

KULU KULU



谷六居酒屋

精選套餐 \$618/2 人餐

Kulu Kulu Set Menu (\$618/2 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

芥末八爪魚手卷 (兩件)

Wasabi octopus hand roll (2 pieces)

炸物 DEEP FRIED

雜錦蔬菜天婦羅 (兩人份)

Assorted vegetables tempura (2 portions)

串燒 YAKITORI

黑豚腩肉, 雞中翼, 冬菇, 椰菜仔 (每款兩串)

Kurobuta pork belly, chicken wing, Shitake mushroom (2 skewers each)

拉麵 RAMEN

文蛤鮮味湯拉麵 (兩人份)

Umami soup ramen with Hamaguri clams (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.

公眾假期及特定日子除外。

Public holidays and special days are expected.

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谷六居酒屋

精選套餐 \$828/2 人餐

Kulu Kulu Set Menu (\$828/2 PERSON)

刺身 SASHIMI

蜜柑真鯛, 油甘魚, 藍鰭吞拿魚, 墨魚 (各兩切)

Seabream madai, Hamachi, bluefin tuna, cuttlefish (2 pieces each)

壽司 SUSHI

澳洲和牛, 黑松露珍珠帆立貝, 三文魚子 (每款兩件)

Australian Wagyu beef, black truffle pearls and scallop, salmon roe (2 pieces each)

蒸物 STEAM

海鮮蒸蛋 配 烏魚子醬 (兩人份)

Egg custard steamed with Mullet caviar sauce (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, 鹽燒牛脷, 七味燒雞翼, 紫蘇魷魚 (兩人份)

Prawn, ox tongue, spicy chicken wing, Ika rolled Ooba (2 portions)

蕎麥麵 SOBA

鮑魚湯蕎麥麵 (兩人份)

Abalone soba in dashi soup (2 portions)

甜品 DESSERT

是日甜品 (兩人份)

Daily desserts (2 portions)

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精選套餐 \$1338/2 人餐

Kulu Kulu Set Menu (\$1338/2 PERSON)

前菜 APPETIZER

芒果炸蟹米紙卷 (兩人份)

Mango and fried soft crab in rice paper roll (2 portions)

刺身 SASHIMI

特上藍鰭吞拿魚腩, 油甘魚, 池魚王, 甘海老, 八爪魚 (各兩切)

Blue fin Tuna belly, Hamachi, Shima aji, Ama ebi, 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)

串燒 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)

花壽司 SUSHI

海膽, 帆立貝 和 蜜柑真鯛花壽司 (兩人份)

Sea urchin, Hotate and Seabream madai sushi (2 portions)

汁物 SHIRUMONO

大蝦滑子菇味噌汁 (兩人份)

Prawn and Nameko mushroom in miso soup (2 portions)

甜品 DESSERT

抹茶黑芝麻芝士蛋糕 (兩人份)

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