



## 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<br>枝豆                                       | 100 |
| (2) Nadaman salad with homemade sesame dressing<br>灘萬沙律配自家製芝麻汁 | 70  |
| (3) Grilled tofu steak with Ponzu sauce<br>煎豆腐扒配柑橘醬油           | 80  |
| (4) Cucumber sushi roll<br>青瓜壽司卷                               | 100 |
| (5) Avocado sushi roll<br>牛油果壽司卷                               | 100 |
| (6) Teppanyaki sautéed mixed vegetables<br>鐵板燒炒野菜              | 120 |
| (7) Teppanyaki garlic fried rice (per bowl)<br>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) <b>E</b> Lightly grilled sweet and dried Fugu fish<br>燒雞泡魚乾                         | 130   |
| (9) <b>S</b> Japanese style egg rolls with dashi sauce<br>日式木魚湯雞蛋卷                      | 100   |
| (10) <b>E</b> Crab meat and cucumber salad with flying fish's roe<br>蟹子沙律               | 120   |
| (11) <b>*</b> Grilled marinated silver cod with miso paste<br>銀鱈魚西京燒                    | 220   |
| (12) <b>*</b> Teppanyaki grilled slices of US beef with garlic<br>鐵板燒美國牛肉薄燒             | 400   |
| (13) <b>*</b> Stir-fried slices of Australian Wagyu beef with Komiyaki sauce<br>澳洲和牛香味燒 | 620   |
| (14) <b>S</b> Char-grilled Australian Wagyu sirloin steak<br>澳洲和牛西冷炭火燒                  | 720   |
| (15) <b>S</b> Char-grilled Japanese Wagyu Sirloin steak<br>日本和牛西冷炭火燒                    | 1,200 |
| (16) <b>E*</b> Deep fried chicken fillet in Japanese style<br>日式炸雞                      | 200   |
| (17) <b>E</b> Deep fried Japanese pork loin cutlet<br>吉列日本豬扒                            | 250   |
| (18) <b>*</b> Rice box with grilled eel with sweet wine sauce<br>鰻魚飯盒                   | 380   |
| (19) <b>SE*</b> Rice box with deep fried Japanese pork loin with egg<br>炸日本豬扒蛋飯盒        | 280   |
| (20) <b>S</b> Cold Inaniwa Udon noodles or Soba noodles<br>冷日本稻庭烏冬或蕎麥麵                  | 120   |
| (21) <b>V</b> Steamed Japanese "Yumegokoji" rice (per bowl)<br>日本“夢心地”白飯 (碗)            | 30    |
| (22) <b>E</b> Teppanyaki fried rice with vegetables and egg (per bowl)<br>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 Sazanka Bento

398

Egg roll with minced chicken, grilled silver cod with miso sauce

Deep-fried crab cream croquette, simmered kelp rolled with herring fish

Chicken meatball skewer with green pepper, simmered sweet potato

Fish cake, vinegar turnip, simmered broad beans

Sesame gluten with citrus miso

Braised pork served with taro, carrot and vegetables

Rice with baby sardines and pickles

#### 山茶花便當

厚燒雞蛋卷、西京燒銀鱈魚

炸忌廉蟹球、喜靈魚昆布卷

青椒雞肉丸串、蜜煮番薯

厚燒魚餅、醋蘿蔔、煮蠶豆

胡麻麵筋配柚子麵豉汁

煮豚肉配小芋、紅蘿蔔及青菜

沙甸魚仔飯、漬物泡菜



25



26

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(27) **BSE Winter Kaiseki Bento**

800

Deep-fried abalone with liver sauce served with aubergine and bell pepper  
Crab miso tofu with crab meat, flying fish roe and dashi jelly  
Deep-fried crab cream croquette, simmered sweet potato, fish cake,  
simmered kelp rolled with herring  
Grilled wagyu beef with taro served with green pepper and scallion  
Broiled eel served with cucumber and ginger in vinegar  
Braised pork served with taro, carrot and vegetables  
Grilled Kinki fish served with vinegar turnip  
Yellowtail teriyaki rice served with shredded egg and pickles

**冬日懷石便當**

炸鮑魚配鮑魚肝汁、茄子及甜椒

蟹麵豉豆腐配蟹肉及啫哩汁

炸忌廉蟹球、蜜煮番薯、厚燒魚餅、喜靈魚昆布卷

網燒和牛配海老芋頭及青椒

烤鰻魚配青瓜及醋薑

煮豚肉配小芋、紅蘿蔔及青菜

燒喜知次魚、醋蘿蔔

照燒鰻魚配白飯、蛋絲、漬物泡菜



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