

Sushi Tokami NEW



The owner-chef not only runs the original Tokami in Tokyo but is also the founder of a speciality tuna supplier in Tsukiji market, so the quality of the ingredients that he gets flown in daily to his Hong Kong branch is a given. For the Edomae sushi he uses Tanada rice from Niigata, cooked with red vinegar from sake lees in a traditional claypot, to accompany the various cuts of tuna which comes from Oma, Aomori and Uchiura Bay.

來自銀座，以吞拿魚壽司享負盛名，店主兼營日本築地市場一家吞拿魚專門店，每日均獲得優質吞拿魚，在食材上佔盡優勢。另外，這兒依照江戶前傳統方法製作壽司，並選用礦物質豐富的新潟棚田米和鹿兒島的溫泉水，配以傳統土鍋烹煮，再混入以酒粕發酵的赤醋，醋味特別香醇。以頸部製作的吞拿魚手卷非試不可。

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www.tokami.com.hk

■ PRICE 價錢

Lunch 午膳
set 套餐 \$ 600-1,000
Dinner 晚膳
set 套餐 \$ 2,000

■ OPENING HOURS 營業時間

Lunch 午膳 12:00-15:00 (L.O.)
Dinner 晚膳 18:00-21:00 (L.O.)

