

※ Reservation is required one day in advance.

特別膳料理 荒尾

Arao 11 dishes

先付 Amuse bouche

Scallop with Pickled Kombu and Dried Squid  
with Soy Sauce

前菜 Appetizers

Herring Roes

Hypomesus with Pickled Kombu

Date Maki Omelet

Red and White Fish Cake

Pickled Lettuce with Ginjo

椀物 Soup

Chicken zoni soup with white miso

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Sea Bream Matsukawa-Tsukuri / Botan Shrimp)

御凌 Side dish

Wagyu Beef Nigiri (2 Kinds)

三段便當 Bento

焼物 Grilled dish

Grilled Miyagi Oyster and Nuts Matsukaze-yaki

煮物 Simmered dish

Coral-rockfish in Sweetened Soy Sauce

揚物 Fried dish

Deep-fried Crab Shell

醋物 Vinegared vegetables

Amber Color Jelly with Shark's Fin

食事 Rice

Salmon and Salmon Roe Rice Bowl  
/ Ise shrimp 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

Scallop with Pickled Kombu and Dried Squid with  
Soy Sauce

造里 Sashimi Plate

Tuna and Yuba with Crispy Vegetable Salad

煮物 Simmered dish

Coral-rockfish in Sweetened Soy Sauce

口取 Kuchitori

Sendai Lightly Pickled Vegetables

Green Chili Miso

Date Maki Omelet

食事 Rice

Grilled Sendai Beef Bento in Japanese Lacquer Ware

汁物 Soup

Crab Paste Kamaboko in Wakakusa Soup

醋物 Vinegared vegetables

Ankimo Tofu

甜點 Dessert

Seasonal Dessert



膳料理 金華

Kinka 10 dishes

先付 Amuse bouche

Scallop with Pickled Kombu and Dried Squid with  
Soy Sauce

前菜 Appetizers

Herring Roes

Hypomesus with Pickled Kombu

Date Maki Omelet

Red and White Fish Cake

Pickled Lettuce with Ginjo

椀物 Soup

Crab Paste Kamaboko in Wakakusa Soup

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Kombu-Pickled Sea Bream / Botann Shrimp)

三段便當 Bento

焼物 Grilled dish

Coral-rockfish in Sweetened Soy Sauce

煮物 Simmered dish

Lily Bulb Mochi with Egg Sauce

揚物 Fried dish

Deep-fried Roe Carrying Squid

醋物 Vinegared vegetables

Ankimo Tofu

食事 Rice

Sakura Shrimp Rice /Sendai Miso Soup /Pickles

甜點 Dessert

Seasonal Dessert



PRIVATE ROOM LUNCH  
NTD 1980

膳料理 太白

Taihaku 8 dishes

前菜 Appetizers

Herring Roes  
Hypomesus with Pickled Kombu  
Date Maki Omelet  
Red and White Fish Cake  
Pickled Lettuce with Ginjo

椀物 Soup

Crab Paste Kamaboko in Wakakusa Soup

造里 Sashimi Plate

Seasonal Fish 2 Kinds  
(Tuna / Amberjack)

三段便當 Bento

焼物 Grilled dish

Coral-rockfish in Sweetened Soy Sauce

煮物 Simmered dish

Lily Bulb Mochi with Egg Sauce

揚物 Fried dish

Deep-fried Roe Carrying Squid

食事 Rice

Sakura Shrimp 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**

**Pickled Thin-sliced Turnips**

**椀物 Soup**

**Lotus root Mochi with Wakakusa Soup**

**向付 Sashimi Plate**

**Black Bean Raw Yuba**

**焼物 Grilled dish**

**Grilled Yam with Nuts**

**蓋物 Simmered dish**

**Lily Bulb Mochi with Chrysanthemum Sauce**

**揚物 Fried dish**

**Wrapped Deep-fried Mushroom**

**食事 Rice**

**Vegetable Sushi (3 Kinds)**

**／ Miso Soup with Ground Soy Beans ／  
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

Botan Shrimp and Hokkaido Sea Urchin

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 Paste Kamaboko in Wakakusa Soup

造里 Sashimi Plate

Ground Tuna in Monaka / Shredded Squid Somen

御凌 Side dish

Aburi Sendai Beef Sushi (2 kids)

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

Amber Color Jelly with Shark's Fin

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

Botan Shrimp and Hokkaido Sea Urchin

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 Paste Kamaboko in Wakakusa Soup

造里 Sashimi Plate

Ground Tuna in Monaka / Shredded Squid Somen

御凌 Side dish

Aburi Touhoku-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

Amber Color Jelly with Shark's Fin

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

Sea Urchin and Scallop with Pickled Kombu and Dried Squid  
with Soy Sauce

前菜 Appetizers

Herring Roes

Hypomesus with Pickled Kombu

Date Maki Omelet

Red and White Fish Cake

Pickled Lettuce with Ginjo

椀物 Soup

Chicken Zoni Soup with White Miso

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Sea Bream Matsukawa-Tsukuri / Botan Shrimp)

三段便當 Bento

焼物 Grilled dish

Grilled Miyagi Oyster and Nuts Matsukaze-yaki

煮物 Simmered dish

Coral-rockfish in Sweetened Soy Sauce

揚物 Fried dish

Deep-fried Crab Shell

鍋物 Nabe

Amberjack Shabu Shabu

醋物 Vinegared vegetables

Amber Color Jelly with Shark's Fin

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**

**Herring Roes**

**Hypomesus with Pickled Kombu**

**Date Maki Omelet**

**Red and White Fish Cake**

**Pickled Lettuce with Ginjo**

椀物 **Soup**

**Chicken Zoni Soup with White Miso**

造里 **Sashimi Plate**

**Seasonal Fish 3 Kinds**

**(Tuna / Sea Bream Matsukawa-Tsukuri / Botan Shrimp)**

三段便當 **Bento**

焼物 **Grilled dish**

**Grilled Miyagi Oyster and Nuts Matsukaze-yaki**

煮物 **Simmered dish**

**Coral-rockfish in Sweetened Soy Sauce**

揚物 **Fried dish**

**Deep-fried Crab Shell**

鍋物 **Nabe**

**Amberjack Shabu Shabu**

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.**

**新春懷石 九曜 (Vegetarian)**

**Kuyou 9 dishes**

**前菜 Appetizers**

**Pickled Thin-sliced Turnips**

**椀物 Soup**

**Lotus root Mochi with Wakakusa Soup**

**向付 Sashimi Plate**

**Black Bean Raw Yuba**

**焼物 Grilled dish**

**Grilled Yam with Nuts**

**蓋物 Simmered dish**

**Lily Bulb Mochi with Chrysanthemum Sauce**

**揚物 Fried dish**

**Wrapped Deep-fried Mushroom**

**醋物 Vinegared vegetables**

**Grated Yam and Mozuku**

**食事 Rice**

**Vegetable Sushi (3 Kinds)**

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

**甜點 Dessert**

**Seasonal Dessert**





PRIVATE ROOM  
NTD 880

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

