



九繪魚盡享會席  
Spotted Grouper Course

※Please make a reservation at least 4 days prior.

先付 Amuse bouche  
Jellied Spotted Grouper

椀物 Soup  
Oyster and Matustake Dobin-mushi

造里 Sashimi Plate  
Spotted Grouper / Pacific Bluefin Tuna / Botan Shrimp

御凌 Side dish  
Aburi Spotted Grouper Sushi with Raw Sea Urchin

焼物 Grilled dish  
Grilled Spotted Grouper with Salt  
Or  
Grilled King Crab

強肴 Stopgap Measure  
Spotted Grouper Miso Hot Pot

煮物 Simmered dish  
Spotted Grouper in Sweetened Soy Sauce

醋物 Vinegared dish  
Monkfish Liver

食事 Rice  
Scallop and Salmon Roe Rice / Pickles

汁物 Soup  
Spotted Grouper Head Soup

甜點 Dessert  
Seasonal Dessert





## 當季主廚會席 Seasonal Chef Course

先付 Amuse bouche

Grilled Ginkgo Tofu

前菜 Appetizers

Dried Persimmon Sandwich

Simmered Monkfish's Liver with Japanese Pepper

Smoked Duck with Spring Onion Roll

Black Bean Fish Cake

Cod roe with Pickled Kombu

Sweet Shrimp with Salted Rice Malt

Spinach with Tofu Sauce

〈 Cuisine upgraded 〉

椀物 Soup

Seasonal Fish 4 Kinds +NT\$500

Oyster with

Tuna

Grated Radish Soup

Torched Amberjack

造里 Sashimi Plate

Hokki Clam

Botan Shrimp

Seasonal Fish (Tuna / Torched Amberjack) 2 Kinds

進肴 Stopgap Measure

Steamed Cod Milt with Pickled Kombu

焼物 Grilled dish

〈 Cuisine upgraded 〉

Grilled King Crab +NT\$400

Ginjo-Kasu Grilled Salmon

煮物 Simmered dish

Poach Wakasa Beef in Dashi

〈 Additional 〉 +油物 Fried dish

+ NT\$400 Deep-Fried Crab with Shell(11/20~)

醋物 Vinegared dish

Salmon Nasal Cartilage with Apple

食事 Rice

Scallop and Mullet Roe Rice /

Sendai 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

Grilled Ginkgo Tofu

前菜 Appetizers

Dried Persimmon Sandwich

Simmered Monkfish's Liver with Japanese Pepper

Smoked Duck with Spring Onion Roll

Black Bean Fish Cake

Cod roe with Pickled Kombu

Sweet Shrimp with Salted Rice Malt

Spinach with Tofu Sauce

椀物 Soup

Oyster with Grated Radish Soup

造里 Sashimi Plate

**Parboiled Japan Ise Lobster** and

Seasonal Fish 2 Kinds (Tuna / Torched Amberjack)

進肴 Stopgap Measure

Steamed Cod Milt with Pickled Kombu

焼物 Grilled dish

Ginjo-Kasu Grilled Salmon

煮物 Simmered dish

Poach Wakasa Beef in Dashi

油物 Fried dish

**Ise Lobster Tempura**

醋物 Vinegared dish

Salmon Nasal Cartilage with Apple

食事 Rice

Scallop and Mullet Roe Rice /

**Ise Lobster Miso Soup** / Pickles

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM DINNER  
Reservations are available  
for two people or more.  
NTD 4800

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

先付 Amuse bouche  
Grilled Ginkgo Tofu

前菜 Appetizers  
Dried Persimmon Sandwich  
Simmered Monkfish's Liver with Japanese Pepper  
Smoked Duck with Spring Onion Roll  
Black Bean Fish Cake  
Cod roe with Pickled Kombu  
Sweet Shrimp with Salted Rice Malt  
Spinach with Tofu Sauce

椀物 Soup  
Oyster with Grated Radish Soup

造り Sashimi Plate  
Seasonal Fish (Tuna / Scallop / Botan Shrimp) 3 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

食事 Rice  
Scallop and Mullet Roe Rice /  
Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert





PRIVATE ROOM DINNER  
Reservations are available  
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  
Grilled Ginkgo Tofu

前菜 Appetizers  
Dried Persimmon Sandwich  
Simmered Monkfish's Liver with Japanese Pepper  
Smoked Duck with Spring Onion Roll  
Black Bean Fish Cake  
Cod roe with Pickled Kombu  
Sweet Shrimp with Salted Rice Malt  
Spinach with Tofu Sauce

椀物 Soup  
Oyster with Grated Radish Soup

造里 Sashimi Plate  
Seasonal Fish (Tuna / Scallop / Botan Shrimp) 3 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

食事 Rice  
Scallop and Mullet Roe Rice /  
Sendai Miso Soup / Pickles

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  
Grilled Ginkgo Tofu

前菜 Appetizers  
Dried Persimmon Sandwich  
Simmered Monkfish's Liver with Japanese Pepper  
Smoked Duck with Spring Onion Roll  
Black Bean Fish Cake  
Cod roe with Pickled Kombu  
Sweet Shrimp with Salted Rice Malt  
Spinach with Tofu Sauce

椀物 Soup  
Oyster with Grated Radish Soup

造里 Sashimi Plate  
Seasonal Fish (Tuna / Scallop / Botan Shrimp) 3 Kinds

御凌 Side dish  
Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish  
Grilled King Crab

鍋物 Nabe  
Seafood Shabu Shabu  
(Amberjack 80g )

醋物 Vinegared dish

食事 Rice  
Scallop and Mullet Roe Rice /  
Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert





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

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

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

- Amberjack (50g) **NT\$350**

- Raw Snow Crab Claw 2 Piece **NT\$250**

- Raw King Crab Claw 2 Piece **NT\$300**

- Scallop (60g) 2 Pieces **NT\$250**

- Cod Milt ( 50g) **NT\$480**

- Iberian Pork (Shoulder Roast) 50g **NT\$300**





特別野点會席 鳳鳴

HOUMEI 11 dishes

※ Reservation is required one day in advance.

先付 Amuse bouche

Grilled Ginkgo Tofu

前菜 Appetizers

Dried Persimmon Sandwich

Simmered Monkfish's Liver with Japanese Pepper

Smoked Duck with Spring Onion Roll

Black Bean Fish Cake

Cod roe with Pickled Kombu

Sweet Shrimp with Salted Rice Malt

Spinach with Tofu Sauce

椀物 Soup

Oyster with Grated Radish Soup

《樗三段重 Bento》

御凌 Side dish

Pressed Sushi (Pickled Amberjack in Vinegar)

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Hokki Clam / Botan Shrimp)

醋物 Vinegared dish

Yellowback Seabream with Vegetable Relish

焼物 Grilled dish

Ginjo-Kasu Grilled Salmon

煮物 Simmered dish

Poach Wakasa Beef in Dashi

揚物 Fried dish

Deep-Fried Crab with Shell

食事 Rice

Scallop and Mullet Roe Rice /

Sendai Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert







野点會席 秋保  
Akiho 11 dishes

先付 Amuse bouche  
Salmon in Spicy Vinegar Sauce

前菜 Appetizers  
Dried Persimmon Sandwich  
Smoked Duck with Spring Onion Roll  
Black Bean Fish Cake  
Cod roe with Pickled Kombu  
Spinach with Tofu Sauce  
椀物 Soup  
Monkfish Liver Tofu  
with Thin-sliced Daikon Radish Soup

《樗三段重 Bento》  
御凌 Side dish  
Pressed Sushi (Pickled Amberjack in Vinegar)

造里 Sashimi Plate  
Seasonal Fish 3 Kinds  
(Tuna / Scallop / Sweet Shrimp)

醋物 Vinegared dish

焼物 Grilled dish  
Spanish Mackerel with Soy sauce koji

煮物 Simmered dish  
Furofuki Radish with Chicken Miso

揚物 Fried dish  
Deep-fried Bay Scallop in Tofu Skin

食事 Rice  
Steamed Crab Rice /  
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  
Salmon in Spicy Vinegar Sauce

椀物 Soup  
Monkfish Liver Tofu  
with Thin-sliced Daikon Radish Soup

《樺三段重 Bento》  
御凌 Side dish  
Pressed Sushi (Pickled Amberjack in Vinegar)

造里 Sashimi Plate  
Seasonal Fish 2 Kinds  
(Tuna / Sweet Shrimp)

醋物 Vinegared dish

焼物 Grilled dish  
Spanish Mackerel with Soy sauce koji

煮物 Simmered dish  
Furofuki Radish with Chicken Miso

揚物 Fried dish  
Deep-fried Bay Scallop in Tofu Skin

食事 Rice  
Steamed Crab Rice /  
Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert



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

前菜 Appetizers

Dried Persimmon Sandwich  
Smoked Duck with Spring Onion Roll  
Black Bean Fish Cake  
Cod roe with Pickled Kombu  
Spinach with Tofu Sauce

造里 Sashimi Plate  
Seasonal Fish 2 Kinds  
(Tuna / Botan Shrimp)  
with Sea Urchin Soy Sauce

煮物 Simmered dish  
Furofuki Radish with Chicken Miso

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  
Seiko Crab Miso Soup

醋物 Vinegared dish  
Yellowback Seabream with Vegetable Relish

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

炸物 Deep-fried dish

Fried Chicken, Shrimp and Potato Fries

甜點 Dessert  
Seasonal Dessert

〈 Additional 〉

+NT\$400 Nigiri Sushi (No wasabi)

+NT\$1000 Wagyu Steak





KAPPO & PRIVATE ROOM  
DINNER NTD 3000

※ Reservation is required one day in advance.  
蔬食懷石 九曜 (Vegetarian)

Kuyou 9 dishes

先付 Amuse bouche

Grilled Ginkgo Tofu

椀物 Soup

Vegetables in Fried Tofu with Chrysanthemum

向付 Mukozuke

Raw Yuba

焼物 Grilled dish

Baked Apple

蓋物 Simmered dish

Pumpkin Mochi with Buckwheat seeds Sauce

揚物 Fried dish

Mixed vegetable and Lily bulb Tempura

醋物 Vinegared dish

Grated Yam and Mozuku Seaweed with Yuzu

食事 Rice

Mushroom Vegetable Soup /  
Vegetable Sushi (3 Kinds) / Pickles

甜點 Dessert  
Seasonal Dessert





※ Reservation is required one day in advance.

蔬食懷石 八齋 (Vegetarian)

Yatsunazuna 8 dishes

先付 Amuse bouche

Grilled Ginkgo Tofu

椀物 Soup

Vegetables in Fried Tofu with Chrysanthemum

向付 Mukozuke

Raw Yuba

焼物 Grilled dish

Baked Apple

蓋物 Simmered dish

Pumpkin Mochi with Buckwheat seeds Sauce

揚物 Fried dish

Mixed vegetable and Lily bulb Tempura

食事 Rice

Mushroom Vegetable Soup /  
Vegetable Sushi (3 Kinds) / Pickles

甜點 Dessert

Seasonal Dessert

