

OGON Restaurant

Japanese Hot Pot 日式火锅



Opening hours | 营业时间

Dinner | 限定晚餐

18:45 - 20:15 (1st seating)

20:30 - 22:00 (2nd seating)





Nabemono: Japanese Hot Pot

Famously eaten during the winter

日式火锅 (冬天著名料理)

Complimentary Starters | 前菜 (免费品尝)

- Ikura don | 鱼籽盖饭
- Dumpling of the Day | 鲜饺子
- Steamed Tofu | 日式豆腐



Complimentary Main Dish

Limited to one tasting basket per booking / 4pax

主菜 (免费品尝) *限定每定位一份佳肴盘 / 4位

Dashi Soup Base with
A selection of Hokkaido meat,
seafood combo
+ fresh vegetables & tofu

日式汤底与
北海道肉类, 海鲜组合
+ 新鲜蔬菜 & 豆腐



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Additional Plate

	gm	JPY
Slice Beef	100	3000
slice Pork	100	3000
Prawn	100	4600
Hokkaido Scallops	100	4600





Add on menu at extra cost

单点*另收费

Wagyu Beef Slice

日本牛肉

JPY28,800 / 2PAX / 2位



Hokkaido Kegani Crab

北海道马毛蟹

JPY28,800 / 990gram 克



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Hot pot is considered a meal consisting of a pot of seasoned broth or soup on a heat source that is placed on the table.

Various arrangements of ingredients such as meats, vegetables, roots, and noodles are prepared beforehand as well, usually placed around the pot.

Generally, you'll want a variety of leafy green vegetables, mushrooms, meat & seafood, some root vegetables, and some rice or noodles to go with it. Some of us want a hint of spiciness for the broth.

The importance of hot pot is in part due to its consistent warmth, as it's kept simmering throughout the entire meal. Additionally, eating hot pot is not only a lunch or dinner; it often also serves as a social event. Because hot pot is served in the center of the table, people congregate around it.

