

# 萬珍樓のお持ち帰りメニュー

**TAKE OUT**

■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 平日 12:00 ~ 15:00  
 17:30 ~ 21:00  
 土日 12:00 ~ 21:00

■ご注文電話番号 06  
**0120-284004**

## 前菜 Appetizer

- |  | regular | small  |
|--|---------|--------|
| 1. 窯焼き四色前菜<br>四喜大拼盆<br>Assortment of four kinds of cold cuts             | ¥4,200  | ¥3,400 |
| 2. 旬を味わう四季前菜<br>四季彩味盆<br>Four seasons appetizer                          | ¥2,800  | ¥2,200 |
| 3. くらげの冷菜<br>涼拌海蜇<br>Cold jellyfish appetizer                            | ¥3,500  | ¥2,900 |
| 4. 自家製窯焼き鴨<br>潮濕燒鴨<br>Roasted duck                                       | ¥2,600  | ¥2,100 |
| 5. 和豚もちぶた又焼<br>蜜汁叉燒<br>Barbecued pork                                    | ¥3,400  | ¥2,700 |
| 6. 窯焼き豚<br>脆皮燒肉<br>Crispy roasted pork belly                             | ¥2,900  | ¥2,300 |
| 7. 水郷赤鶏の蒸し鶏<br>白切肥雞<br>Steamed chicken                                   | ¥2,800  | ¥2,200 |
| 8. 水郷赤鶏の棒棒鶏(パンパンジー)<br>麻香棒棒雞<br>Chicken salad with sesame sauce          | ¥2,400  | ¥2,000 |
| 9. カンパチの刺身盛り<br>高體鰹魚生<br>Greater amberjack sashimi                       | ¥4,200  | ¥3,400 |
| 10. 水郷赤鶏の菜ごもりサラダ<br>雀巢雞沙拉<br>Steamed chicken ala "Stay Home" style salad | ¥2,600  | ¥2,100 |
| 11. クリーミーピータンの冷菜<br>皮蛋酸洗<br>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)<br>紅燒特大翅<br>Braised king-size whole shark fin with brown sauce | ¥31,000                | ★      |
| 22. 吉切ふかひれ姿煮 (160g)<br>紅燒大翅翅<br>Braised whole shark fin with brown sauce             | ¥16,000                | ★      |
| 23. 吉切ふかひれ姿煮 (100g)<br>紅燒大翅翅<br>Braised whole shark fin with brown sauce             | ¥12,000                | ★      |
| 24. ふかひれスープ (一人前)<br>紅燒大翅翅<br>Shark fin soup   | (per person)<br>¥2,200 | ★      |
| 25. 蟹肉ふかひれスープ (一人前)<br>蟹肉大翅翅<br>Shark fin soup with crab-meat                        | (per person)<br>¥2,800 | ★      |
| 26. 燕の巣ふかひれスープ (一人前)<br>燕窩大翅翅<br>Bird's nest soup with Shark fin                     | (per person)<br>¥2,800 | ★      |
| 27. 干し貝柱のとろみスープ<br>八寶瑤柱羹<br>Dried conpoy & mushroom thick soup                       | ¥3,200                 | ¥2,600 |
| 28. 蟹肉入りコーンスープ<br>蟹肉粟米羹<br>Sweet corn thick soup with crab-meat                      | ¥3,900                 | ¥3,200 |
| 29. 酸辣湯<br>四川酸辣湯<br>Hot & sour soup  | ¥2,200                 | ¥1,800 |
| 30. 五目玉子スープ<br>香花湯<br>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)<br>川汁焗龍蝦<br>Wok-baked lobster with chili sauce      | ¥18,000 | ★      |
| 42. 車海老のニンニク香り揚げ<br>蒜香脆海蝦<br>Deep-fried shrimp with garlic                 | ¥5,800  | ¥4,700 |
| 43. 大海老の中国塩魚ニンニク蒸し<br>漁香蒸大蝦<br>Steamed prawn with salt fish                | ¥4,500  | ¥3,000 |
| 44. 大海老のチリソース<br>川汁焗龍蝦<br>Wok-fried prawn with chili sauce                 | ¥3,900  | ¥2,600 |
| 45. 大海老のマヨネーズソース<br>沙丁大蝦球<br>Deep-fried crispy prawn with mayonnaise sauce | ¥3,900  | ¥2,600 |
| 46. 海老のチリソース<br>川汁焗龍蝦仁<br>Wok-fried shrimp with chili sauce                | ¥3,800  | ¥2,800 |
| 47. 海老と玉子のふんわり炒め<br>清香炒蝦仁<br>Wok-fried shrimp & egg                        | ¥3,100  | ¥2,500 |
| 48. 海老・イカ・ホタテのX.O.醬炒め<br>X.O.炒三鮮<br>Wok-fried seafood with X.O. sauce      | ¥4,100  | ¥3,300 |



## 海鮮料理 Seafood

- |  | regular         | small          |
|--|-----------------|----------------|
| 50. 鮑の姿煮<br>蠔皇原只鮮鮑<br>Stewed whole abalone with oyster sauce   | ¥16,000<br>(2個) | ¥8,000<br>(1個) |
| 51. 鮑のオイスターソース煮<br>紅燒鮮鮑片<br>Stewed sliced abalone with oyster sauce                                    | ¥9,800          | ¥7,900         |
| 52. 蟹爪の海老すり身揚げ (2本)<br>百花釀蟹爪<br>Deep-fried stuffed crab-claw   | ¥2,800          | ★              |
| 53. 蟹爪の生姜仕立て<br>姜葱釀蟹爪<br>Fried crab claws with onion & ginger  | ¥4,600          | ¥3,100         |
| 54. 蟹玉<br>香煎芙蓉蟹<br>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<br>時菜X.O.瑤柱<br>Wok-fried tillet of fish & Japanese mustard spinach with X.O. sauce | ¥2,900          | ¥2,400         |
| 56. ホタテのX.O.醬炒め<br>X.O.炒鮮貝<br>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<br>舞茸炒和牛<br>Wok-fried beef with maitake mushrooms            | ¥5,600                     | ¥4,500 |
| 72. 和牛のチンジャオロース<br>青椒牛柳絲<br>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<br>柱侯炆牛腩<br>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<br>露露炒朱柳<br>Wok-fried pork with green asparagus     | ¥4,800                     | ¥3,900 |
| 75. 豚の角煮<br>紅燒番扣肉<br>Stewed pork & vegetables with special sauce            | ¥4,200                     | ¥2,800 |
| 76. 和豚もちぶたの酢豚<br>糖醋古老肉<br>Sweet & sour pork                                 | ¥2,700                     | ¥2,200 |
| 77. 大山鶏の唐揚げ<br>南乳焗炸雞<br>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<br>腰果炒雞肉<br>Wok-fried chicken with cashew nuts         | ¥2,400                     | ¥2,000 |
| 79. 大山鶏のレモンソース<br>西檸煎焗雞<br>Deep fried boneless chicken with lemon sauce     | ¥2,300                     | ¥1,900 |
| 80. ウズラのたたきレタス包み<br>菜片鴨鶉鬆<br>Wok-fried minced quail with minced vegetables  | ¥4,200                     | ¥3,400 |
| 81. 窯焼き北京ダック 饅頭添え<br>北京片皮鴨<br>Barbecued Peking duck served with steamed bun | ¥4,800 (4枚)<br>¥2,400 (2枚) |        |

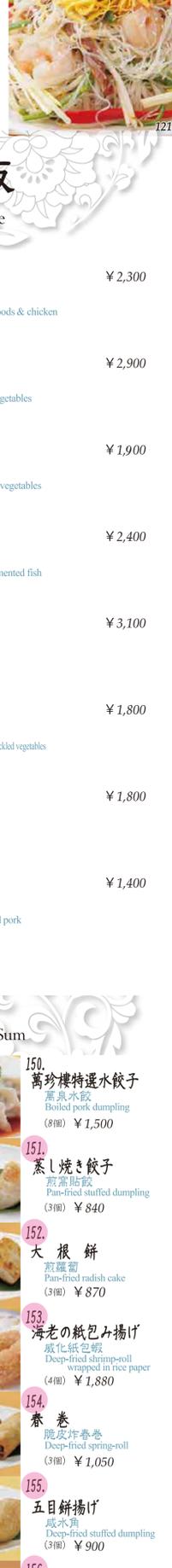


## 豆腐・野菜料理 Bean curd / Vegetable

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



- |  |        |
|--|--------|
| 111. 大海老湯麺<br>蝦球湯麵<br>Noodle soup with prawn                               | ¥2,300 |
| 112. 海鮮湯麺<br>海鮮湯麵<br>Noodle soup with seafoods                             | ¥2,300 |
| 113. 国産牛バラ麺<br>牛腩湯麵<br>Noodle soup with beef                               | ¥2,900 |
| 114. 五目そば<br>什錦湯麵<br>Noodle soup with assorted meat & vegetables           | ¥1,900 |
| 115. 海老ワンタン麺<br>鮮蝦雲吞麵<br>Shrimp wonton noodles                             | ¥1,600 |
| 116. 又焼蕎麦そば<br>叉燒蔥油湯麵<br>Noodle soup with barbecued pork                   | ¥1,800 |
| 117. 「神奈川県産百選」サンマー麺<br>馳名生碼麵<br>"Sunma" noodle soup                        | ¥1,200 |
| 118. 五目焼きそば<br>什錦香炒麵<br>Fried noodles with assorted meat & vegetables      | ¥1,900 |
| 119. 海鮮焼きそば<br>海鮮炒麵<br>Fried noodles with seafoods                         | ¥2,300 |
| 120. 黄ニラの香り焼きそば<br>薑黃銀芽炒麵<br>Fried noodles with leek & bean-sprout         | ¥1,700 |
| 121. 広東式焼きビーフン<br>家鄉炒米粉<br>Fried rice vermicelli Cantonese style           | ¥1,800 |
| 122. 北京ダックビーフン<br>火鴨絲米粉<br>Fried rice vermicelli with shredded Peking duck | ¥1,800 |



## 飯 Rice

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



## 点心 Dim Sum

- |   |   |
|---|---|
| 141. 海老蒸し餃子<br>竹筍蝦餃<br>Steamed shrimp dumpling<br>(4個) ¥800                     | 150. 萬珍樓特選水餃子<br>萬珍水餃<br>Boiled pork dumpling<br>(8個) ¥1,500                |
| 142. 海老入りニラ餃子<br>韭菜蝦餃<br>Steamed leek dumpling<br>(4個) ¥1,000                   | 151. 蒸し焼き餃子<br>煎蒸貼餃<br>Pan-fried stuffed dumpling<br>(3個) ¥840              |
| 143. 小籠包 (ショウロンポウ)<br>小籠包<br>Steamed "xiaolongbao" pork dumpling<br>(3個) ¥780   | 152. 大根餅<br>煎蘿蔔<br>Pan-fried radish cake<br>(1個) ¥870                       |
| 144. ふかひれ蒸し餃子<br>魚翅餃<br>Steamed shark fin dumpling<br>(3個) ¥2,200               | 153. 海老の紙包み揚げ<br>煎炸春卷<br>Deep-fried spring-roll<br>(3個) ¥1,050              |
| 145. ふかひれ蟹肉餃子<br>魚翅蟹肉餃<br>Steamed shark fin & crab-meat dumpling<br>(3個) ¥1,950 | 154. 春巻<br>脆皮炸春卷<br>Deep-fried spring-roll<br>(3個) ¥1,050                   |
| 146. 白菜餃子<br>白菜餃子<br>Chinese cabbage dumpling<br>(2個) ¥560                      | 155. 五目餅揚げ<br>咸魚煎焗餅<br>Deep-fried stuffed dumpling<br>(3個) ¥900             |
| 147. 香港式海老焼売<br>香港蝦燒賣<br>Steamed shrimp sui-mai<br>(4個) ¥1,000                  | 156. 鶏肉蓮の菜ちまき<br>糯米雞<br>Stuffed glutinous rice<br>with chicken<br>(1個) ¥400 |
| 148. 海老焼売<br>海蝦燒賣<br>Steamed seafood sui-mai<br>(3個) ¥990                       | 157. 叉焼饅頭<br>叉燒包<br>Steamed barbecued pork bun<br>(3個) ¥350                 |
| 149. 豚肉焼売<br>香信肉燒賣<br>Steamed pork sui-mai<br>(4個) ¥800                         | 158. コマ団子<br>芝麻煎堆仔<br>Deep-fried sesame ball with jujube paste<br>(2個) ¥660 |

