



PRIVATE ROOM DINNER  
Reservations are available  
for two people or more.  
NTD 5000

A5 仙台牛  
涮涮鍋套餐  
A5 Sendai Beef  
SHABU SHABU 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

Seasonal Fish ( Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

A5 Sendai Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation )

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

食事 Rice

Snapper Rice /

Asari Clam Miso Soup / Pickle

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM DINNER  
Reservations are available  
for two people or more.  
NTD 4600

A5山形牛  
涮涮鍋套餐

A5 Yamagata Beef  
SHABU SHABU 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

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

A5 Yamagata Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation )

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

食事 Rice

Snapper Rice /

Asari Clam Miso Soup / Pickle

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM DINNER  
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for two people or more.  
NTD 4300

日本產和牛  
涮涮鍋套餐  
Japanese Wagyu  
SHABU SHABU 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

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Japanese Wagyu Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation )

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

食事 Rice

Snapper Rice /

Asari Clam Miso Soup / Pickle

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM DINNER  
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for two people or more.  
NTD 4000

※Limited quantity

## 鱈場蟹涮涮鍋套餐

### King Crab SHABU SHAU 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

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

King Crab Shabu Shabu

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

食事 Rice

Snapper Rice /

Asari Clam Miso Soup / Pickle

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM DINNER  
Reservations are available  
for two people or more.  
NTD 3800

## 當季海鮮涮涮鍋套餐 Seafood SHABU SHAU 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

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Seafood Shabu Shabu

(Flame snapper 80g & Blacktip grouper 80g)

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

食事 Rice

Snapper Rice /

Asari Clam Miso Soup / Pickle

甜點 Dessert

Seasonal Dessert





## **Add ingredients to the pot (SHABU SHABU)**

- Ise Lobster (240g) **NT\$1200**

※For 2~4 Servings Added Ise Lobster Miso Soup.

- Red Bream 50g **NT\$800**
- 2 Snow Crab Legs **NT\$250**
- Clam (70-100g) 2 Piece **NT\$250**
- Aomori Scallop (S) 2 Piece **NT\$ 300**
- Iberian Pork (Shoulder Roast) 50g **NT\$300**





## 當季主廚會席

## 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

&lt; Cuisine upgraded &gt;

碗物 Soup

Seasonal Fish 4 Kinds +NT\$380

Abalone Kamaboko

Tuna

with Junsai

Striped Jack

造里 Sashimi Plate

Oval Squid

Botan Shrimp

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

進肴 Main Dish

Fried Scallop with Sea Urchin Topping

&lt; Cuisine upgraded &gt;

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

&lt; Additional &gt; +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

甜點 Dessert

Seasonal Dessert





KAPPO & PRIVATE ROOM

DINNER

NTD 4800

## 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**

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

食事 Rice

**Asari Clam Miso Soup** /

Snapper Rice / Pickles

甜點 Dessert

Seasonal Dessert







KAPPO & PRIVATE ROOM  
DINNER NTD 3000

※ 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

甜點 Dessert  
Seasonal Dessert





PRIVATE ROOM LUNCH  
NTD 3280

特別野点會席 鳳鳴

HOUMEI 11 dishes

※ Reservation is required one day in advance.

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

《樺三段重 Bento》

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Striped Jack / Sweet Shrimp)

醋物 Vinegared dish

Mantis Shrimp with Basil MISO Sauce

焼物 Grilled dish

Grilled Salmon Marinated in Soy Sauce-Koji Ferment

煮物 Simmered dish

Flounder in Sweetened Soy Sauce

揚げ物 Fried dish

Ise Lobster Tempura

食事 Rice

Snapper Rice / Ise Lobster Miso Sou

甜點 Dessert

Seasonal Dessert





野点會席 秋保  
Akiho 11 dishes

先付 Amuse bouche  
Boiled Gynura bicolor with Soy Sauce

前菜 Appetizers  
Fukusa Tamagoyaki  
Egg yolk-brushed grilled yam  
Pickled Sea Bream  
Sliced burdock with sesame garnish  
Smoked Duck

椀物 Soup  
Clam Dobin-mushi

《樗三段重 Bento》  
御凌 Side dish  
Conger Eel Pressed Sushi  
造里 Sashimi Plate  
Seasonal Fish 3 Kinds  
(Tuna／Flame snapperi／Sweet Shrimp)  
醋物 Vinegared dish  
Stewed Beef Tendon Jelly

焼物 Grilled dish  
Grilled Threadfin with Aomori Black Garlic Sauce

煮物 Simmered dish  
Flounder in Sweetened Soy Sauce

揚物 Fried dish  
Scallop Kamaboko

食事 Rice  
Fresh Sakura Shrimp Rice Bowl,  
Sendai Miso Soup／Pickles

甜點 Dessert  
Seasonal Dessert





※ Limited to Saturdays, Sundays, and holidays

野点會席 滑津  
Nametsu 9 dishes

先付 Amuse bouche  
Boiled Gynura bicolor with Soy Sauce

椀物 Soup  
Clam Dobin-mushi

《樗三段重 Bento》  
御凌 Side dish  
Conger Eel Pressed Sushi  
造里 Sashimi Plate  
Seasonal Fish 2 Kinds  
(Tuna / Flame snapper)  
醋物 Vinegared dish  
Stewed Beef Tendon Jelly

焼物 Grilled dish  
Grilled Threadfin with Aomori Black Garlic Sauce

煮物 Simmered dish  
Flounder in Sweetened Soy Sauce

揚物 Fried dish  
Scallop Kamaboko

食事 Rice  
Fresh Sakura Shrimp Rice Bowl /  
Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert





PRIVATE ROOM LUNCH  
NTD 2680

日本產和牛排重箱  
**JAPANESE WAGYU STEAK**  
**in JAPANESE LACQUER WARE**

前菜 Appetizers

Fukusa Tamagoyaki  
Egg yolk-brushed grilled yam  
Pickled Sea Bream  
Sliced burdock with sesame garnish  
Smoked Duck

造里 Sashimi Plate

Seasonal Fish 2 Kinds  
(Tuna / Flame snapper)  
with Sea Urchin Soy Sauce

煮物 Simmered dish

Flounder in Sweetened Soy Sauce

重箱 main course

Wagyu Beef Steak Bento in Japanese Lacquer Ware

※ A5 Sendai beef +NT\$600 (Limited quantity)

副菜 side dish

Green Chili MisoDate  
/ Pickled Daikon Radish with Yuzu-fruit Peel

汁物 Soup

Sendai Miso Soup

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

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**

**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)**

**食事 Rice**

**Vegetable Sushi (3 Kinds)**

**Miso Soup with Ground Soy Beans／Pickles**

**甜點 Dessert**

**Seasonal Dessert**





PRIVATE ROOM  
NTD 980

兒童餐 政宗

**Course Masamune 5 dishes**

果汁 Juice

茶碗蒸 Chawanmushi

**Chawanmushi with Chicken, 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 5 dishes**

果汁 Juice

茶碗蒸 Chawanmushi

**Chawanmushi with Chicken, Crab and Mushroom**

溫烏龍麵 Udon

**Udon Soup with Fish Cake, Bean Sprouts, Pork and Scallion**

炸物 Deep-fried dish

**Fried Chicken, Shrimp and Potato Fries**

甜點 Dessert

**Seasonal Dessert**

