

萬珍樓のお持ち帰りメニュー



■店頭またはお電話でご注文承ります。

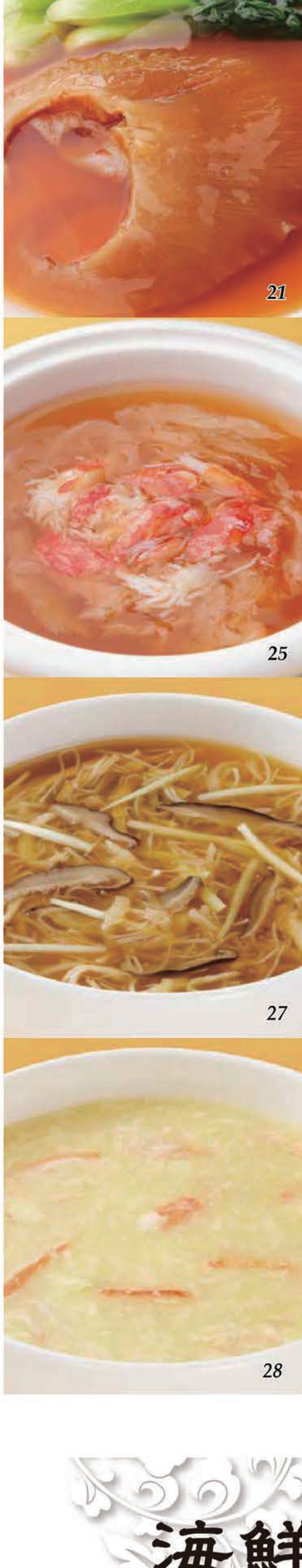
■ご注文受付時間
11:00 ~ 18:00
 ■お渡し時間
12:00 ~ 21:00

■ご注文電話番号 ☎
0120-284004

前菜

Appetizer

- | | regular | small |
|--|---------|--------|
| 1. 薫焼き四色前菜
四喜大拼盆
Assortment of four kinds of cold cuts | ¥4,200 | ¥3,400 |
| 2. 旬を味わう四季前菜
四季彩味盆
Four seasons appetizer | ¥2,800 | ¥2,200 |
| 3. くらげの冷菜
凉拌海蜇
Cold jellyfish appetizer | ¥3,500 | ¥2,900 |
| 4. 自家製薫焼き鴨
潮蓮焼鴨
Roasted duck | ¥2,600 | ¥2,100 |
| 5. 和豚もちぶた叉焼
蜜汁叉焼
Barbecued pork | ¥3,400 | ¥2,700 |
| 6. 薫焼き豚
脆皮焼肉
Crispy roasted pork belly | ¥2,900 | ¥2,300 |
| 7. 水郷赤鶏の蒸し鶏
白切肥鶏
Steamed chicken | ¥2,800 | ¥2,200 |
| 8. 水郷赤鶏の棒棒鶏 (バンバンジー)
麻香棒棒雞
Chicken salad with sesame sauce | ¥2,400 | ¥2,000 |
| 9. カンパチの刺身盛り
高體鰹魚生
Greater amberjack sashimi | ¥4,200 | ¥3,400 |
| 10. 水郷赤鶏の巣ごもりサラダ
雀巢雞沙拉
Steamed chicken ala "Stay Home" style salad | ¥2,600 | ¥2,100 |
| 11. クリーミーピータンの冷菜
皮蛋酸莖
Century egg | ¥1,200 | ¥1,000 |



魚翅・燕の巣・湯

Shark fin / Birds nest / Soup

- | | regular | small |
|--|------------------------|--------|
| 21. 特大吉切ふかひれ姿煮 (330g)
紅焼特大翅
Braised king-size whole shark fin with brown sauce | ¥31,000 | ★ |
| 22. 吉切ふかひれ姿煮 (160g)
紅焼大鮑翅
Braised whole shark fin with brown sauce | ¥16,000 | ★ |
| 23. 吉切ふかひれ姿煮 (100g)
紅焼大鮑翅
Braised whole shark fin with brown sauce | ¥12,000 | ★ |
| 24. ふかひれスープ (一人前)
紅焼大散翅
Shark fin soup | (per person)
¥2,200 | ★ |
| 25. 蟹肉ふかひれスープ (一人前)
蟹肉大散翅
Shark fin soup with crab-meat | (per person)
¥2,800 | ★ |
| 26. 燕の巣ふかひれスープ (一人前)
燕窩烩魚翅
Bird's nest soup with Shark fin | (per person)
¥2,800 | ★ |
| 27. 干し貝柱のとろみスープ
干寶瑤柱羹
Dried conyop & mushroom thick soup | ¥3,200 | ¥2,600 |
| 28. 蟹肉入りコーンスープ
蟹肉粟米羹
Sweet corn thick soup with crab-meat | ¥3,900 | ¥3,200 |
| 29. 酸辣湯
四川酸辣湯
Hot & sour soup | ¥2,200 | ¥1,800 |
| 30. 五目玉子スープ
蛋花湯
Egg drop soup | ¥1,800 | ¥1,500 |

海鮮料理

Seafood

- | | regular | small |
|--|---------|--------|
| 41. 国産伊勢海老のチリソース(550g)
川汁焗龍蝦
Wok-baked lobster with chili sauce | ¥18,000 | ★ |
| 42. 車海老のニンニク香り揚げ
蒜香脆海蝦
Deep-fried prawn with garlic | ¥5,800 | ¥4,700 |
| 43. 大海老の中国塩魚ニンニク蒸し
漁香蒸大蝦
Steamed prawn with salt fish | ¥4,500 | ¥3,000 |
| 44. 大海老のチリソース
川汁大蝦球
Wok-fried prawn with chili sauce | ¥3,900 | ¥2,600 |
| 45. 大海老のマヨネーズソース
沙汁大蝦球
Deep-fried crispy prawn with mayonnaise sauce | ¥3,900 | ¥2,600 |
| 46. 海老のチリソース
川汁焼蝦仁
Wok-fried shrimp with chili sauce | ¥3,800 | ¥2,800 |
| 47. 海老と玉子のふんわり炒め
滑香炒蝦仁
Wok-fried shrimp & egg | ¥3,100 | ¥2,500 |
| 48. 海老・イカ・ホタテのX.O.醬炒め
X.O.炒三鮮
Wok-fried seafood with X.O. sauce | ¥4,100 | ¥3,300 |



海鮮料理

Seafood

- | | regular | small |
|--|-----------------|----------------|
| 50. 鮑の姿煮
蠔皇原只鮮鮑
Stewed whole abalone with oyster sauce | ¥16,000
(2個) | ¥8,000
(1個) |
| 51. 鮑のオイスターソース煮
紅焼鮮鮑片
Stewed sliced abalone with oyster sauce | ¥9,800 | ¥7,900 |
| 52. 蟹爪の海老オリ身揚げ (2本)
百花釀蟹鉗
Deep-fried stuffed crab-claw | ¥2,800 | ★ |
| 53. 蟹爪の生姜仕立て
姜葱鮮蟹鉗
Fried crab claws with onion & ginger | ¥4,600 | ¥3,100 |
| 54. 蟹玉
香煎芙蓉蟹
Wok-fried egg fu yung with crab-meat | ¥3,600 | ¥2,900 |
| 55. 白身魚と小松菜のX.O.醬炒め
時菜X.O.班球
Wok-fried fillet of fish & Japanese mustard spinach with X.O. sauce | ¥2,900 | ¥2,400 |
| 56. ホタテのX.O.醬炒め
X.O.炒鮮貝
Wok-fried scallop & green asparagus with X.O. sauce | ¥5,200 | ¥4,200 |

肉料理

Meat

- | | regular | small |
|---|----------------|----------------|
| 71. 和牛と舞茸の香り炒め
舞茸炒和牛
Wok-fried beef with maitake mushrooms | ¥5,600 | ¥4,500 |
| 72. 和牛のチンジャオロース
青椒牛柳絲
Wok-fried shredded beef with green pepper | ¥5,800 | ¥4,700 |
| 73. 国産牛バラ肉のやわらか煮込み
柱侯炆牛腩
Stewed beef & vegetables with oyster sauce | ¥5,800 | ¥4,700 |
| 74. 和豚もちぶたとアスパラのオイスター炒め
露筍炒朱柳
Wok-fried pork with green asparagus | ¥4,800 | ¥3,900 |
| 75. 豚の角煮
紅焼醬扣肉
Stewed pork & vegetables with special sauce | ¥4,200 | ¥2,800 |
| 76. 和豚もちぶたの酢豚
糖醋古老肉
Sweet & sour pork | ¥2,700 | ¥2,200 |
| 77. 大山鶏の唐揚げ
南乳碎炸雞
Deep fried boneless chicken | ¥2,800 | ¥2,300 |
| 78. 大山鶏とカシューナッツの香り炒め
腰果炒雞肉
Wok-fried chicken with cashew nuts | ¥2,400 | ¥2,000 |
| 79. 大山鶏のレモンソース
西檸煎軟雞
Deep fried boneless chicken with lemon sauce | ¥2,300 | ¥1,900 |
| 80. ウズラのたたきレタス包み
菜片鵪鶉鬆
Wok-fried minced quail with minced vegetables | ¥4,200 | ¥3,400 |
| 81. 薫焼き北京ダック 饅頭添え
北京片皮鴨
Barbecued Peking duck served with steamed bun | ¥4,800
(4枚) | ¥2,400
(2枚) |

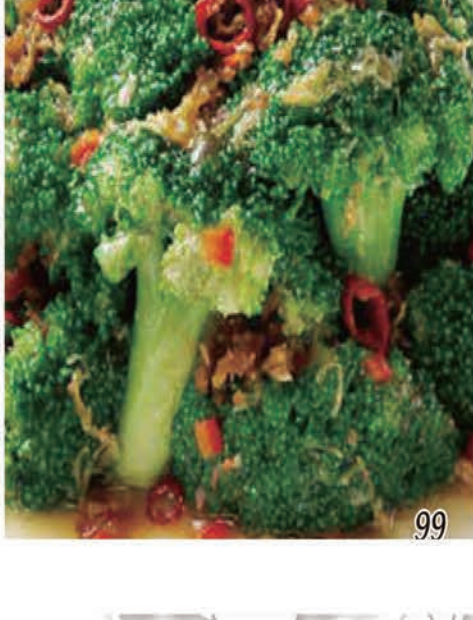
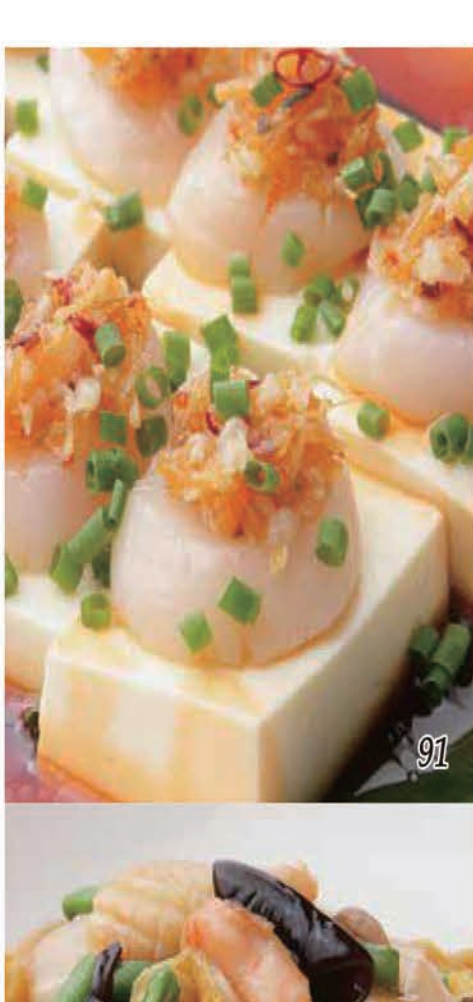


豆腐・野菜料理

Bean curd / Vegetable

regular small

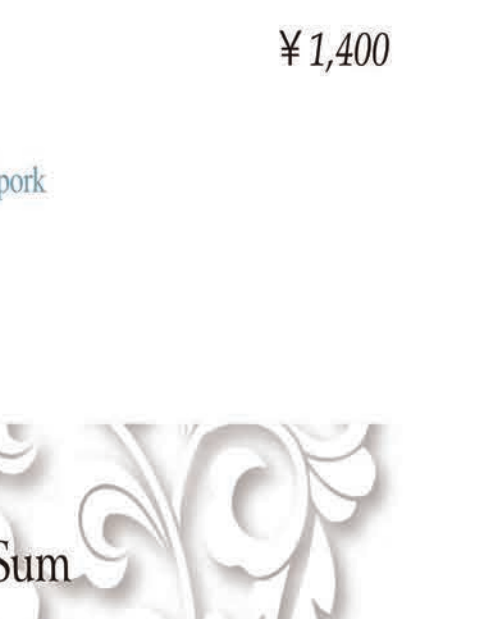
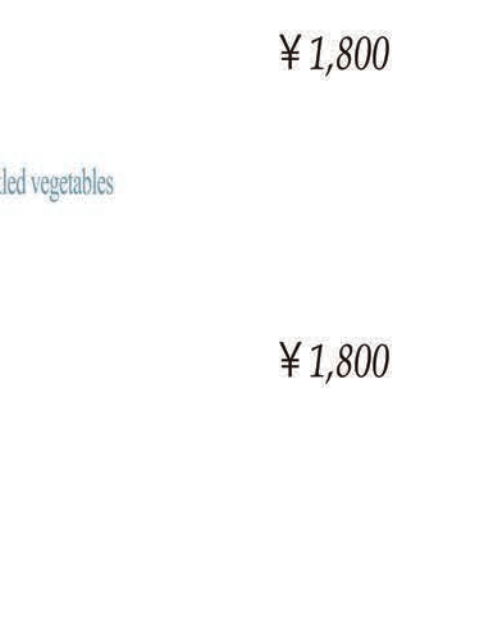
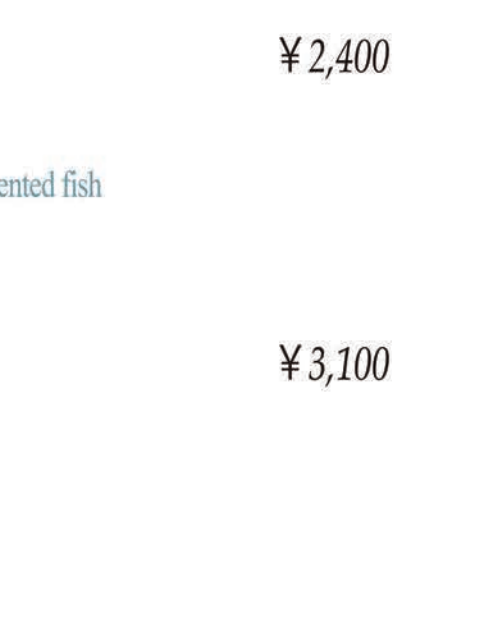
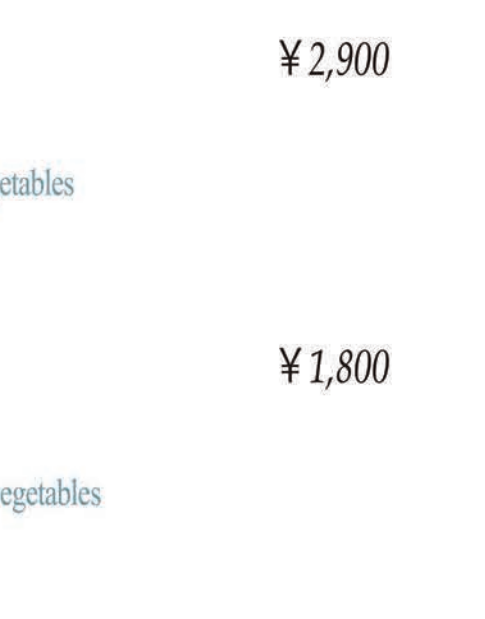
- 91. ホタテと豆腐の重ね蒸しX.O.醤ソース ¥3,800 ¥3,000
X.O. 帶子豆腐
Steamed bean-curd & scallop with X.O. sauce
- 92. 麻婆豆腐 ¥2,400 ¥2,000
麻婆豆腐
Stewed bean-curd & minced pork with spicy sauce
- 93. 五目豆腐 ¥3,200 ¥2,600
什錦焼豆腐
Braised bean-curd with assorted meats & vegetables
- 94. 麻婆茄子 ¥2,800 ¥2,300
麻婆辣茄子
Wok-fried eggplant & minced pork with spicy sauce
- 95. 山の恵みきのこと野菜のうま煮 ¥2,200 ¥1,800
鼎湖羅漢齋
Braised mushrooms & mixed vegetables
- 96. 八宝菜 (豚肉、海老入り) ¥3,200 ¥2,600
什錦八寶菜
Braised assorted pork meat & vegetables
- 97. アスパラのニンニク炒め ¥3,200 ¥2,600
蒜油鮮露筍
Wok-fried green asparagus with garlic
- 98. アスパラとエリンギの香り炒め ¥3,200 ¥2,600
鮑菇炒露筍
Wok-fried green asparagus & mushroom
- 99. ブロccoliのX.O.醤炒め ¥2,400 ¥2,000
X.O.炒蘭花
Wok-fried broccoli with X.O. sauce
- 100. 豆苗のニンニク炒め ¥2,300 ¥1,900
蒜茸炒豆苗
Wok-fried pea sprouts with garlic
- 101. 青梗菜の香り炒め ¥1,500 ¥1,300
清炒青梗菜
Wok-fried bok choy



麵

Noodle

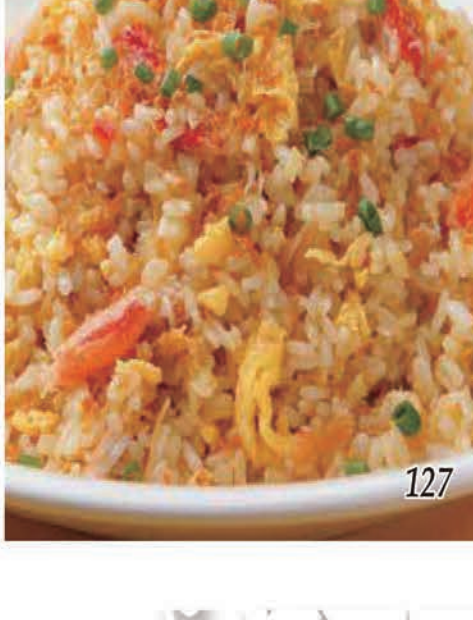
- 111. 大海老湯麵 ¥2,300
蝦球湯麵
Noodle soup with prawn
- 112. 海鮮湯麵 ¥2,300
海鮮湯麵
Noodle soup with seafoods
- 113. 国産牛バラ麵 ¥2,900
牛腩湯麵
Noodle soup with beef
- 114. 五目そば ¥1,900
什錦湯麵
Noodle soup with assorted meat & vegetables
- 115. 海老ワンタン麵 ¥1,600
鮮蝦雲吞麵
Shrimp wonton noodles
- 116. 叉焼葱そば ¥1,800
叉焼葱油湯麵
Noodle soup with barbecued pork
- 117. 「神奈川名産百選」サンマー麵 ¥1,200
馳名生碼麵
"Samma" noodle soup
- 118. 五目焼きそば ¥1,900
什錦香炒麵
Fried noodles with assorted meat & vegetables
- 119. 海鮮焼きそば ¥2,300
海鮮炒麵
Fried noodles with seafoods
- 120. 黄ニラの香り焼きそば ¥1,700
韭黄銀芽炒麵
Fried noodles with leek & bean-sprout
- 121. 広東式焼きビーフン ¥1,800
家郷炒米粉
Fried rice vermicelli Cantonese style
- 122. 北京ダックビーフン ¥1,800
火鴨絲米粉
Fried rice vermicelli with shredded Peking duck



飯

Rice

- 123. 五目あんかけ炒飯 ¥2,300
福建海鮮飯
Fried rice topped with braised seafoods & chicken
- 124. 国産牛バラ飯 ¥2,900
時菜牛腩飯
Rice topped with braised beef & vegetables
- 125. 中華丼 ¥1,800
什錦烩飯
Rice topped with assorted meats & vegetables
- 126. 大山鶏の中国塩魚炒飯 ¥2,400
咸魚雞粒炒飯
Fried rice with chicken & salty fermented fish
- 127. 蟹肉ニンニク炒飯 ¥3,100
蒜香蟹肉炒飯
Fried rice with crab-meat & garlic
- 128. 叉焼と海老の漬物炒飯 ¥1,800
潮州炒飯
Fried rice with shrimp & barbecued pork with pickled vegetables
- 129. 海老炒飯 ¥1,800
蝦仁炒飯
Fried rice with shrimp
- 130. 五目炒飯 ¥1,400
揚州炒飯
Fried rice with shrimp & barbecued pork



点心 Dim Sum

- 141. 海老蒸し餃子 ¥960 (4個)
竹筍蝦餃
Steamed shrimp dumpling
- 142. 海老入りニラ餃子 ¥1,000 (4個)
韭菜餃
Steamed leek dumpling
- 143. 小籠包 (ショウロンポウ) ¥780 (3個)
小籠包
Steamed 'xiaolongbao' pork dumpling
- 144. ふかひれ蒸し餃子 ¥2,200 (4個)
魚翅餃
Steamed shark fin dumpling
- 145. ふかひれ蟹肉餃子 ¥1,950 (3個)
魚翅蟹肉餃
Steamed shark fin & crab-meat dumpling
- 146. 白菜餃子 ¥560 (2個)
白菜蒸餃子
Chinese cabbage dumpling
- 147. 香港式海老焼売 ¥1,000 (4個)
港式蝦燒賣
Steamed shrimp siu-mai Hong Kong style
- 148. 海老焼売 ¥990 (3個)
海鮮蝦燒賣
Steamed seafood siu-mai
- 149. 豚肉焼売 ¥800 (4個)
香信肉燒賣
Steamed pork siu-mai
- 150. 萬珍樓特選水餃子 ¥1,500 (8個)
高湯水餃
Boiled pork dumpling
- 151. 蒸し焼き餃子 ¥840 (3個)
煎窩貼餃
Pan-fried stuffed dumpling
- 152. 大根餅 ¥870 (3個)
煎蘿蔔
Pan-fried radish cake
- 153. 海老の紙包み揚げ ¥1,880 (4個)
威化紙包蝦
Deep-fried shrimp-roll wrapped in rice paper
- 154. 春巻 ¥1,050 (3個)
脆皮炸春卷
Deep-fried spring-roll
- 155. 五目餅揚げ ¥900 (3個)
咸水角
Deep-fried stuffed dumpling
- 156. 鶏肉蓮の葉ちまき ¥400 (1個)
糯米雞
Steamed stuffed glutinous rice with chicken
- 157. 叉焼饅頭 ¥350 (1個)
叉焼包
Steamed barbecued pork bun
- 158. ゴマ団子 ¥660 (2個)
芝麻煎堆仔
Deep-fried sesame ball with jujube paste

