



※ Reservation is required one day in advance.

特別膳料理 荒尾

Arao 11 dishes

先付 Amuse bouche

Ankimo Chawanmushi with Shrimp Paste Sauce

前菜 Appetizers

Mullet Roe with Radish

Steaming Small Abalone with Sake

Pumpkin red bean Yokan

Ark Shell with Yuzu Miso

Date Maki Omelet

椀物 Soup

Crab Miso Tofu with Thin-sliced Turnip Soup

造り Sashimi Plate

Seasonal Fish 3 Kinds

御凌 Side dish

Wagyu Beef Nigiri (2 Kinds)

三段便當 Bento

焼物 Grilled dish

Grilled Kouchi Wahoo with Arima Japanese pepper

煮物 Simmered dish

Steamed Miyagi Oyster With Ginjo

揚物 Deep-fried dish

Deep-fried Tofu Skin with Sea Urchin and Big-eyed Flathead

醋物 Vinegared vegetables

Konbu-Pickled Kouchi Silver Sea Bream

食事 Rice

Salmon and Salmon Roe Rice Bowl

/Sendai Miso Soup/Pickles

甜點 Dessert

Seasonal Dessert





KAPPO/PRIVATE ROOM  
LUNCH KAISEKI  
NTD 2900

## 仙台牛排重箱

### SENDAI BEEF COURSE in JAPANESE LACQUER WARE

先付 Amuse bouche  
Fried Hypomesus japonicus Marinated  
in Spicy Vinegar Sauce

造里 Sashimi Plate  
Pickled Thin-Sliced Seasonal Fish  
with Mustard Dressing

蓋物 Simmered dish  
Simmered Yellowtail with Daikon Radish

口取 Kuchitori  
Sendai Lightly Pickled Vegetables  
Green Chili Miso  
Salmon Nasal Cartilage with Apple

食事 Rice  
Grilled Sendai Beef Bento in Japanese Lacquer Ware

汁物 Soup  
Ginan Tofu

醋物 Vinegared vegetables  
Konbu-Pickled Kouchi Silver Sea Bream

甜點 Dessert  
Seasonal Dessert





PRIVATE ROOM LUNCH  
NTD 2480

膳料理 金華

**Kinka 10 dishes**

先付 Amuse bouche

**Fried Hypomesus japonicus Marinated  
in Spicy Vinegar Sauce**

前菜 Appetizers

**Mullet Roe with Radish**

**Steaming Small Abalone with Sake**

**Pumpkin red bean Yokan**

**Ark Shell with Yuzu Miso**

**Date Maki Omelet**

椀物 Soup

**Ginkgo Tofu**

造里 Sashimi Plate

**Seasonal Fish 3 Kinds**

三段便當 Bento

焼物 Grilled dish

**Grilled Matsuzaka Pork Pickled in Shoyu-Koji**

煮物 Simmered dish

**Simmered Yellowtail with Daikon Radish**

揚物 Deep-fried dish

**Deep-fried Tofu Skin with Sea Urchin and Big-eyed Flathead**

醋物 Vinegared vegetables

**Konbu-Pickled Kouchi Silver Sea Bream**

食事 Rice

**Cod Roe Celery Rice**

**/Sendai Miso Soup / Pickles**

甜點 Dessert

**Seasonal Dessert**





膳料理 太白  
Taihaku 8 dishes

前菜 Appetizers

Mullet Roe with Radish  
Steaming Small Abalone with Sake  
Pumpkin red bean Yokan  
Ark Shell with Yuzu Miso  
Date Maki Omelet

椀物 Soup

Ginkgo Tofu

造里 Sashimi Plate

Seasonal Fish 3 Kinds

三段便當 Bento

焼物 Grilled dish

Grilled Matsuzaka Pork Pickled in Shoyu-Koji

煮物 Simmered dish

Simmered Yellowtail with Daikon Radish

揚物 Deep-fried dish

Deep-fried Tofu Skin with Sea Urchin and Big-eyed Flathead

食事 Rice

Cod Roe Celery Rice  
/Sendai Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert





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**蔬食懷石 八齋 (Vegetarian)**

**Yatsunazuna 8 dishes**

**前菜 Appetizers**

**Vegetables Wrapped in Raw Yuba with Kinzanji Miso**

**椀物 Soup**

**Ginkgo Tofu**

**向付 Sashimi Plate**

**Black Bean Raw Yuba**

**焼物 Grilled dish**

**Baked Apple**

**蓋物 Simmered dish**

**Lily Bulb Mochi with Chrysanthemum Nameko**

**揚物 Deep-fried dish**

**Deep-fried Wrapped Mushroom**

**食事 Rice**

**Vegetable Sushi (3 Kinds)**

**／Root Vegetable Kasujiru／Pickles**

**甜點 Dessert**

**Seasonal Dessert**





PRIVATE ROOM DINNER  
ONLY TWOPERSON OR  
ABOVE CAN ORGER.  
NTD 6000

仙台牛伊勢海老  
涮涮鍋套餐

SENDAI BEEF ISE LOBSTER  
SHABU SHABU COURSE

先付 Amuse bouche

Ankimo Chawanmushi with Shrimp Paste Sauce

前菜 Appetizers

Kouchi Spotted chub mackerel Sushi

Deep-fried Ginkgo Nuts

Mullet Roe with Radish

Steaming Small Abalone with Sake

Pumpkin red bean Yokan

Ark Shell with Yuzu Miso

Date Maki Omelet

椀物 Soup

Crab Miso Tofu with Thin-sliced Turnip Soup

造里 Sashimi Plate

Ground Tuna in Monaka / Shredded Squid Somen

御凌 Side dish

Sendai Beef Nigiri (2 Kinds)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Beef Shabu Shabu (Sendai Beef / Ise Lobster)

※ Can be changed to Sukiyaki (request upon reservation)  
/ Ise Lobster Served by Tempura

醋物 Vinegared vegetables

Salmon Nasal Cartilage with Apple

食事 Rice

Salmon and Salmon Roe Rice Bowl

/ Ise Lobster Miso Soup/ Pickles

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM DINNER  
ONLY TWOPERSON OR  
ABOVE CAN ORGER.  
NTD 4600

東北和牛  
涮涮鍋套餐  
TOHOKU WAGYU BEEF  
SHABU SHAU COURSE

先付 Amuse bouche

Ankimo Chawanmushi with Shrimp Paste Sauce

前菜 Appetizers

Kouchi Spotted chub mackerel Sushi

Deep-fried Ginkgo Nuts

Mullet Roe with Radish

Steaming Small Abalone with Sake

Pumpkin red bean Yokan

Ark Shell with Yuzu Miso

Date Maki Omelet

椀物 Soup

Crab Miso Tofu with Thin-sliced Turnip Soup

造里 Sashimi Plate

Ground Tuna in Monaka / Shredded Squid Somen

御凌 Side dish

wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Wagyu Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation)

醋物 Vinegared vegetables

Salmon Nasal Cartilage with Apple

食事 Rice

Salmon and Salmon Roe Rice Bowl  
/ Sendai Miso Soup/ Pickles

甜點 Dessert  
Seasonal Dessert





PRIVATE ROOM DINNER  
NTD 3800

野点懷石 栗駒  
Kurikoma 11 dishes

先付 Amuse bouche

Ankimo Chawanmushi with Shrimp Paste Sauce

前菜 Appetizers

Mullet Roe with Radish

Steaming Small Abalone with Sake

Pumpkin red bean Yokan

Ark Shell with Yuzu Miso

Date Maki Omelet

椀物 Soup

Crab Miso Tofu with Thin-sliced Turnip Soup

造里 Sashimi Plate

Seasonal Fish 3 Kinds

三段便當 Bento

焼物 Grilled dish

Grilled Kouchi Wahoo with Arima Japanese pepper

煮物 Simmered dish

Steamed Miyagi Oyster With Ginjo

揚物 Deep-fried dish

Deep-fried Tofu Skin with Sea Urchin and Big-eyed Flathead

鍋物 Nabe

Akita Kiritanpo Hot Pot

醋物 Vinegared vegetables

Konbu-Pickled Kouchi Silver Sea Bream

食事 Rice

Salmon and Salmon Roe Rice Bowl

/Sendai Miso Soup/Pickles

甜點 Dessert

Seasonal Dessert







PRIVATE ROOM DINNER  
NTD 3400

野点懷石 藥來  
Yakurai 9 dishes

前菜 Appetizers

Mullet Roe with Radish  
Steaming Small Abalone with Sake  
Pumpkin red bean Yokan  
Ark Shell with Yuzu Miso  
Date Maki Omelet

椀物 Soup  
Crab Miso Tofu with Thin-sliced Turnip Soup

造里 Sashimi Plate  
Seasonal Fish 3 Kinds

三段便當 Bento

焼物 Grilled dish  
Grilled Kouchi Wahoo with Arima Japanese pepper

煮物 Simmered dish  
Steamed Miyagi Oyster With Ginjo

揚物 Deep-fried dish  
Deep-fried Tofu Skin with Sea Urchin and Big-eyed Flathead

鍋物 Nabe  
Akita Kiritanpo Hot Pot

食事 Rice  
Salmon and Salmon Roe Rice Bowl  
/Sendai Miso Soup/Pickles

甜點 Dessert  
Seasonal Dessert





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**蔬食懷石 九曜 (Vegetarian)**

**Kuyou 9 dishes**

**前菜 Appetizers**

**Vegetables Wrapped in Raw Yuba with Kinzanji Miso**

**椀物 Soup**

**Ginkgo Tofu**

**向付 Sashimi Plate**

**Black Bean Raw Yuba**

**焼物 Grilled dish**

**Baked Apple**

**蓋物 Simmered dish**

**Lily Bulb Mochi with Chrysanthemum Nameko**

**揚物 Deep-fried dish**

**Deep-fried Wrapped Mushroom**

**醋物 Vinegared vegetables**

**Grated Yam and Mozuku**

**食事 Rice**

**Vegetable Sushi (3 Kinds)**

**／Root Vegetable Kasujiru／Pickles**

**甜點 Dessert**

**Seasonal Dessert**





兒童餐 政宗

**Course Masamune 6 dishes**

果汁 Juice

玉子燒 Tamagoyaki

茶碗蒸 Chawanmushi

**Chawanmushi with Chicken, Fish Cake,  
Shrimp, Crab and Mushroom**

握壽司 Sushi

**Sushi ( 5 Kinds, Non Wasabi )**

和牛漢堡排 Japanese Beef Hamburger

**Wagyu Beef Hamburger  
with Fried Shrimp and Potato Fries**

甜點 Dessert

**Seasonal Dessert**





PRIVATE ROOM  
NTD 580

兒童餐 梵天丸

**Course Bontenmaru 6 dishes**

果汁 Juice

玉子燒 Tamagoyaki

茶碗蒸 Chawanmushi

**Chawanmushi with Chicken, Fish Cake,  
Shrimp, Crab and Mushroom**

溫烏龍麵 Udon

**Udon Soup with Fish Cake, Kelp sprouts, Pork and Scallion**

炸物 Deep-fried dish

**Fried Chicken, Shrimp and Potato Fries**

甜點 Dessert

**Seasonal Dessert**

