

KULU KULU



谷六居酒屋

精選套餐 \$538/2 人餐

Kulu Kulu Set Menu (\$538/2 PERSON)

刺身 SASHIMI

三文魚, 油甘魚, 北寄貝, 墨魚 (各兩切)

Salmon, Hamachi, Surf hokkigai clam, Cuttlefish (2 pieces each)

手卷 HAND ROLL

芥末炸蝦手卷 (兩件)

Tempura prawn with wasabi sauce hand roll (2 pieces)

炸物 DEEP FRIED

香炸日式餃子 (兩人份)

Deep fried dumplings (2 portions)

串燒 YAKITORI

豬五花腩肉 (兩串)

Pork belly (2 skewers)

七味燒雞翼 (兩串)

Spicy chicken wing (2 skewers)

雞軟骨 (兩串)

Chicken soft bone (2 skewers)

冬菇 (兩串)

Shitake mushroom (2 skewers)

秋葵 (兩串)

Okra (2 skewers)

日本青椒仔 (兩串)

Shishito green pepper (2 skewers)

蕎麥麵 SOBA

黑豚蕎麥麵 (兩人份)

Kurobuta pork belly with soba in dashi soup (2 portions)

甜品 DESSERT

是日甜品 (兩人份)

Daily desserts (2 portions)

如有任何食物過敏或餐飲限制, 請提前告知我們的服務員。

Please inform our service staff of any food allergies or dietary requirements.

所有標價均以澳門元為單位, 並需加收 10% 的服務費。

All prices are in MOP, subject to 10% service charge.

KULU KULU



谷六居酒屋

精選套餐 \$728/2 人餐

Kulu Kulu Set Menu (\$728/2 PERSON)

刺身 SASHIMI

三文魚, 油甘魚, 帆立貝, 藍鱈吞拿魚 (各兩切)

Salmon, hamachi, scallop, bluefin tuna (2 pieces each)

壽司 SUSHI

澳洲和牛, 青蔥吞拿魚蓉, 三文魚子 (每款兩件)

Australian Wagyu beef,

Toro and spring onion and black truffle pearls,
salmon roe with gold (2 pieces each)

茶碗蒸 CHAWANMUSHI

海鮮蒸蛋 配魚子醬 (兩人份)

Sea urchin egg custard steamed with seafood and
Salmon roe with black truffle pearls (2 portions)

天婦羅 TEMPURA

軟殼蟹 / 雜錦蔬菜蝦 天婦羅 (任選一款)

Soft shell crab / prawn and assorted vegetables tempura (choice of 1)

串燒 YAKITORI

大蝦, 翠玉瓜, 牛舌, 五花腩秋葵卷 (兩人份)

Prawn, zucchini, Ox tongue, pork belly rolled with okura (2 portions)

烏冬 UDON

鮑魚稻庭烏冬 (兩人份)

Abalone Inaniwa udon with Japanese style dashi soup (2 portions)

甜品 DESSERT

是日甜品 (兩人份)

Daily desserts (2 portions)

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谷六居酒屋

精選套餐 \$1188/2 人餐

Kulu Kulu Set Menu (\$1188/2 PERSON)

前菜 APPETIZER

芒果炸蝦米紙卷 (兩人份)

Mango and fried prawn in rice paper roll (2 portions)

刺身 SASHIMI

特上藍鰭吞拿魚腩, 甘海老, 油甘魚, 帆立貝, 八爪魚 (各兩切)

Blue fin Tuna belly, Ama ebi, Hamachi, Hotate, Octopus (2 pieces each)

天婦羅 TEMPURA

季節日本蔬菜 (兩人份)

Seasonal of Japanese vegetables (2 portions)

煮物 NIMONO

清酒煮文蛤 (兩人份)

Hamaguri clams boil in sake (2 portions)

燒物 YAKIMONO

活波士頓龍蝦, 鮑魚, 山茶茸牛肉 (每款兩件)

Grilled Live Boston lobster, Abalone, Wagyu beef rolled with yamachatake (2 pieces each)

主食 SHUSHOKU

海膽三文魚子手卷 (兩人份)

Sea urchin and Salmon roe hand roll (2 portions)

汁物 SHIRUMONO

滑子菇味噌汁 (兩人份)

Nameko mushroom in miso soup (2 portions)

甜品 DESSERT

日式芝士蛋糕 (兩人份)

Japanese cheese cake (2 portions)

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