

E Green Monday 食べ放題コース【36品】

Set Green Monday All-you-can-eat Course

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|--------------------------------------------------------------------|------------------------------------------------------------|---------------------------------------|-------------------------------|
| 120 mins | 早割 / 夜割* (每位) Early Bird / Late Dinner* (Per Person) | 正價 (每位) Regular Price (Per Person) | 小童 (每位) Child (Per Person) |
| 星期一至四 Monday to Thursday | \$269 | \$299 | \$169 |
| 星期五、六、日、 公眾假期及其前夕 Friday to Sunday, Public Holidays & Eve | \$299 | \$329 | |

*早割時段: 7:30PM 前離座; 夜割時段: 9PM 後入座
Early bird dinner session: vacate table before 7:30PM; Late dinner session: seated after 9PM.

- ### 前菜 前菜 Appetizers
- 鹽醬 麻香椰菜 Salted Cabbage Salad
 - 韓國 味付紫菜 Korean Dried Seaweed
 - 麥粒 味噌青瓜 Whole Miso Cucumber
 - 麻醬菠菜 Spinach with Creamy Sesame Sauce

- ### 野菜 野菜 Vegetables
- 水菜 Potherb Mustard
 - 旺菜 Chinese Cabbage
 - 小唐菜 Young Cabbage
 - 油麥菜 Indian Lettuce
 - 芥蘭苗 Baby Chinese Kale
 - 椰菜 Cabbage
 - 薯仔 Potato
 - 白蘿蔔 Radish
 - 啡蘑菇 Cremini Mushroom
 - 南瓜 Pumpkin
 - 秋葵 Okra
 - 蓮藕 Lotus Root
 - 珍珠筍 Baby Corn
 - 紅心蘿蔔 Watermelon Radish
 - 番茄 Tomato
 - 黑木耳 Black Fungus
 - 白木耳 White Fungus
 - 萵筍 Stem Lettuce

- ### おだし 湯底 Soup Base
- 免費配北海道昆布湯, 如轉配其他湯底需付費 All courses include Hokkaido Seaweed Soup, with extra fee for alternative soup base
- 北海道昆布湯 Hokkaido Seaweed Soup **+\$10**
 - 秘傳月見壽喜湯 Suki-Shabu Soup **+\$10** (包括鮮雞蛋一隻 Including fresh egg 1 pc)
 - 完熟番茄湯 Tomato Soup **+\$10**
 - 和牛湯 Wagyu Beef Soup **+\$10**
 - 鯉魚湯 Bonito Soup **+\$10**
 - 藥膳湯 Assorted Herbal Soup **+\$20**
 - 蒙古炎湯 Mongolian Spicy Soup **+\$20**
 - 黑松露湯 Black Truffle Soup **+\$30**
 - 豆乳湯 Soy Milk Soup **+\$30**

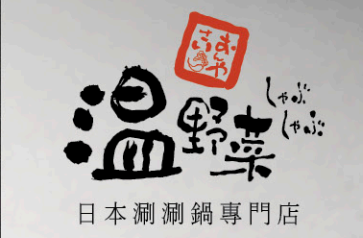
- ### 鍋肴 鍋肴 Pot Dishes
- 豆腐 Bean Curd
 - 年糕片 Mochi Slice
 - 黑芋絲 Black Shirataki
 - 香菇免治膳良豬 Minced Omnipork with Mushroom
 - 葛絲 Potato Starch Noodles
 - 年糕福袋 Bean Curd with Mochi
 - 韓國年糕條 Korean Rice Cake
 - 豆腐麵 Chinese Tofu Noodles
 - 豆卜 Bean Curd Puff

- ### 飯麵 飯/麵 Rice/Noodle
- 珍珠飯 Pearl Rice
 - 稻庭烏冬 Inaniwa Udon
 - 寬條麵 Flat Udon
 - 中華麵 Chinese Noodles
 - 蕎麥麵 Soba

- ### 飲み物 飲品 Drinks
- 活乳酸 / 白桃活乳酸 / 麴香葡萄活乳酸 Calpis / Peach Calpis / Muscat Calpis
 - 仙人果蘋果梳打 Cactus Apple Soda
 - 梳打水 Soda Water

- 雪碧 / 薑味汽水 Sprite / Ginger Ale
- 可口可樂 / 無糖可樂 Coca Cola / Coke Zero
- 玫瑰茉莉花茶 / 桂花烏龍茶 Rose Jasmine Tea / Osmanthus Oolong Tea
- 蘋果蜜 Apple Marmalade

繁忙時段2人或以上, 將以一勺汽水代替杯裝汽水奉上。
We will serve 1 jar of soft drink instead of glasses for 2 people or above during peak hours.



食べ飲み 放題コース 120分 MINS

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On-Yasai is managed by Shabushabu Limited, a member of Kabushikigaisha Limited as the sole franchisee in Hong Kong area.
Managed by KABUSHIKIGAISHA LIMITED www.kabu.com.hk

*根據日本富士經濟(Fuji Keizai)「2020 No.2外食餐廳市場手冊-2019年日本火鍋(壽喜燒 / SHABUSHABU)市場佔有率」統計報告

A 火の本豚・茶美豚食べ放題コース【54品】
Set Hinomoto-butu Pork & Chamiton Pork All-you-can-eat Course

| 120 mins | 早割 / 夜割* (每位) Early Bird/ Late Dinner* (Per Person) | 正價 (每位) Regular Price (Per Person) | 小童 (每位) Child (Per Person) |
|--------------------------------------------------------------------|-----------------------------------------------------------|---------------------------------------|-------------------------------|
| 星期一至四 Monday to Thursday | \$299 | \$339 | \$189 |
| 星期五、六、日、 公眾假期及其前夕 Friday to Sunday, Public Holidays & Eve | \$339 | \$379 | |

*早割時段: 7:30PM 前離座; 夜割時段: 9PM 後入座計 Early bird dinner session: vacate table before 7:30PM; Late dinner session: seated after 9PM.

B 米國產 和牛・火の本豚食べ放題コース【60品】
Set US Wagyu & Hinomoto-butu Pork All-you-can-eat Course

| 120 mins | 早割 / 夜割* (每位) Early Bird/ Late Dinner* (Per Person) | 正價 (每位) Regular Price (Per Person) | 小童 (每位) Child (Per Person) |
|--------------------------------------------------------------------|-----------------------------------------------------------|---------------------------------------|-------------------------------|
| 星期一至四 Monday to Thursday | \$389 | \$429 | \$239 |
| 星期五、六、日、 公眾假期及其前夕 Friday to Sunday, Public Holidays & Eve | \$429 | \$479 | |

*早割時段: 7:30PM 前離座; 夜割時段: 9PM 後入座計 Early bird dinner session: vacate table before 7:30PM; Late dinner session: seated after 9PM.

C 日本國產牛・火の本豚食べ放題コース【67品】
Set Japanese Beef & Hinomoto-butu Pork All-you-can-eat Course

| 120 mins | 早割 / 夜割* (每位) Early Bird/ Late Dinner* (Per Person) | 正價 (每位) Regular Price (Per Person) | 小童 (每位) Child (Per Person) |
|--------------------------------------------------------------------|-----------------------------------------------------------|---------------------------------------|-------------------------------|
| 星期一至四 Monday to Thursday | \$409 | \$459 | \$259 |
| 星期五、六、日、 公眾假期及其前夕 Friday to Sunday, Public Holidays & Eve | \$459 | \$509 | |

*早割時段: 7:30PM 前離座; 夜割時段: 9PM 後入座計 Early bird dinner session: vacate table before 7:30PM; Late dinner session: seated after 9PM.

D 日本黑毛和牛・火の本豚食べ放題コース【81品】
Set Japanese Black Wagyu & Hinomoto-butu Pork All-you-can-eat Course

| 120 mins | 早割 / 夜割* (每位) Early Bird/ Late Dinner* (Per Person) | 正價 (每位) Regular Price (Per Person) | 小童 (每位) Child (Per Person) |
|--------------------------------------------------------------------|-----------------------------------------------------------|---------------------------------------|-------------------------------|
| 星期一至四 Monday to Thursday | \$579 | \$629 | \$359 |
| 星期五、六、日、 公眾假期及其前夕 Friday to Sunday, Public Holidays & Eve | \$629 | \$689 | |

*早割時段: 7:30PM 前離座; 夜割時段: 9PM 後入座計 Early bird dinner session: vacate table before 7:30PM; Late dinner session: seated after 9PM.

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|--------------------------------------------|---------------------------------------------|---------------------------------------------------|---------------------------|-----------------------------|
| | | | 丹麥豚肉眼 Danish Pork Loin | 丹麥豚梅肉 Danish Pork Collar |
| 熊本火之本豚 肉眼 Hinomoto-butu Pork Loin | 熊本火之本豚 腩肉 Hinomoto-butu Pork Belly | 鹿兒島 茶美豚梅肉 Kagoshima Chamiton Pork Collar | 雞爽肉 Chicken Neck | 雞腿肉 Chicken Thigh |

B

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|--------------------------------------|----------------------------|---------------------------------|------------------------|------------------------------------------|
| | | | | 丹麥皇冠 牛小排 Danish Crown Short Rib |
| 美國和牛肩胛眼 US Wagyu Chuck Eye Log | 美國 牛胸腹肉 US Short Rib | 美國 牛肋肉 US Chuck Short Rib | 美國牛頸脊 US Chuck Flap | |

C

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|------------------------------------------|----------------------------|------------------------------------|------------------------------------------------------|------------------------|
| | | | | 美國牛頸脊 US Chuck Flap |
| 美國和牛 肩胛眼 US Wagyu Chuck Eye Log | 美國 牛胸腹肉 US Short Rib | 美國 牛肋肉 US Chuck Short Rib | 鹿兒島 茶美豚梅肉 Kagoshima Chamiton Pork Collar | 雞腿肉 Chicken Thigh |

D

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|------------------------------------------------------|---------------------------------------------|--------------------------------------|----------------------------|------------------------|
| | | | | 美國牛頸脊 US Chuck Flap |
| 日本產黑毛和牛 肩脊肉 Japanese Black Wagyu Chuck Roll | 日本國產牛 肩脊肉 Japanese Beef Chuck Roll | 美國和牛肩胛眼 US Wagyu Chuck Eye Log | 美國 牛胸腹肉 US Short Rib | |

飯/麵 Rice/Noodle

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|-------------------|------------------|------------------------|----------------------|-------------|
| | | | | |
| 珍珠飯 Pearl Rice | 寬條麵 Flat Udon | 中華麵 Chinese Noodles | 稻庭烏冬 Inaniwa Udon | 蕎麥麵 Soba |

前菜 Appetizers

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|--------------------------------------------|---------------------------------------------|------------------------------------------------------|-----------------------------|---------------------------------------------|
| | | | 丹麥豚肉眼 Danish Pork Loin | 丹麥皇冠 牛板腱 Danish Crown Oyster Blade |
| 熊本火之本豚 肉眼 Hinomoto-butu Pork Loin | 熊本火之本豚 腩肉 Hinomoto-butu Pork Belly | 鹿兒島 茶美豚梅肉 Kagoshima Chamiton Pork Collar | 丹麥豚梅肉 Danish Pork Collar | 雞腿肉 Chicken Thigh |

鍋肴 Pot Dishes

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|-------------------------------------------------|--------------------------------------------|------------------------------------------------|---------------------------------------|---------------------------------------|
| | | | | 芝士燒魚卷 Cheese & Fish Bamboo Roll |
| 金菇 Enoki Mushroom <small>福岡/長崎</small> | 苦瓜 Bitter Melon <small>福智</small> | 本菇 Shimeji Mushroom <small>福岡</small> | 小松菜 Komatsuna <small>福智</small> | |

刺身 Sashimi

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|--------------------------------|------------------------|--------------------------------------------|---------------------------------------------|---------------------|
| | | | | 雞爽肉 Chicken Neck |
| 美國牛肋肉 US Chuck Short Rib | 美國牛頸脊 US Chuck Flap | 熊本火之本豚 肉眼 Hinomoto-butu Pork Loin | 熊本火之本豚 腩肉 Hinomoto-butu Pork Belly | |

野菜 Vegetables

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|--------------------------------------------|-----------------------|--------------------------|-------------------------|------------------|
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| 水菜 Potherb Mustard <small>福岡</small> | 油麥菜 Indian Lettuce | 芥蘭苗 Baby Chinese Kale | 啡蘑菇 Cremini Mushroom | 蓮藕 Lotus Root |

前菜 Appetizers

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|--------------------------------------|-----------------------|-----------------|----------------------------|-----------------------|
| | | | | |
| 麥粒 味噌青瓜 Whole Miso Cucumber | 泡菜芝士 Kimchi Cheese | 豆腐 Bean Curd | 牛肉貢丸 Beef and Pork Ball | 豚肉餃子 Pork Dumpling |

鍋肴 Pot Dishes

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|--------------------------------------|---------------------|-------------------------|-----------------------------------------|------------------------|
| | | | | |
| 芥辣豚肉丸 Wasabi-flavored Meatball | 芝士片 Cheese Slice | 濃厚芝士腸 Cheese Sausage | 頂級仿蟹柳 Premium Imitation Crabstick | 黑芋絲 Black Shirataki |

刺身 Sashimi

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|----------------------------------------------|-----------------------------------------|------------------------------------------------|-----------------------------------------------------|-------------------------------------------------|------------------------------------------|
| | | | | | |
| 金菇 Enoki Mushroom <small>福岡/長崎</small> | 苦瓜 Bitter Melon <small>福智</small> | 本菇 Shimeji Mushroom <small>福岡</small> | 啡金菇 Brown Enoki Mushroom <small>福岡</small> | 舞茸菇 Maitake Mushroom <small>福岡</small> | 生菜 Lettuce <small>長野/福岡/大分</small> |

放題餐目條款及細則 - 只限堂食, 剩餘食物每100克收取\$20食材費 | 用餐時間於入座起計 (完結前30分鐘最後加單) | 身高不足90厘米幼童免費, 90至140厘米按小童價計算 | 早割 / 夜割優惠不可與其他折扣或推廣優惠同時使用 (包括KABU PASS會員優惠) | 同檯客人必須點同一級別放題 | 另收加一服務費 | 產品或因供應量及季節而變動, 如售罄恕不另行通知 | 如需延長30分鐘, 每位加收\$50 (小童每位\$30) | 只適用於溫野菜銅鑼灣店 | 圖片只供參考 | 如有任何爭議, 溫野菜保留最終決定權。

Terms and Conditions of all-you-can-eat menu - For dine in only | Any wastage will be charged \$20 per 100g | Dining time is counted after being seated (last order should be made 30 minutes before the meal ends) | Toddlers under 90cm are free and children between 90cm and 140cm are charged at the child price | Early bird dinner / late dinner offer cannot be used in conjunction with any other discounts or promotional offers (including KABU PASS member privileges) | Customers in a group must order the same all-you-can-eat course | All prices are subject to a 10% service charge | Product variety may vary due to stock and season. No prior notice will be given if any products are sold out | Extra fee of \$50 per person (\$30 per child) will be charged for every 30 minutes extension | Only available at On-Yasai Causeway Bay branch | Photos are for reference only | In case of any disputes, On-Yasai reserves the right of final decision on all related matters.