



GUENPIN

## Please enjoy world-class Japanese food; Tiger puffer fish meal.

Tiger puffer is one of the 22 kinds of puffer fish that are permitted for consumption by law in Japan. It is recognized as the highest grade. In order to serve this fish in its most exquisite form, our original techniques have been patented internationally. We offer "Guenpin tiger puffer fish" in delicious dishes provided at stable prices all year round for your delectable and delightful experience.

## 尽情享用广受世界好评的日本河豚料理

日本可食用的河豚有22种类,其中属虎河豚为最高等级。玄品运用其特有的技术为您提供更美味的虎河豚料理。这特有的玄品技术获得日本国家专利。玄品的河豚,味美价廉。让您在玄品度过幸福欢乐的时光。







# 刺

SASHIMI  
刺身

Thick sliced tiger puffer Sashimi is our original.  
We put thick sliced tiger puffer Sashimi and special sauce on  
Hakusai radish.

河豚生鱼厚切片是玄品独创的刺身,将生鱼厚切片放在白菜上,  
再浇上特制的酱汁。

Specialty  
名物

## Thick sliced tiger puffer Sashimi

河豚生鱼厚切片  
ぶつ刺し

¥1,814



## Parboiled tiger puffer skin Sashimi

凉拌河豚鱼皮  
湯引き

¥842



## Thin sliced tiger puffer Sashimi

河豚生鱼薄片  
てっさ

¥1,274

420 yen will be charged for "Otoushi" (table charge with small appetizer) to all customers except who order full-course meals.  
本店对未订购套餐的顾客收取前菜费用 420 日元。

Tax included / 税后价



Shirako, the soft roe, is the male puffer fish testicles. You can enjoy its melting texture and rich Umami. Fugu (puffer fish) sounds like Fuku (happiness) in Japanese, so it is said that puffer fish express the tastiness of its soft roe which makes you happy.

所谓白子是,雄性虎河豚的精囊,其浓厚的味道是任何食材都无法比拟的。  
日语河豚的发音和福(幸福)的发音相似,被认为是表现这白子的美味而定的。

白子

SOFT ROE  
白子

Soft roe for BBQ  
(Teriyaki sauce or Salt)

烤白子(酱烤、盐烤)

焼き白子(たれ・塩)

¥2,138

Tax included / 税后价





Deep fried tiger puffer skin  
香炸河豚鱼皮 ふぐ皮唐揚げ

¥950



2 kinds of deep fried tiger puffer  
香炸河豚拼盘（两种） 唐揚げ二種盛り ¥1,058

DEEP FRY  
香炸

揚

Deep fried  
tiger puffer

香炸河豚  
ふぐ唐揚げ

¥1,814





BBQ  
烤

焼

Select 1 sauce for BBQ from 3 sauces below :

- Japanese sauce made of soy sauce and citrus juice
- Soy sauce with Miso
- Dip set [Sweet spicy soy sauce, Garlic salt, Sweet spicy Miso]

请选择烤河豚口味

- 柚子醋
- 酱油
- 三味拼盘(和酱、蒜盐、甜辣味噌酱)



3 variety tiger puffer meat  
(body meat with bone • body meat • skin)

河豚烧烤三样拼盘 (骨肉相连、肉身、皮)

三種盛り (熟成骨付きふぐ・ふぐ身・焼きふぐ皮) ¥2,138

Tiger puffer BBQ body meat with bone

烤河豚鱼 (骨肉相连) 熟成骨付きふぐ ¥2,138

Tiger puffer BBQ body meat

烤河豚鱼 (肉身) ふぐ身 ¥2,138

Tiger puffer skin BBQ

烤河豚鱼皮 焼きふぐ皮 ¥1,058



# 鍋

HOT-POT  
鍋



Specialty  
名物

The piece size of puffer fish is 1.5 times as large as normal one. You will enjoy its thickness and volume.

比普通河豚火锅大1.5倍的切法,肉厚的口感,让您回味无穷。

Special tiger puffer hot-pot

特大厚切河豚火锅

特大ぶつてっちり

¥3,218

When it comes to puffer fish, nothing is better than puffer fish hot-pot. You will fully enjoy the taste of it. Rice porridge or Udon noodle is available in leftover soup.

说到河豚,河豚火锅是必不可少。将河豚的美味展现得淋漓尽致,剩下的汤汁做泡饭或者放入乌冬面也是极品。

Tiger puffer hot-pot

河豚火锅

てっちり

¥2,138

Tax included / 税后价

We suggest the course meal for your first trial for puffer fish. You can enjoy our best recommended dishes throughout the course.

如果您是第一次吃河豚的话,推荐您点套餐,因为它包含了所有的吃法。尽情享受最高级日式服务。

COURSE  
套餐

# 香壽料理







# 玄

GUEN  
COURSE  
玄 套餐



- 1 Parboiled tiger puffer skin Sashimi  
前菜 (凉拌河豚鱼皮)
- 2 Thin sliced tiger puffer Sashimi  
河豚生鱼薄片
- 3 Tiger puffer hot-pot  
河豚火锅
- 4 Japanese rice porridge  
河豚泡饭
- 5 Dessert  
饭后甜点

¥4,298



You can select "Thick sliced tiger puffer Sashimi" instead of "Thin sliced puffer Sashimi" with additional 216yen.

加216日元把“河豚生鱼薄片”变更为名物“河豚生鱼厚切片”。

¥4,514

# 醍醐

DAIGO  
COURSE  
醍醐 套餐



- 1 Parboiled tiger puffer skin Sashimi  
前菜 (凉拌河豚鱼皮)
- 2 Thin sliced tiger puffer Sashimi  
河豚生鱼薄片
- 3 Deep fried tiger puffer  
香炸河豚
- 4 Tiger puffer hot-pot  
河豚火锅
- 5 Japanese rice porridge  
河豚泡饭
- 6 Dessert  
饭后甜点

¥5,724



You can select "Thick sliced tiger puffer Sashimi" instead of "Thin sliced puffer Sashimi" with additional 216yen.

加216日元把“河豚生鱼薄片”变更为名物“河豚生鱼厚切片”。

¥5,940

# 天楽

TENRAKU  
COURSE  
天乐 套餐



- 1 Parboiled tiger puffer skin Sashimi  
前菜 (凉拌河豚鱼皮)
- 2 Thin sliced tiger puffer Sashimi  
河豚生鱼薄片
- 3 Deep fried tiger puffer  
香炸河豚
- 4 Tiger puffer BBQ  
烤河豚鱼
- 5 Tiger puffer hot-pot  
河豚火锅
- 6 Tiger puffer collagen jelly for hot-pot topped with gold leaf  
金箔胶原蛋白
- 7 Japanese rice porridge  
河豚泡饭
- 8 Dessert  
饭后甜点

¥7,020

with soft-roe  
附有白子

¥8,856



You can select "Thick sliced tiger puffer Sashimi" instead of "Thin sliced puffer Sashimi" with additional 216yen.

加216日元把“河豚生鱼薄片”变更为名物“河豚生鱼厚切片”。

¥7,236

with soft-roe  
附有白子

¥9,072

\*Please select one from "soft-roe for BBQ with salt", "soft-roe for with Teriyaki sauce", or "soft-roe for hot-pot".  
※天乐套餐中的白子有三种选择: 是放火锅还是烤(盐烤、酱烤)

Tax included / 税后价  
The price is for one person  
所标示的价格均为1人份价格



You can select "Collagen pudding" or "Sweet red-beans with collagen jelly" instead of ice cream with additional 216yen.  
套餐的甜品, 只要加216日元可变更为“胶原蛋白红豆沙”或者“胶原蛋白布丁”。

+¥216

Select 1 sauce for BBQ from 3 sauces below:  
请选择烤河豚口味

Japanese sauce made of  
soy sauce and citrus juice  
柚子醋

Soy sauce with Miso  
酱油

Dip set [Sweet spicy soy sauce, Garlic salt, Sweet spicy Miso]  
三味拼盘(和酱、蒜盐、甜辣味噌酱)



You can select "Special tiger puffer hot-pot" instead of "Tiger puffer hot-pot" with additional 1,080yen.  
“河豚火锅”变更为“特大厚切河豚火锅”

+¥1,080



# 鍋

HOT-POT  
COURSE  
火锅 套餐

# 焼

BBQ  
COURSE  
烤 套餐

# 焼・鍋

BBQ & HOT-POT COURSE  
烤和火锅 套餐

LIMITED  
QUANTITY  
数量限定

お  
お



LARGE  
TIGER  
PUFFER  
大虎河豚

Large tiger  
puffer is 1.5  
times the  
amount from  
usual one.

比一般大1.5倍  
的大虎河豚。  
它所具有的肉厚  
和嚼劲皆获好评。



- 1 Thin sliced tiger puffer Sashimi  
河豚生鱼薄片
- 2 Deep fried tiger puffer  
香炸河豚
- 3 Special tiger puffer hot-pot  
厚切河豚火锅
- 4 Tiger puffer collagen jelly for  
hot-pot topped with gold leaf  
金箔胶原蛋白
- 5 Japanese rice porridge  
河豚泡饭
- 6 Dessert  
饭后甜点

¥7,884



You can select "Thick sliced  
tiger puffer Sashimi" instead of  
"Thin sliced puffer Sashimi"  
with additional 540yen.

加540日元把“河豚生鱼薄片”  
变更为名物“河豚生鱼厚切片”。

¥8,424



- 1 Thin sliced tiger puffer Sashimi  
河豚生鱼薄片
- 2 Deep fried tiger puffer  
香炸河豚
- 3 Tiger puffer BBQ  
烤河豚鱼
- 4 Boiled rice in soup  
茶泡饭
- 5 Dessert  
饭后甜点

¥7,884



You can select "Thick sliced  
tiger puffer Sashimi" instead of  
"Thin sliced puffer Sashimi"  
with additional 540yen.

加540日元把“河豚生鱼薄片”  
变更为名物“河豚生鱼厚切片”。

¥8,424



- 1 Thin sliced  
tiger puffer Sashimi  
河豚生鱼薄片
- 2 Deep fried  
tiger puffer  
香炸河豚
- 3 Tiger puffer BBQ  
烤河豚鱼
- 4 Special tiger puffer  
hot-pot  
厚切河豚火锅
- 5 Tiger puffer collagen  
jelly for hot-pot topped  
with gold leaf  
金箔胶原蛋白
- 6 Japanese rice porridge  
河豚泡饭
- 7 Dessert  
饭后甜点

¥10,584



You can select "Thick sliced tiger puffer  
Sashimi" instead of "Thin sliced puffer  
Sashimi" with additional 540yen.

加540日元把“河豚生鱼薄片”变更为  
名物“河豚生鱼厚切片”。

¥11,124

\*Appetizer of this course is matured parboiled tiger puffer skin Sashimi which is cooked by our original method.

You sometimes might need reservation by the season or the situation of the purchases.

※各个套餐的前菜是运用玄品特有的技术所研制其鲜美的熟成虎河豚鱼皮。根据季节所采购的情况而定,有可能需要预约。请咨询店员。

Tax included / 税后价

The price is for one person

所标示的价格均为1人份价格



You can select "Collagen pudding" or  
"Sweet red-beans with collagen jelly"  
instead of ice cream with additional 216yen.  
套餐的甜品,只要加216日元可变更为  
“胶原蛋白红豆沙”或者“胶原蛋白布丁”。

+¥216

Select 1 sauce for BBQ from 3 sauces below:

请选择烤河豚口味  
Japanese sauce made of  
soy sauce and citrus juice  
柚子醋

Soy sauce with Miso  
酱油

Dip set [Sweet spicy soy sauce, Garlic salt, Sweet spicy Miso]  
三味拼盘(和酱、蒜盐、甜辣味噌)



Soft roe for hot-pot/Soft roe for BBQ  
(with Teriyaki sauce or salt)

河豚的日语发音和福的发音很接近,体验幸福就在这里

锅白子/烤白子(酱烤、盐烤)

+¥2,138



# 天然虎河豚

## 鍋

HOT-POT COURSE

火锅 套餐

¥15,984

with soft-roe 附有白子

¥17,820

\*Please select one from  
"soft-roe for BBQ with salt",  
"soft-roe for with Teriyaki sauce",  
or "soft-roe for hot-pot".

※套餐中的白子有三种选择:  
是放火锅还是烤(盐烤、酱油烤)

- 1 Thin sliced tiger puffer Sashimi  
河豚生鱼薄片
- 2 Deep fried tiger puffer  
香炸河豚
- 3 Tiger puffer hot-pot  
河豚火锅
- 4 Tiger puffer collagen jelly for hot-pot topped with gold leaf  
金箔胶原蛋白
- 5 Japanese rice porridge  
河豚泡饭
- 6 Dessert  
饭后甜点



## 焼

BBQ COURSE

烤 套餐

¥15,984

Soft roe for BBQ  
(Teriyaki sauce or Salt)  
附有烧白子(酱油、盐烤)

¥17,820

- 1 Thin sliced tiger puffer Sashimi  
河豚生鱼薄片
- 2 Deep fried tiger puffer  
香炸河豚
- 3 Tiger puffer BBQ  
烤河豚鱼
- 4 Boiled rice in soup  
茶泡饭
- 5 Dessert  
饭后甜点



## 焼・鍋

BBQ & HOT-POT COURSE

烤和火锅 套餐

¥21,384

with soft-roe 附有白子

¥23,220

\*Please select one from  
"soft-roe for BBQ with salt",  
"soft-roe for with Teriyaki sauce",  
or "soft-roe for hot-pot".

※套餐中的白子有三种选择:  
是放火锅还是烤(盐烤、酱油烤)

- 1 Thin sliced tiger puffer Sashimi  
河豚生鱼薄片
- 2 Deep fried tiger puffer  
香炸河豚
- 3 Tiger puffer BBQ  
烤河豚鱼
- 4 Tiger puffer hot-pot  
河豚火锅
- 5 Tiger puffer collagen jelly for hot-pot topped with gold leaf  
金箔胶原蛋白
- 6 Japanese rice porridge  
河豚泡饭
- 7 Dessert  
饭后甜点



WILD TIGER PUFFER

天然虎河豚

WILD TIGER PUFFER FROM SHIMONOSEKI

This wild tiger puffer is very rare that you might need reservation sometimes.

Each appetizer, parboiled puffer fish skin Sashimi and soft-roe, are not wild ones.

天然虎河豚下关直送

因为天然虎河豚是稀有食材,有可能只限于预约。  
各套餐的前菜凉拌河豚鱼皮和白子不是天然虎河豚的。  
鱼皮是运用玄品特有技术所研制的熟成虎河豚皮。

\*Appetizer of this course is matured parboiled tiger puffer skin Sashimi which is cooked by our original method.

You sometimes might need reservation by the season or the situation of the purchases.

※各个套餐的前菜是运用玄品特有的技术所研制其鲜美的熟成虎河豚鱼皮。根据季节所采购的情况而定,有可能需要预约。请咨询店员。

Tax included / 税后价  
The price is for one person  
所标示的价格均为1人份价格

You can select "Collagen pudding" or "Sweet red-beans with collagen jelly" instead of ice cream with additional 216yen.

套餐的甜品,只要加216日元可变更为“胶原蛋白红豆沙”或者“胶原蛋白布丁”。

+ ¥216

Select 1 sauce for BBQ from 3 sauces below:

请选择烤河豚口味

Japanese sauce made of soy sauce and citrus juice  
柚子醋

Soy sauce with Miso  
酱油

Dip set [Sweet spicy soy sauce, Garlic salt, Sweet spicy Miso]  
三味拼盘(和酱、蒜盐、甜辣味噌酱)

