

Nadaman Takeaway Menu
灘萬日本料理外賣菜譜

Order 30 minutes in advance and pick-up at Nadaman
只需30分鐘前下單即可於灘萬日本料理門口取貨

12 pm to 2 pm; 6:30 pm to 9 pm Daily
每日中午12時至下午2時及下午6時30分至下午9時供應

Order Now! 立即下單!
WhatsApp: +852 9611 9935



Vegetarian Dishes 素菜料理

HK\$

- | | |
|--|-----|
| (1) Boiled Edamame
枝豆 | 100 |
| (2) Nadaman salad with homemade sesame dressing
灘萬沙律配自家製芝麻汁 | 70 |
| (3) Grilled tofu steak with Ponzu sauce
煎豆腐扒配柑橘醬油 | 80 |
| (4) Cucumber sushi roll
青瓜壽司卷 | 100 |
| (5) Avocado sushi roll
牛油果壽司卷 | 100 |
| (6) Teppanyaki sautéed mixed vegetables
鐵板燒炒野菜 | 120 |
| (7) Teppanyaki garlic fried rice (per bowl)
鐵板燒蒜蓉炒飯 (碗) | 75 |

S 海鮮 Seafood シーフード **E** 蛋 Egg 玉子 **V** 素菜 Vegetarian ベジタリアン **B** 牛肉 Beef ビーフ

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À La Carte 一品料理

HK\$

- | | |
|---|-------|
| (8) E Lightly grilled sweet and dried Fugu fish
燒雞泡魚乾 | 130 |
| (9) S Japanese style egg rolls with dashi sauce
日式木魚湯雞蛋卷 | 100 |
| (10) E Crab meat and cucumber salad with flying fish's roe
蟹子沙律 | 120 |
| (11) * Grilled marinated silver cod with miso paste
銀鱈魚西京燒 | 220 |
| (12) * Teppanyaki grilled slices of US beef with garlic
鐵板燒美國牛肉薄燒 | 400 |
| (13) * Stir-fried slices of Australian Wagyu beef with Komiyaki sauce
澳洲和牛香味燒 | 620 |
| (14) S Char-grilled Australian Wagyu sirloin steak
澳洲和牛西冷炭火燒 | 720 |
| (15) S Char-grilled Japanese Wagyu Sirloin steak
日本和牛西冷炭火燒 | 1,200 |
| (16) E* Deep fried chicken fillet in Japanese style
日式炸雞 | 200 |
| (17) E Deep fried Japanese pork loin cutlet
吉列日本豬扒 | 250 |
| (18) * Rice box with grilled eel with sweet wine sauce
鰻魚飯盒 | 380 |
| (19) SE* Rice box with deep fried Japanese pork loin with egg
炸日本豬扒蛋飯盒 | 280 |
| (20) S Cold Inaniwa Udon noodles or Soba noodles
冷日本稻庭烏冬或蕎麥麵 | 120 |
| (21) V Steamed Japanese "Yumegokoji" rice (per bowl)
日本“夢心地”白飯 (碗) | 30 |
| (22) E Teppanyaki fried rice with vegetables and egg (per bowl)
鐵板燒素菜雞蛋炒飯 (碗) | 75 |

*Chef's signature dishes 廚師推介

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Bento Boxes 日式便當

HK\$

(23) E Traditional grilled silver cod bento

260

Grilled silver cod, Japanese omelet,
simmered seasonal vegetable 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

(24) SE Wagyu beef sukiyaki bento

320

Kumamoto Wagyu beef sukiyaki with vegetable,
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

(25) E Komiyaki-Wagyu beef and barbecued eel rice bento

360

Pan-fried wagyu beef with Komiyaki-sauce on Yamagata premium rice

Barbecued eel on Yamagata premium rice, simmered seasonal vegetables and boiled prawn

Grilled silver cod, minced chicken patty 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、野菜及大蝦

烤銀鱈魚、雞肉及玉子

(26) SE Momiji Bento

398

Egg roll, grilled silver cod with miso sauce

Steamed chicken, ginkgo nut cake

Simmered sweet potato, Gluten with soya bean paste

Eel roll with burdock, simmered prawn, green pepper

Pickled lotus root, simmered soya bean with konjak jelly, mushroom and carrot

Deep-fried tofu with carrot, taro and minced chicken sauce

Katsudon pork cutlet rice with cabbage and pickles

紅葉便當

厚燒蛋卷、西京燒銀鱈魚

蒸雞塊、銀杏餅

甜番薯、麵豉醬麵筋

鰻魚牛蒡卷、煮海蝦、青椒仔

醋蓮藕、煮大豆拌茼蒿、冬菇、紅蘿蔔

炸豆腐配紅蘿蔔、里芋及免治雞肉汁

吉列豬扒飯配椰菜絲及醋漬紫泡菜



25



26

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(27) **BSE Autumn Kaiseki Bento**

800

Deep-fried abalone with liver sauce served with aubergine and bell pepper
Home-made tofu served with sea urchin
Ginkgo nut cake, sweet potato, steamed chicken and dried mullet roe
Marinated chicken served with tomato and tartar sauce
Grilled prawn and scallop served with soya bean cheese sauce and vegetables
Grilled Wagyu beef rolled with eryngii mushroom served with green pepper
Grilled Kinki fish with citrus served with chestnut and ginger
Snow crab and matsutake mushroom rice served with marinated salmon roe and pickle

秋日懷石便當

炸鮑魚配鮑魚肝、茄子及甜椒
自家製豆腐配海膽
銀杏餅、甜番薯、蒸雞塊、烏魚子乾
南蠻炸雞配番茄及他他醬
燒海蝦、帆立貝配白麵豉芝士汁及野菜
和牛杏鮑菇卷配青椒
柚香燒喜之次魚配生薑及栗子
松葉蟹及松茸飯配三文魚籽醬油漬及奈良漬物



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