

なだ万

Japanese Restaurant
NADAMAN



Signature Bento Box by Nadaman 灘萬和式便當

Embark on a delectable journey through over 190 years of culinary heritage. This spring, indulge in an authentic bento box that artfully transporting you to the heart of traditional Japanese flavors.

嗜味超過190年歷史的和食。今個春天，讓辻伸夫主廚以時令食材帶領您體悟「一期一會」，感受四季流轉之美。

Photos for reference only
圖片只供參考

Signature Bento 招牌便當



Traditional grilled silver cod bento
Grilled silver cod, Japanese omelette, simmered seasonal vegetables and Yamagata premium rice

西京燒鱈魚便當

西京燒鱈魚、玉子、野菜及山形一等米飯
HK\$280



Wagyu beef sukiyaki bento
Kumamoto Wagyu beef sukiyaki with vegetables, poached egg and Yamagata premium rice

熊本和牛壽喜燒便當

熊本和牛壽喜燒配野菜、溫泉蛋及山形一等米飯
HK\$330



Komiyaki-Wagyu beef and barbecued eel rice bento
Pan-fried Wagyu beef with Komiyaki-sauce on Yamagata premium rice,
Barbecued eel on Yamagata premium rice with simmered seasonal vegetables and boiled prawn,
Grilled silver cod, chicken cake and Japanese omelette

宮崎和牛井及鰻魚飯便當

炒宮崎和牛配山形一等米飯 | 燒鰻魚配山形一等米飯
野菜配大蝦 | 烤銀鱈魚、雞肉及玉子
HK\$380

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Sakura Bento

Japanese omelet, Grilled flounder pickled in original Saikyo miso, Deep-fried white meat fish pickled in sweet vinegar, Simmered shrimp, Pickled cauliflower, Japanese beef rolled with bamboo shoot, Yomogi greens gluten, Boiled broad beans with salt, Sakura-shape lily bulb, Croquette, Chicken ball and green pepper, Simmered live lobster and seasonal vegetables, Sakura shrimp and Yamagata premium steamed rice

櫻花便當

厚燒雞蛋、鰈魚西京燒、炸白身魚配甜醋、
煮海蝦、醋椰菜花、和牛筍卷、艾草麩、
鹽煮蠶豆、櫻花瓣百合、炸可樂餅、雞肉丸配青椒、
煮龍蝦配季節野菜、山形縣特選白飯配櫻花蝦

HK\$400



Kaiseki Bento

Crab meat and tomato salad, Boiled broad beans, mullet roe, Yomogi greens gluten and simmered shrimp, Kuroge-Wagyu rolled with bamboo shoot, green pepper and leek, Simmered abalone with abalone liver sauce and vegetables, Seasonal tofu with fresh sea urchin and Bekko thick sauce, Surf clam steamed egg custard, Grilled Kinki-red snapper with grated radish, Sakura shrimp and Yamagata premium steamed rice

懷石便當

蟹肉蕃茄沙律、鹽煮蠶豆、烏魚子乾、艾草麩、
煮海蝦、黑毛和牛筍卷配青椒及白蔥、
煮鮑魚配鮑魚肝汁及野菜、
季節豆腐配海膽及醬油、
蜆及雞蛋柳川煮、鹽燒喜知次魚、
山形縣特選白飯配櫻花蝦

HK\$800

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T Teppanyaki Bento 鐵板燒便當



T Teppanyaki Beef Steak Bento

U.S. prime beef steak,
Whitebait and pickled mustard greens fried rice,
Pickled vegetables,
Assorted seasonal vegetables

鐵板燒牛扒便當

美國頂級牛扒、沙甸魚仔配高菜炒飯、
漬物、雜錦野菜

HK\$360



T Teppanyaki Irodori Bento

Salmon and prawn,
Thinly sliced of U.S. prime beef rolled with leek and garlic,
Whitebait and pickled mustard greens fried rice,
Sakura shrimp fried rice,
Pickled vegetables,
Assorted seasonal vegetables

鐵板燒牛肉及海鮮便當

三文魚及海蝦、
美國頂級牛肉薄燒卷青蔥及蒜蓉、
沙甸魚仔配高菜炒飯、
櫻花蝦炒飯、
漬物、雜錦野菜

HK\$360

For orders and enquiries, please contact us at:
如欲預訂或查詢，請聯絡我們：

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