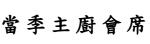
NTD 3500~



**Striped Jack** 

Seasonal Chef Course 先付 Amuse bouche

Crab Miso Tofu

前菜 Appetizers

Simmered Sea Eel Sushi Wrapped in Bamboo Leaf

**Fukusa Tamagoyaki** 

Egg yolk-brushed grilled yam

**Raw Marinated Firefly Squid** 

**Pickled Sea Bream** 

Sliced burdock with sesame garnish

**Smoked Duck ⟨ Cuisine upgraded ⟩** 

Seasonal Fish4 Kinds +NT\$380 椀物 Soup Tuna

**Abalone Kamaboko** with Junsai

**Oval Squid** 造里 Sashimi Plate 🛑 **Botan Shrimp** 

Seasonal Fish (Tuna / Striped Jack)2 Kinds

進肴 Main Dish

Fried Scallop with Sea Urchin Topping

**⟨ Cuisine upgraded ⟩** 

焼物 Grilled dish 🛑 Grilled King Crab +NT\$400 Grilled Salmon Marinated in Soy Sauce-Koji Ferment

蒸物 Simmered dish

Flounder in Sweetened Soy Sauce

〈Additional〉+油物 Fried dish

+NT\$400 Asparagus Wrapped in Conger Eel

+NT\$400 King Crab Tempura

+ NT\$650 Shark's Fin Tempura

醋物 Vinegared dish

**Mantis Shrimp with Basil MISO Sauce** 

食事 Rice Snapper Rice / Asari Clam Miso Soup

/ Pickles





## 伊勢龍蝦會席 Ise lobster Course

先付 Amuse bouche Crab Miso Tofu

前菜 Appetizers
Simmered Sea Eel Sushi Wrapped in Bamboo Leaf
Fukusa Tamagoyaki
Egg yolk-brushed grilled yam
Raw Marinated Firefly Squid
Pickled Sea Bream
Sliced burdock with sesame garnish
Smoked Duck

椀物 Soup Abalone Kamaboko with Junsai

造里 Sashimi Plate
Parboiled Japan Ise Lobster and
Seasonal Fish 2 Kinds (Tuna / Striped Jack)

進肴 Main Dish
Fried Scallop with Sea Urchin Topping

焼物 Grilled dish
Grilled Salmon Marinated in Soy Sauce-Koji Ferment

蒸物 Simmered dish Flounder in Sweetened Soy Sauce

油物 Fried dish Ise Lobster tempura

酷物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

食事 Rice Asari Clam Miso Soup

Snapper Rice / Pickles



## OMAKASE午間會席 OMAKASE Luncheon Course

先付 Amuse bouche Boiled Gynura bicolor with Soy Sauce

械物 Soup
Clam Dobin-mushi
造里 Sashimi Plate
Tuna / Striped Jack
壽司 sushi
Flame snapper

壽司 sushi Mantis Shrimp

焼物 Grilled dish

**Grilled Threadfin with Aomori Black Garlic Sauce** 

壽司 sushi Oval Squid with Sea Urchin

> 壽司 sushi Snow Crab

蓋物 Simmered dish Flounder in Sweetened Soy Sauce

油物 Fried dish Scallop Kamaboko

酷物 Vinegared dish Stewed Wagyu Beef Tendon Jelly

食事 Rice

Fresh Sakura Shrimp Rice Bov<sup>1</sup> Sendai Miso Soup / Pickles



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

蔬食懷石 九曜(Vegetarian)

Kuyou 9 dishes

前菜 Appetizers Ishigaki Sesame Tofu

椀物 Soup

Dobin-mushi with Vegetables

向付 Sashimi Plate Green beans Raw Yuba

> 焼物 Grilled dish Grilled tofu and yam

蓋物 Simmered dish

Bamboo shoots Mochi Stuffed
with Curry Flavored Paste

揚物 Fried dish
Deep-Fried(Asparagus/Eryngii)

醋物 Vinegared dish Mozuku Jelly

食事 Rice

Vegetable Sushi (3 Kinds)
Miso Soup with Ground Soy Beans / Pickles



Reservation is required one day in advance.

蔬食懷石 八薺(Vegetarian)

Yatsunazuna 8 dishes

前菜 Appetizers Ishigaki Sesame Tofu

椀物 Soup Dobin-mushi with Vegetables

向付 Sashimi Plate Green beans Raw Yuba

焼物 Grilled dish Grilled tofu and yam

蓋物 Simmered dish

Bamboo shoots Mochi Stuffed
with Curry Flavored Paste

楊物 Fried dish
Deep-Fried(Asparagus/Eryngii)

食事 Rice

Vegetable Sushi (3 Kinds)
Miso Soup with Ground Soy Beans / Pickles

