



HANA DON

PREMIUM SEAFOOD DONBURI

905-534-6666

Unit B14, 9255 Woodbine Ave Markham, ON L6C1Y9

hanadon.ca

花
丹
屋

日本酒

JAPANESE SAKE



開運特別純米 KAIUN IWAIZAKE TOK HONJOZO

THIS CELEBRATED BREWERY'S FLAGSHIP: MELON, PEAR & BANANA DRIVE THE AROMAS & COMBINE WITH A SUBTLE SWEET TOUCH HIGHLIGHTED BY A SUBDUED ACIDITY IN THE BUTTER-TINGED FLAVOUR. GREAT DEPTH & COMPLEXITY.

300ml, 16% alc
\$25



松竹梅花のような純米吟醸 SHO CHIKU BAI PREMIUM JUNMAI GINJO

THE LONGER, MORE DELIBERATE PRODUCTION PROCESS OF CRAFTING THIS BELOVED SAKE IS A TESTAMENT TO THE BENEFITS OF TAKING YOUR TIME. THE RESULT IS AN ULTRA-SMOOTH SPIRIT, RICH IN TEXTURE AND LADEN WITH DELICATE FRUIT FLAVOURS THAT FINISH DRY AND DELICIOUS.

375ml, 15% alc
\$32



吉乃川純米吟醸 KOME DAKE NO SAKE 'CLASSIC' JUNMAI

GOHYAKUMANGOKU RICE POLISHED TO 65%. MEDIUM FULL-BODIED & EXTREMELY DRINKABLE. CLEAN & WELL-BALANCED ON THE PALATE WITH RICH FLAVOURS OF CLEMENTINE & PASSION FRUIT.

300ml, 15.5% alc
\$38



若竹鬼殺純米吟醸 WAKATAKE ONIKOROSHI "DEMON SLAYER" JUNMAI GINJO

SHIZUOKA LIGHT, SMOOTH AND RICH TYPE. VERY CLEAN, ALMOST WATERMELON-TINED NOSE, ROUND AND QUITE IMPRESSIVE IN THE MOUTH, A TRACE SHORT AND SLIGHTLY TART IN THE FINISH.

300ml, 16% alc
\$38



極上吉乃川吟醸 YOSHI NO GAWA GOKU JO GINJO

RICH AND AROMATIC WITH A DELICATELY SOFT ACID STRUCTURE, GOKU JO ARRIVES IN LIGHT FRUITY FASHION, REVEALING ELEMENTS OF ORANGE-MAGNOLIA FLOWERS, APPLE, AND NECTARINE IN ITS WAKE, WITH A LONG HERBACEOUS, ANISE FINISH.

300ml, 15.5% alc
\$38



櫻室町“備前幻”純米吟醸 SAKURA MUROMACHI "BIZEN MABOOSHI" JUMAI GINJO

FLORAL SWEET MELON & ASIAN PEAR AROMAS. MEDIUM FULL BODIED.SERVED IN ALL TEMPERATURE.

300ml, 15.3% alc
\$42



山花純米大吟醸 MASUMI SANKA JUNMAI DAIGINJO

SANKA (MOUNTAIN FLOWERS) IS AS FRESH AS AN ALPINE MEADOW IN THE SPRING. MILD FRUIT AROMAS AND SAVORY FLAVORS MAKE IT THE PERFECT DAIGINJO TO PAIR WITH FOOD.

300ml, 15% alc
\$45



獺祭“45”純米大吟醸 DASSAI "45" JUNMAI DAIGINJO JUNMAI DAIGINJO NIGORI

NOTE OF MELONS LEAD TO DRY CLEAN FINISH. WELL BALANCED OFFERS A LIGHTS SWEETNESS & VIBRANT ACIDITY.

300ml, 15.5% alc
\$55

JAPANESE SAKE



來福純米吟釀八反錦
RAIFUKU HATTANSISHIKI
JUNMAI

DELICATE, WITH SCENTED STRAWBERRY, CANTALOUPE AND MACE WITH A CREAMY TEXTURE. SPICED FINISH, LIVELY AND VIBRANT.
720ml, 15.5% alc
\$65



開運招財貓純米吟釀
DOI SHUZO, KAIUN LUCKY CAT
‘KUZU’ JUNMAI *LIMITED EDITION

SMALL-BATCH, SPECIAL SERIES FROM DOI. THIS STYLE IS MADE WITH LOCAL HOMAREFUJI RICE POLISHED TO 55%. SMOOTH & CLEAN WITH NOTES OF SAVOURINESS AND UMAMI & JUICY ACIDITY.
720ml, 16% alc
\$75



出羽櫻雄町純米吟釀
DEWAZAKURA OMACHI
JUNMAI GINJO

BEAUTIFUL AROMAS OF HONEY, FLOWER, STEAMED RICE & LEMON PEEL. DEEP, RICH & ROUND THIS “OMACHI” – AN HEIRLOOM RICE VARIETAL – DRINKS SMOOTH & LUSH FOR ALL OF THE OUTSTANDING FLAVOURS.
720ml, 15% alc
\$69



雄町“燦然”純米大吟釀
SANZEN OMACHI JDG
JUNMAI DAIGINJO

BREWED FROM 100% BIZEN OMACHI RICE. PREMIUM & LUXURIOUS, THIS SMOOTH, FLAVOURFUL SAKE IS ELEGANTLY STRUCTURED, BALANCED, AND NUANCED
720ml, 16.5% alc
\$78



造り酒屋の ゆず酒
HOMARE “ALADDIN” YUZU JUNMAI

300ml, 10.6% alc
\$38

ビール
IMPORT BEER

Asahi
Sapporo
Kagua Blanc 馨和

\$8.5 /330ml, 5.5% alc
\$8 /355ml, 5% alc
\$12 /330ml, 8% alc



風味のある酒
FLAVORED SAKE

Obaachan's Yuzu Shu
ゆず酒
300ml, 7% alc
\$35

Momo (Peach)
もものお酒
300ml, 7% alc
\$35

ROSE UME
ローズ梅酒
300ml, 9% alc
\$35



HOUSE SAKE (HOT)

\$12 / 150ml (5 oz) **\$16 / 300ml (10 oz)**

Open Corkage: 300ml - 500ml \$15/ea. 720ml & above \$20/ea.

NON-ALCOHOLIC

非アルコール飲料
NON-ALCOHOLIC BEVERAGES

Pop
Coke, Diet Coke, Ginger Ale
Ice Tea
355ml \$2.50
341ml \$2.75

Juice
Gokuri Grapefruit Juice
Gokuri Peach Juice
400ml \$4.95
400ml \$4.95

Japanese Ramune (original flavor)
Japanese Ramune (lychee flavor)
200ml \$4.95
200ml \$4.95

Dasani Water
Perrier Sparkling Water
591ml \$2.95
330ml \$4.50



前菜
Appetizer
アペタイザー

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スープとサラダ
SOUP / SALAD

W01	Miso Soup 味噌湯	3.5
W02	Lobster Cream Soup 龍蝦奶油湯	9
W03	Seaweed Salad 海草沙拉	6
W04	House Salad 花井沙拉	13

冷たい料理
COLD DISHES

X01	Takowasa 芥末八爪魚	9
X02	Tsubu Kimchee 泡菜醬螺肉 Top shell w/ kimchee sauce	9
X04	Smoked Yuzu Mackerel 煙熏柚子鯖魚	13
X05	Salmon Salsa 三文魚莎莎 Seared salmon w/ fried shallot served Thai spicy sauce	16
X12	Uni Toro Tartare 海膽藍鰭魚腩塔塔	25
👍 X14	Daily Fresh Oyster (6 pcs) 新鮮牡蠣 *Limited Quantities	19½

温かい料理
HOT DISHES

Y01	Edamame 枝豆	7
Y06	Takoyaki (Grilled octopus balls)(4pcs) 章魚小丸子	8
Y02	Gyoza (Japanese pan-fried pork dumplings) (5pcs) 日式煎餃	9
👍 Y03	Wasabi Ebi Ishiyaki 石焼芥末蝦	18
Y04	BBQ Pork Jowl 日式燒豬頸肉	15
Y05	Cheese-Baked Live Oyster * Limited Quantities 日式芝士焗活生蠔 限定	9/ea
Y06	Chicken Karaage (Japanese fried chicken) 日式炸雞粒	13
Y07	Grilled Mackerel 鹽烤鯖魚	15
Y08	Baked Seafood Avocado 海鮮焗牛油果	16
👍 Y09	Grilled Black Cod w/ Saikyo Sauce 西京漬鱈魚	19
Y10	Ikayaki (Grilled whole squid w/ sweet soy) 燒魷魚	19
👍 Y11	Sous Vide Octopus 臻品柔煮八爪魚 Octopus leg slow-cooked with a stir-fried mix of veggies	25
Y12	Assorted Veggies Tempura (5pcs) 雜菜天婦羅	13
Y13	Shrimp Tempura (4pcs) 大蝦天婦羅	18
Y14	Mixed Tempura (Shrimp 2pcs & Veggies 4pcs) 雜錦天婦羅	18
👍 Y15	Seafood Chawanmushi 海鮮茶碗蒸 Seafood steamed egg custard	10
Y16	Uni Chawanmushi 海膽茶碗蒸 Uni with steamed egg custard * Limited Quantities	19

うどん UDON

Y20	Seafood Stir-Fried Udon 日式海鮮炒烏冬	19
Y21	Gyu Udon 牛肉烏冬	19
Y22	Assorted Tempura Udon 雜錦天婦羅烏冬	24
Y23	Chicken Katsu Udon 炸雞扒烏冬	23
Y24	Sangenton Katsu Udon 炸豬扒烏冬	24



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X08

Maple-Smoked Duck Breasts
煙燻鴨胸

\$15



X06

Crab Cracker
一口蟹肉塔

\$13

Crab meat, avocado & caviar on top of cracker w/mango sauce



X16

Japanese Madai Usuzukuri
鯛魚薄切

👍

\$19

Thin sliced Japanese sea beam w/ chef special sauce



X09

Scallop Carpaccio
味噌柚子帆立貝

\$16

Sliced Hokkaido Scallop w/ miso yuzu sauce



X07

Hana Salmon Pizza
三文魚薄餅

\$16

Salmon, avocado, & Jalapeno served w/ balsamic spicy sauce



X15

Yellowtail Jalapeno w/ Yuzu Sauce & Truffle Oil
柚子油甘魚

\$18



Y17

Hotate Mentaiyaki
日式芝士焗帶子

\$10/2pcs

Baked Scallops with Cheddar Cheese



Y18

Nasu Dengaku
味噌燒茄子

\$13

Grilled eggplant with a sweet and savory miso glaze.



Y19

Semi-dried Yellow Croaker
一夜乾黃花魚

\$25

Grilled overnight marinated yellow croaker with ponzu sauce

嚴選料理

CHEF'S SELECTIONS



C01

Hamachi Kama w/ Ponzu Sauce
塩燒油甘魚鮫

Grilled Yellowtail Collar

MP



C02

Kabuto Ni (Madai)
兜煮真鯛魚頭

Simmered Madai Fish Head

29

C03

Beef Sukiyaki
肥牛壽喜燒

49/二人前



C02



C03

DONBURI COMBO
All Donburi served with Miso Soup.



海鮮茶漬丼



A17

Seafood Chazuke

TOP CUSTOMER PICK 海鮮蟹肉茶漬丼

Crab meat, sweet shrimp, seared scallop, surf clam, tobiko bonito flakes on sushi rice served with green tea dashi

\$29

Yuzu Seafood Don

Tuna, salmon, squid and quail egg w/ special yuzu washabi soya sauce on premium sushi rice

\$26



A06

柚子山葵海鮮丼

大焰盛丼



A03

Aburi Don

Seared salmon, scallop, white fish, and fish-egg on premium sushi rice

\$26

Nagoya Don

Chopped toro, seared salmon and tobiko on premium sushi rice

\$26



A14

名古屋海鮮丼

芭拉海鮮丼



A09

Bara Don

Assortment of high-quality seafood, cucumber, and tamago on premium sushi rice

\$26

Tsukiji Don

Salmon, scallop, white fish, yellowtail, squid & fish-egg on premium sushi rice

\$29



A16

築地海鮮丼

豐州雜錦海鮮丼



A15

Toyosu Don

Sweet shrimps, salmon, white fish, scallop & Ikura on premium sushi rice

\$32

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A21
Sous Vide Gyu-Tan Don
温泉牛舌丼

Slow-cooked beef tongue w/ onsen tamago on a bed of white rice

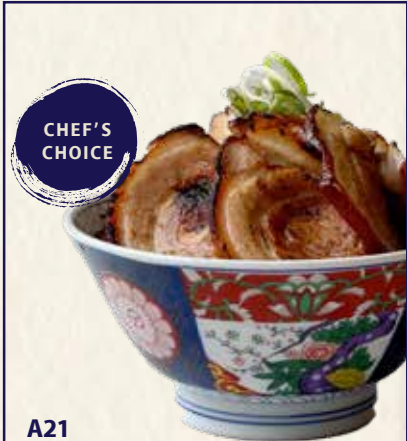
\$25



A13
Sous Vide Beef Don
温泉牛肉丼

Slow-cooked Zabuton steak & Onsen tamago w/ house sauce on white rice.

\$28



A21
Char Siu Don チャーシュー丼

Japanese braised pork belly & pumpkin tempura on white rice served w/ Soy Marinated Jammy Eggs

\$20



A22
Angus Burger Steak Don
和風ハンバーグ丼

Hand-crafted Angus Beef steak patty, bonito flakes served w/ cheese & Daikon sweet mustard sauce

\$22



DONBURI
COMBO

B08

Assorted Tempura Don
什錦天婦羅丼

\$22

Mixed tempura Shrimp (2) & Veggie (4) on a bed of white rice, served w/ tempura sauce.



A01

Unatama Don

厚焼五子禦海丼 **CHEF'S CHOICE**

Grilled freshwater eel & tamago on a bed of white rice

\$25

A02 **Gyu Don** 牛丼 19

Add \$2 w/ cheese add \$3 w/ Onsen egg

thinly sliced beef simmered with tender onions and savoury-sweet sauce, served on a bed of white rice

A04 **Chopped Toro Don** **SEASONAL LIMITED** 29

碎拖羅丼

Hana's specialty chopped toro and minced scallions on premium sushi rice

A11 **Salmon Avocado Don** (spicy in option) 22

牛油果三文魚丼(辣/不辣)

Diced salmon and avocado on premium sushi rice

A12 **Veggie Don** 什錦蔬菜丼 16

Assortment of vegetables on premium sushi rice

A20
Karaage Oyako Don
粒粒雞肉親子丼

Japanese Fried Chicken & Onsen tamago w/ mayo sauce on white rice.

\$19



DONBURI COMBO
All Donburi served with Miso Soup.

プレミアム丼物

PREMIUM
DON



B07

Large Premium Fuji Don

TOP CUSTOMER PICK 富士丼

Hana's top selection of seasonal seafood w/ saltwater eel on premium sushi rice

\$39

Large Premium Hana Don

EXCLUSIVE FLAVORS 花井

Hana's top selection of seasonal seafood w/ whole abalone on premium sushi rice

 **\$39**



B02



B03

Kyoto Don 京都盛丼

Assorted premium seafood (13pcs) & tamago on premium sushi rice

\$39

Hokkaido Don 北海盛丼

Uni, ikura, hokkaido scallop, shiitake on premium sushi rice

 **\$45**



B04



B05

Premium Bara Don

極上芭拉盛丼 **CHEF'S CHOICE**

Toro, uni, botan ebi, sea-scallop, squid, octopus, amberjack, white fish, ikura, salmon, cucumber, tamago on premium sushi rice

\$45

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CUSTOM DON

Make your own custom donburi masterpiece by choosing three or more toppings from our fresh ingredients list below. Each bowl is served with miso soup, premium sushi rice base and one rice topping:

Nori 紫菜, Shiitake 日本冬菇 or Ginger 薑絲

トッピングを選んでください。

CHOOSE AT LEAST 3 TOPPINGS:

E02	Salmon 三文魚 (3 pcs)	9
E03	Chopped Salmon w/ Scallion 碎蔥三文魚	9
E04	Tobiko (Flying Fish Roe) 飛魚籽	7
E05	Squid 烏賊	7
E06	Hokkaido Sea Scallop 北海道帆立貝 (3 pcs)	12
E07	Hamachi (Yellowtail) 油甘魚 (3 pcs)	16
E08	Freshwater Eel 鰻魚 (3 pcs)	9
E12	White Fish 白魚 (3 pcs)	16
E13	Ikura (Salmon Roe) 三文魚籽	16
E14	Seared White Fish 火炙白魚 (3 pcs)	16
E15	Seared Salmon 火炙鮭魚 (3 pcs)	10
E16	Japanese Sea Bream 真鯛 (3 pcs)	16
E19	Arctic Surf Clam 北極貝 (3 pcs)	7
E20	Chopped Toro (Fatty Tuna) 碎蔥金槍魚腩	12
E21	Jumbo Sweet Shrimp 大甜蝦 (2 pcs)	9
E22	Lean Tuna 吞拿魚 (3 pcs)	15
E25	Shredded Crab Meat 碎蟹肉	9
E28	Japanese-Style Boiled Abalone 日式磯煮整隻鮑魚 (1 pc)	12
E29	Sea Urchin 海膽	20
E35	Cucumber 青瓜	4
E37	Avocado 牛油果	5
E41	Tamago 玉子燒 (3 pcs)	5
E42	Onsen Egg 溫泉蛋	3
E43	Jammy Egg 糖心蛋	3.5

カスタム丼物

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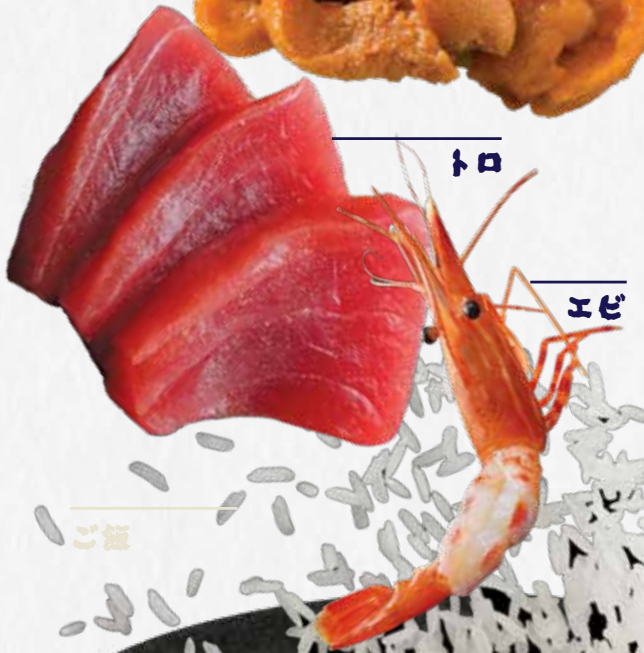
帆立貝



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エビ

ご飯



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定食

TEISHOKU
SET

All teishoku sets are served with rice, miso soup, green salad and mashed potatoes.

套餐都奉送白飯，味噌湯，沙拉和土豆泥。

F01 Chicken Katsu Set

日式炸雞扒套餐

deep-fried breaded chicken served w/
house katsu sauce

\$24



F01

F02 Fried Shrimp Set

炸大蝦套餐

deep-fried shrimp (5pcs) served
w/ tartar sauce

\$26



F02

F03 Sangenton Katsu Set

炸三元豚套餐

Japanese pork loin served
w/ house katsu sauce

\$26



F03

F04 Prime Sirloin Katsu Set

至尊炸牛排套餐 (180g) **CHEF'S CHOICE**

\$28



F04

👍 F05 Japanese A5 Wagyu Katsu Set

炭燒極上日本A5和牛 (100g)

deep-fried Japanese-imported

A5 Wagyu Beef (100g) with Charcoal Grill

\$85

HANA
EXCLUSIVE





F07

Tenzaru Soba 天ぷら蕎麦定食
Mixed Tempura (shrimp 2pcs & Vegetable 4pcs) w/
Chilled Buckwheat Noodlea

\$25



F08

Gyu Don & Tempura Set

牛丼&天ぷら定食
Sliced beef and onion & carrots on a bed of white rice &
Mixed Vegetable Tempura (5pcs)

\$25



F09

Gyu-tan Don & California Roll

牛タン丼&カリフォルニアロール定食
Slow-cooked beef tongue w/ onsen tamago on a bed of
white rice, & California roll

\$27



F10

Salmon Avocado Don & Grilled Mackerel

サーモンアボカド丼&焼き鯖定食
Diced salmon and avocado on premium sushi rice & Grilled Mackerel

\$28



F11

Untama Don & Chef Choice Sushi 3pcs

玉子禦海丼&寿司(3pcs)定食
Grilled freshwater eel & tamago on a bed of white rice & 3pcs chef
choice sushi.

\$28



All set served with Miso Soup & Takuan
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壽司刺身

A LA CARTE
SUSHI/SASHIMI

PER PIECE

PRICES ARE LISTED

PRICES ARE LISTED

PER PIECE



H01
Lean Tuna
吞拿魚
Sushi 6 Sashimi 7



H15
Japanese Sea Bream 鯛魚
Sushi 6 Sashimi 8



H02
Salmon
三文魚
Sushi 4 Sashimi 4



H18
Hokkigai 北極貝
Sushi 3 Sashimi 3



H03
Tobiko (Flying Fish Roe)
飛魚籽
Sushi 4 Sashimi 4



H19
Chopped Toro (Fatty Tuna)
碎蔥金槍魚腩
Sushi 5 Sashimi 6



H04
Squid 烏賊
Sushi 3.5 Sashimi 3.5



H20
Sweet Shrimp 甜蝦
Sushi 5 Sashimi 5



H05
Hokkaido Sea Scallop
北海道帆立貝
Sushi 5 Sashimi 5



H22
Ankimo (Monkfish Liver) 鮫鰾魚肝
Sushi 4 Sashimi 4



H06
Hamachi (Yellowtail)
油甘魚
Sushi 6 Sashimi 8



H24
Grilled Foie Gras
香煎鵝肝
Sushi 7



H07
Freshwater Eel
鰻魚
Sushi 3.5 Sashimi 3.5



H25
Shredded Crab Meat
碎蟹肉
Sushi 4 Sashimi 6



H08
Saltwater Eel (Conger) 海鰻
Sushi 7 Sashimi 7



H29
Sea Urchin 海膽
Sushi 12 Sashimi 16



H13
Ikura (Salmon Roe)
三文魚籽
Sushi 6 Sashimi 6



H33
Otoro (Premium Bluefin Tuna Belly) 大拖羅
Sushi 12 Sashimi 15



H14
Chu Toro
中拖羅
Sushi 9 Sashimi 12




H35
Tamago 玉子燒
Sushi 3 Sashimi 3.5

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プレミアム刺身プラッター

PREMIUM OMAKASE SASHIMI

- G05 12 pcs premium sashimi platter 48
- G06 16 pcs premium sashimi platter 65
-  G07 22 pcs premium sashimi platter 85

にぎり寿司プラッター

OMAKASE SUSHI

- G01 8 pcs nigiri, 6 pcs negi toro roll 48
-  G02 10 pcs nigiri, 6 pcs negi toro roll 58




G02

あぶり押し寿司

SEARED BOX SUSHI/
ABURI OSHIZUSHI

- G09 Momo 桃花 (8 pcs) 22
seared salmon & avocado topped
w/ fried shallot & onion

-  G10 Ume Aburi Oshizushi
海膽和牛押し寿司 *Limited Quantities
seared A5 Wagyu beef topped w/ sea
urchin, caviar and gold leaf

\$48



G10

超人気限定

あぶり寿司盛り合わせ

ABURI SUSHI PLATTER

- G03 8 pcs lightly seared sushi 32
- G04 10 pcs lightly seared sushi 39

G03



特制壽司

SMALL ROLLS

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K02
Gold Dragon Roll 金龍卷 (8pcs)
Shrimp tempura, avocado & cucumber, topped w/ salmon, served w/ spicy mango sauce.
\$18



K06
Pearl Roll 珍珠卷 (8pcs)
assorted fish, kani, avocado & crunch topped w/ chopped toro & scallion. Served w/ yuzu miso sauce
\$20

K03
Creamy Salmon Roll
卡津三文魚卷 (8pcs)
Kani, cucumber, avocado topped w/ seared cajun salmon and fried onions, served w/ cajun honey mustard sauce
\$18



K04
Blue Classic Roll 
藍色經典卷 (8pcs)
deep-fried shrimp and cucumber topped w/ chopped toro, avocado and tobiko. Served w/ spicy mayo and basil miso sauce
\$20

龍卷

K05
 **Hana Roll 花井特別卷 (8pcs)**
chopped salmon, avocado, rice cracker, spicy mayo topped w/ seared white fish, foie gras and caviar. Served w/ chef's special sauce
\$28 



K07
Black Dragon Roll 黑龍卷(8pcs)
Shrimp tempura, avocado & cucumber topped w/ eel & avocado served w/ eel sauce.
\$18

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K08

Fancy Roll (8pcs) 夢幻卷

Spicy Salmon, crab meat, avocado, crunch, tobiko wrapped w/ soy bean paper served w/ Thai spicy sauce.

\$18

巻き寿司と手巻き

SUSHI ROLLS (6 PCS) / HAND ROLLS (1 PC)

		SUSHI ROLLS	HAND ROLLS
J01	Hana California Roll Kani, cucumber, avocado, topped w/ Fish egg	9	8
J02	Philadelphia Roll (Salmon, Cream Cheese, Cucumber)	9	8
J03	Alaska Roll (Salmon, Avocado, Cucumber)	9	8
J04	Spicy Salmon Roll	10	9
J05	Spider Roll (8pcs) soft shell crab, avocado, cucumber, fish egg & mayo	16	N/A
J06	Spicy Tuna Roll (Bluefin Tuna)	15	14
J08	Spicy Scallop Roll	15	14
J09	Spicy Crab Meat Roll	12	10
J10	Tuna Roll (Bluefin Tuna)	13	12
J11	Salmon Roll	9	8
J12	Yellowtail Scallion Roll	13	12
J13	Crab Meat Roll	8	7
J14	Eel Avocado Roll	9	8
J15	Shrimp Tempura Roll (Avocado, Cucumber & Fish egg) (8pcs)	12	10
J18	Vegetarian Roll (5pcs)	7	6
J19	Cucumber Roll	6	5
J20	Avocado Roll	7	6
J21	Yam Tempura Roll	7	6
J22	Futomaki (5pcs) tamago, oshiko, inari, cucumber & mushroom	9	N/A

巻き寿司
SUSHI ROLLS /
HAND ROLLS

デザート

DESSERT

Z01	Lemon Strawberry Cheesecake 檸檬草莓芝士蛋糕	9.5
Z02	Matcha Redbean Chocolate Mousse Cake 抹茶紅豆巧克力慕斯蛋糕	9.5
Z03	Ice-cream (Vanilla, Matcha)	6

甜食



Z01

Z02



HANA
DON

PREMIUM
SEAFOOD
DONBURI