

Ningbo Original Menu

寧波オリジナルメニュー

Appetizer

前菜各種

冷盆類

小盆 Small dish 中盆 Regular dish

Sweet shrimp stuffed with white jicama and fish roe paste

くず芋と甘エビのサンド キャビアのせ

白涼薯魚籽酿甜虾

¥ 4,800

7,200

Tossed porcini mushrooms with surf clam

北寄貝の和え物 ポルチーニ添え

牛肝菌拌北寄貝

4,600

6,900

Old Ningbo-style Sea urchin and sour wax gourd

冬瓜の蒸し物 ウニ、キャビアのせ

老宁波海胆酸冬瓜

4,000

6,000

Eighteen - cut salted crab

渡り蟹のピリ辛醤油漬け

咸蟹十八斩

8,000

Braised cuttlefish with vegetables

寧波式イカの野菜巻き

目魚大烤马兰山苏叶

3,600

5,400

Black truffle Ningbo braised vegetables

青菜の黒トリュフソース

黑松露宁波烤菜

3,200

4,800



Sweet shrimp stuffed with white jicama and fish roe paste

くず芋と甘エビのサンド キャビアのせ



Eighteen - cut salted crab

渡り蟹のピリ辛醤油漬け

Hot Dish

温菜料理

熱菜

小盆 Small dish 中盆 Regular dish

Braised spareribs with rice cakes

豚スペアリブと餅の醤油煮込み

红烧排骨年糕

¥ 4,200

6,300

Steamed oil beltfish with marinated pork and scallions

太刀魚と豚肉の挟み蒸し

糟排骨蒸油带法葱

1 名様 Per Person

3,500

Quick-fried sliced whelks with scallions

ツブ貝の葱生姜炒め

葱爆海螺片

6,000

9,000

Shredded crab soup with green vegetables and bamboo shoots

蟹肉と青菜、タケノコのスープ

青菜时笋生拆蟹肉羹

1 名様 Per Person

2,800

Braised Sakura shrimp, seaweed and squid

イカと桜海老、海苔の煮込み

樱花虾紫菜鱿鱼

4,600

6,900



Braised spareribs with rice cakes
豚スペアリブと餅の醤油煮込み



Steamed oil beltfish with marinated pork and scallions
太刀魚と豚肉の挟み蒸し

Noodles

そば

麵類

Fish noodles with pickled mustard greens

雪菜と白身魚のつゆそば

雪菜黄鱼面

1 名様 Per Person

1,800

Chinese Desserts

中国デザート

甜点類

Ningbo rice dumplings with osmanthus fragrance

寧波式団子 金木犀の香り

桂花酿宁波汤圆

1 名様 Per Person

1,500