5 Wagyu Beef

日本鹿兒島A4 和牛 520 / 120g
Japanese Kagoshima A4 Wagyu Beef

美國金牌極黑和牛
US Snake River Farm Gold Grade Wagyu Beef

牛柳 Tenderloin 480 / 120g

西冷 Striploin 360 / 120g

南加州頂級牛肉
Southern California Brandt Beef

牛柳 Tenderloin 280 / 120g

西冷 Striploin 260 / 120g





Teppanyaki

-  青龍蝦配龍蝦膏牛油汁 680
Green Lobster with Roe Butter Soy Sauce
-  澳洲羊排配梅酒薄荷醬 360
Australian Lamb Rack with Plum Wine Mint Sauce
- 深海野化黃魚柳配柚子酸汁 320
Wild Yellow Croaker Fillet with Ponzu Sauce
- 黑虎蝦配乾貝醬 260 / 隻 Piece
Black Tiger Prawns with Dried Scallop Sauce
- 蜆子配海膽蟹膏醬 260
Razor Clams with Sea Urchin Crab Roe Sauce
-  鵝肝配自家制脆米 180
Goose Liver with Homemade Rice Crackers
- 走地雞配柚子醬汁 160
Free Range Chicken with Yuzu Soy Sauce
-  季節野菌日本芽菜 120
Seasonal Mushrooms with Japanese Bean Sprouts



主廚推介 Chef's Recommendation



素食 Vegetarian

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Robotayaki

- | | | |
|---|--|---------------|
|  | 岩鹽燒喜之次魚 | 980 |
| | Kinki Fish with Rock Salt | |
| | 鱈魚西京燒 | 280 |
| | Saikyo Miso Cod | |
|  | 澳洲豬鞍架配木之芽燒汁 | 250 |
| | Australian Pork Rack with Kinome Yakiniku Sauce | |
|  | 松葉蟹甲羅燒 | 200 / 件 Piece |
| | Snow Crab with Roe Miso in Shell | |
|  | 帶子蕃茄串 (岩鹽或汁燒) | 120 |
| | Scallop with Tomato Skewers
(Rock Salt or Tare Sauce) | |
| | 豚肉卷青獅唐串 (岩鹽或汁燒) | 80 |
| | Kurobuta Pork Rolled with Shishito Pepper Skewers
(Rock Salt or Tare Sauce) | |
| | 牛舌串 (岩鹽或汁燒) | 80 |
| | Beef Tongue Skewers
(Rock Salt or Tare Sauce) | |
| | 走地雞肉京蔥串 (岩鹽或汁燒) | 80 |
| | Free Range Chicken with Leek Skewers
(Rock Salt or Tare Sauce) | |



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Rice and Noodles

	漁師刺身丼 Kaisen Sashimi Donburi	360
	汁燒美國頂級牛肉丼 Grilled US Brandt Beef Yakiniku Donburi	320
	鯛魚飯三食 Trio Sea Bream Rice	280
	鰻魚釜飯配味噌湯 Grilled Unagi Kamameshi with Miso Soup	220
	南加州牛肉稻庭烏冬或蕎麥麵 Southern California Brandt Beef Inaniwa Udon or Soba	180
	海鮮天婦羅稻庭烏冬或蕎麥麵 Tempura Seafood and Vegetables with Inaniwa Udon or Soba	180
	鐵板蒜茸炒飯 Teppanyaki Garlic Fried Rice	80
	配料 <i>Toppings</i>	
	海膽 Sea Urchin	250
	和牛 Wagyu Beef	250
	海蝦帶子 Sea Prawn and Scallop	80



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Dessert

	每位 Per Person
 日本蜜柑冰沙 Japanese Mikan Tangerine Shaved Ice	160
日本時令水果 Japanese Seasonal Fruits	160
 日本士多啤梨芭菲 Ichigo Strawberry Parfait	100
焙茶焦香芝士蛋糕 Hojicha Charred Cheesecake	80
 水信玄餅配團子 Raindrop Cake with Glutinous Rice Dumplings	60
日式雪糕 抹茶 / 黑芝麻 / 紅豆 Japanese Ice Cream Matcha / Black Sesame / Red Bean	50



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