Appetizers & Small Plates



口水鶏

Mouth-Watering Chicken

¥1,790
(¥1,969 tax incl.)

Steamed chicken served with a chilled Sichuan-style sweet, tangy and spicy sauce

桜姫のお肉の特徴

About the Chicken in Our Appetizers

We use Sakurahime Chicken, a premium Japanese chicken selected for its tender texture, mild flavor, and high quality.



棒々鶏沙拉

Bang Bang Chicken Salad

¥1,790 (¥1,969 tax incl.)

Steamed chicken served with a chilled Sichuan-style sweet, tangy and spicy sauce



白油鶏

Steamed Chicken with Scallion Sauce

¥1,790 (¥1,969 tax incl.)

Steamed chicken topped with a fragrant scallion and ginger oil sauce



海蜇皮

Chilled Jellyfish

¥2,390 (¥2,629 tax incl.)

Chilled jellyfish with a crisp yet springy texture, seasoned with sweet and tangy soy sauce



松花皮蛋

Century Egg

¥1,190 (¥1,309 tax incl.)

Preserved duck egg with a rich, savory flavor often compared to aged cheese, and a creamy yolk



新鮮沙拉

Green Salad with Onion Dressing

¥850 (¥935 tax incl.)

A classic green salad with the freshest vegetables

榨菜

Zha Cai

A traditional Chinese pickled mustard stem with a bold, savory flavor

¥550 (¥605 tax incl.)

炸薯条

French Fries

Lightly seasoned with salt

¥700 (¥770 tax incl.)

香辣炸薯条

Spicy French Fries

Seasoned with a mildly spicy blend of spices

¥800 (¥880 tax incl.)

Vegetable & Egg Dishes



名物 美龍庭

Authentic Sichuan 陳麻婆豆腐

Mapo Tofu

¥1,990 (¥2,189 tax incl.)

Mild Mapo Tofu

A mild version of our mapo tofu.
Suitable for children

¥1,290 (¥1,419 tax incl.)



Biryutei's signature dish.
Ground pork and tofu simmered in a spicy sauce that delivers the signature tingling spice and fiery heat of Sichuan cuisine.

蟹肉豆腐

Soy-Braised Tofu and Snow Crab

A rich and flavorful braised dish featuring tofu and premium snow crab

¥2,290 (¥2,519 tax incl.)

蠔油生菜

Stir-Fried Lettuce with Oyster Sauce

Fresh lettuce stir-fried with oyster sauce and soy sauce

¥1,090 (¥1,199 tax incl.)

木須肉

Stir-Fried Pork, Wood Ear Mushrooms (Kikurage) and Egg

Made with domestically-raised pork, fluffy scrambled egg, and seasoned with soy sauce

¥1,990 (¥2,189 tax incl.)

芙蓉蟹

Snow Crab Omelet with Sweet and Sour Sauce

A Chinese-style egg omelet with snow crab, topped with a thick sweet and tangy ketchup-based sauce

¥2,290 (¥2,519 tax incl.)

Photos are for illustration purposes only. Dishes may change or become unavailable depending on ingredient availability.
Please inform our staff if you have any food allergies.

Prawn Dishes



乾烧蝦仁

Prawns in Chili Sauce (Ebi Chili)

¥2,290
(¥2,519 tax incl.)

Prawns in a sweet and mildly spicy sauce made with ketchup and a dash of doubanjiang chili bean paste – a favorite in Chinese restaurants across Japan

Each dish is cooked to order rather than prepared in advance.
Please note that during busy periods, dishes may take longer to prepare.



蛋黄醬蝦仁

Prawns in Mayonnaise Sauce (Ebi Mayo)

¥2,290 (¥2,519 tax incl.)

Prawn fritters coated in a sweet house-made mayonnaise sauce – another favorite in Chinese restaurants across Japan



清炒蝦仁

Stir-Fried Prawns and Vegetables with Salt

¥2,390 (¥2,629 tax incl.)

A light and delicately seasoned stir-fry



乾烧大蝦

Large Prawns in Chili Sauce (Ebi Chili – 5 pcs)

¥3,300 (¥3,630 tax incl.)

Featuring five large prawns in a sweet and mildly spicy ketchup and a dash of doubanjiang chili sauce

Photos are for illustration purposes only. Dishes may change or become unavailable depending on ingredient availability.
Please inform our staff if you have any food allergies.

Meat Dishes



黒糖醋肉塊

Black Vinegar Sweet and Sour Pork (Tenderloin)

¥2,590
(¥2,849 tax incl.)

Succulent deep-fried pork tenderloin topped with a sweet, tangy, thick black vinegar sauce



Stir-Fried Shredded Beef with Sweet Miso

¥2,690 (¥2,959 tax incl.)

Beef paired with house-made sweet miso. Best enjoyed wrapped in lettuce



Stir-Fried Beef and Green Peppers

¥2,590 (¥2,849 tax incl.)

Tender beef strips with crisp green peppers



Stir-Fried Chicken and Cashew Nuts with Oyster Sauce

¥1,990 (¥2,189 tax incl.)

Enjoy the contrast between tender chicken and crunchy cashew nuts



Chicken with Yulinji Sauce

¥2,190 (¥2,409 tax incl.)

Deep-fried chicken topped with a sweet and tangy soy sauce flavored with scallions and ginger



Spicy Braised Pork and Fried Tofu

¥2,190 (¥2,409 tax incl.)

A rich and mildly spicy Chinese homestyle dish



Stir-Fried Shredded Pork and Eggplant in a Spicy Sweet and Sour Sauce

¥2,190 (¥2,409 tax incl.)

Seasoned Sichuan-style and pairs perfectly with rice

Please note that during busy periods, dishes such as Chicken with Yulinji Sauce and Sweet and Sour Pork may take longer to prepare.

Dim Sum



Filled with pork,
cabbage and Chinese cabbage.
Juicy and flavorful

鍋貼餃子

Handmade Pan-Fried Pork Dumplings (5 pcs)

¥890
(¥979 tax incl.)

Dim sum can be added from just one piece, depending on the number of guests. Please ask.
All dim sum items require additional preparation time.



Steamed Prawn Dumplings (3 pcs)

¥900 (¥990 tax incl.)

Prawn filling with a plump, juicy texture, in a soft dumpling wrap



Hong Kong-style Prawn Shumai (3 pcs)

¥900 (¥990 tax incl.)

Prawn, coarsely minced pork and shiitake mushroom shumai



Shumai with Crab Meat (3 pcs)

¥900 (¥990 tax incl.)

Pork and onion shumai topped with crab meat



Soup Dumplings (Xiaolongbao – 3 pcs)

¥900 (¥990 tax incl.)

Juicy bite-sized dumplings filled with hot soup and pork



Steamed Pork Buns (2 pcs)

¥500 (¥550 tax incl.)

Soft, fluffy steamed buns with a subtle sweetness, perfect for soaking up sauces or enjoyed on their own



Spring Rolls (2 pcs)

¥850 (¥935 tax incl.)

Crispy rolls filled with pork, cabbage, bamboo shoots and shiitake mushroom in a savory filling

Soup



Tomato and Egg Soup (for 2)

¥790 (¥869 tax incl.)

Light, gently seasoned soup highlighting the flavor of tomato



Hot and Sour Soup (Suan La Tang – for 2)

¥1,090 (¥1,199 tax incl.)

Spicy, tangy soup with peppery heat



Chinese-style Corn Soup (for 2)

¥1,190 (¥1,309 tax incl.)

Creamy sweet corn soup with a rich flavor

Photos are for illustration purposes only. Dishes may change or become unavailable depending on ingredient availability.
Please inform our staff if you have any food allergies.

Noodles & Rice

美龍担担麺

Biryu Tantanmen

¥1,490
(¥1,639 tax incl.)



Filled with pork,
cabbage and Chinese cabbage.
Juicy and flavorful



酸辣湯麺

Suan La Tang Men

¥1,590 (¥1,749 tax incl.)

Noodles in a thick, tangy and spicy hot and sour soup



陳麻婆豆腐湯麺

Sichuan Mapo Ramen

¥1,590 (¥1,749 tax incl.)

Soy-based ramen topped with spicy Mapo tofu



什錦湯麺

Mixed Toppings Thick Sauce Ramen

large +¥290 (¥319 tax incl.)

¥1,590 (¥1,749 tax incl.)

Soy-based ramen topped with seafood, meat and vegetables in thick sauce

蝦仁湯麺

Shrimp and Vegetable Thick Sauce Ramen

Salt-based ramen topped with shrimp and vegetables in thick sauce ¥1,750 (¥1,925 tax incl.)

醤油拉麺

Shoyu Ramen

Japanese-style soy sauce ramen ¥1,190 (¥1,309 tax incl.)

什錦炒麺

Mixed Toppings Thick Sauce over Yakisoba

Pan-fried noodles topped with seafood, meat and vegetables in thick sauce ¥1,690 (¥1,859 tax incl.)

叉焼麺

Cha-shu Ramen

Soy sauce ramen topped with tender, braised pork belly ¥1,590 (¥1,749 tax incl.)

咸高菜炒飯

Pickles and Pork Fried Rice (with Soup) *

Spicy pickled greens (takana) and minced pork fried rice ¥1,190 (¥1,309 tax incl.)

什錦炒飯

Prawns and Crab Mixed Fried Rice (with Soup) *

Light and fluffy classic Chinese-style fried rice with prawns and crab ¥1,590 (¥1,749 tax incl.)

乾焼蝦烩飯

Prawn and Egg Chili Sauce Rice *

Rice topped with prawns and scrambled egg in chili sauce ¥1,750 (¥1,925 tax incl.)

生菜蟹肉炒飯

Crab and Fresh Lettuce Fried Rice(with Soup) *

¥2,190
(¥2,409 tax incl.)



Generous snow crab meat fried rice with fresh lettuce

什錦炒飯

Mixed Toppings Thick Sauce over Rice (Chinese-style Rice Bowl) *

Rice topped with seafood, meat and vegetables in thick sauce ¥1,690 (¥1,859 tax incl.)

飯套餐

Rice Set (Rice, Egg Soup, Zha Cai)

¥650 (¥715 tax incl.)

Rice

¥450 (¥495 tax incl.)

Small Rice

¥350 (¥385 tax incl.)

*Soup is not included with takeaway orders of fried rice.

Japanese rice

Shark Fin Specialties



Please note that Braised Whole Shark Fin takes some time to prepare.

紅燒小排翅

Braised Whole Shark Fin (Small, approx. 60g)

Whole shark fin braised in a rich soy and oyster sauce

¥5,480 (¥6,028 tax incl.)

蟹肉魚翅

Braised Shark Fin and Crab Meat

Shredded shark fin and crab meat braised in a rich soy and oyster sauce

¥3,990 (¥4,389 tax incl.)

干貝魚翅湯

Shark Fin and Hokkaido Dried Scallop Soup (for 2)

A rich, thick soy-based soup featuring shark fin and premium Hokkaido dried scallops

¥2,990 (¥3,289 tax incl.)

Photos are for illustration purposes only. Dishes may change or become unavailable depending on ingredient availability.
Please inform our staff if you have any food allergies.

Desserts



Almond Jelly

¥690 (¥759 tax incl.)

A Chinese-style almond-flavored pudding



Vanilla Ice Cream with Mango Sauce

¥490 (¥539 tax incl.)

A rich, creamy milk flavor complemented by smooth mango sauce



Mango Sherbet

¥490 (¥539 tax incl.)

Made with plenty of mango juice

Premium Specialties

Reservations required at least one week in advance.



Braised Whole Shark Fin

A large whole shark fin,
a prized delicacy in Chinese cuisine,
braised in a rich soy and oyster sauce

¥15,800 (¥17,380 tax incl.)



Peking Duck (Whole Duck – 16–18 pcs)

A classic Chinese delicacy served with thin crepes,
filled with crispy roast duck skin and sweet bean sauce

¥16,800 (¥18,480 tax incl.)