



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





午間懷石

Lunch Kaiseki 10 dishes

先付 Amuse bouche

Fried Hypomesus japonicus Marinated  
in Spicy Vinegar Sauce

椀物 Soup

Ginan Tofu

造里 Sashimi Plate

Tuna / Unicorn Leatherjacket / Aomori Scallop

箸休 Hashiyasume

Pickled Daikon Radish with Yuzu Peel  
/ Pickled Ginger with Sweet Vinegar

焼物 Grilled dish

Grilled Matsuzaka Pork Pickled in Shoyu-Koji

蓋物 Simmered dish

Simmered Yellowtail with Daikon Radish

揚物 Deep-fried dish

Miyagi Oyster Tempura

止肴 Vinegared vegetables

Konbu-Pickled Kouchi Silver Sea Bream

食事 Rice

Cod Roe Celery Rice  
/ Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert



壽司懷石

Sushi Kaiseki 10 dishes

先付 Amuse bouche

Fried Hypomesus japonicus Marinated  
in Spicy Vinegar Sauce

椀物 Soup

Ginkgo Tofu

壽司 sushi

Tuna / Unicorn Leatherjacket / Aomori Scallop

箸休 Hashiyasume

Pickled Daikon Radish with Yuzu Peel /  
Pickled Ginger with Sweet Vinegar

焼物 Grilled dish

Grilled Matsuzaka Pork Pickled in Shoyu-Koji

壽司 sushi

Cold Yellowtail / Ark Shell / Squid

揚物 Deep-fried dish

Miyagi Oyster Tempura

止肴 Vinegared vegetables

Konbu-Pickled Kouchi Silver Sea Bream

壽司 sushi

Shrimp Sushi Nigiri (2 Kinds)  
/Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert





※ **Reservation is required one day in advance.**

**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**





KAPPO DINNER  
NTD 5000

雪見懷石 菊

**Kiku 10 dishes**

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

**Seasonal Fish 3 Kinds**

焼物 Grilled dish

**Grilled King Crab**

蒸物 Simmered dish

**Steamed Miyagi Oyster with Pickled Kombu**

揚物 Deep-fried dish

**Cod Milt Tempura**

止肴 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**





KAPPO DINNER  
NTD 4500

雪見懷石 桐

**Kiri 10 dishes**

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

**Seasonal Fish 3 Kinds**

焼物 Grilled dish

**Grilled Yellowtail with Daikon Radish**

蒸物 Simmered dish

**Steamed Miyagi Oyster with Pickled Kombu**

揚物 Deep-fried dish

**Cod Milt Tempura**

止肴 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**





KAPPO DINNER  
NTD 4000

雪見懷石 雪薄

Yukisusuki 9 dishes

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

Seasonal Fish 3 Kinds

主餐三選二 Main Course Choose Two

焼物 Grilled dish

Grilled Yellowtail with Daikon Radish

蒸物 Simmered dish

Steamed Miyagi Oyster with Pickled Kombu

揚物 Deep-fried dish

Cod Milt Tempura

止肴 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





雪見懷石 牡丹

Botan 8 dishes

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

Seasonal Fish 2 Kinds

主餐三選二 Main Course Choose Two

焼物 Grilled dish

Grilled Yellowtail with Daikon Radish

蒸物 Simmered dish

Steamed Miyagi Oyster with Pickled Kombu

揚物 Deep-fried dish

Cod Milt Tempura

食事 Rice

Salmon and Salmon Roe Rice Bowl

／ Sendai Miso Soup/Pickles

甜點 Dessert

Seasonal Dessert







※ **Reservation is required one day in advance.**  
**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**

