



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





KAPPO LUNCH
NTD 2480

新春懷石 昼

Lunch Kaiseki 10 dishes

先付 Amuse bouche

Scallop with Pickled Kombu and Dried Squid with
Soy Sauce

椀物 Soup

Crab Paste Kamaboko in Wakakusa Soup

造里 Sashimi Plate

Tuna

Kombu-Pickled Sea Bream

Botan Shrimp

箸休 Pickles

Pickled Daikon Radish with Yuzu-fruit Peel Pickled
Ginger in Sweet Vinegar

焼物 Grilled dish

Coral-rockfish in Sake Lees

蓋物 Simmered dish

Lily Bulb Mochi with Egg Sauce

揚物 Fried dish

Miyagi Oyster Tempura

醋物 Vinegared vegetables

Ankimo Tofu

食事 Rice

Sakura Shrimp Rice

Sendai Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert





KAPPO LUNCH
NTD 2480

新春懷石 壽司

Sushi Kaiseki 10 dishes

先付 Amuse bouche

Scallop with Pickled Kombu and Dried Squid with
Soy Sauce

椀物 Soup

Crab Paste Kamaboko in Wakakusa Soup

壽司 sushi

Tuna

Kombu-Pickled Sea Bream

Botan Shrimp

箸休 Pickles

Pickled Daikon Radish with Yuzu-fruit Peel Pickled
Ginger in Sweet Vinegar

焼物 Grilled dish

Coral-rockfish in Sake Lees

壽司 sushi

Snow crab

Squid

Amberjack

揚物 Fried dish

Miyagi Oyster Tempura

醋物 Vinegared vegetables

Ankimo Tofu

壽司 sushi

Eel Sushi (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

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





KAPPO DINNER
NTD 5000

新春懷石 菊

Kiku 10 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

Tamba Black Soybeans

Pickled Lettuce with Ginjo

Lily Bulb

椀物 Soup

Chicken zoni soup with white miso

造里 Sashimi Plate

Tuna

Sea bream Matsukawa-Tsukuri

Botan Shrimp

Abalone

焼物 Grilled dish

Grilled Ise Lobster and Sea Urchin

蓋物 Simmered dish

Coral-rockfish in Sweetened Soy Sauce

揚物 Fried dish

Deep-fried Crab Shell

止肴 Vinegared dish

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 DINNER
NTD 4300

新春懷石 桐

Kiri 10 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

Tamba Black Soybeans

Pickled Lettuce with Ginjo

Lily Bulb

椀物 Soup

Chicken zoni soup with white miso

造里 Sashimi Plate

Tuna

Sea bream Matsukawa-Tsukuri

Botan Shrimp

Abalone

焼物 Grilled dish

Grilled Tilefish and Sea Urchin

蓋物 Simmered dish

Coral-rockfish in Sweetened Soy Sauce

揚物 Fried dish

Deep-fried Crab Shell

止肴 Vinegared dish

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



雪見懷石 雪薄

Yukisusuki 9 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

Tamba Black Soybeans

Pickled Lettuce with Ginjo

Lily Bulb

椀物 Soup

Chicken zoni soup with white miso

造里 Sashimi Plate

Tuna

Sea bream Matsukawa-Tsukuri

Botan Shrimp

Abalone

主餐三選二 Main Course Choose Two

焼物 Grilled dish

Grilled Tilefish and Sea Urchin

蓋物 Simmered dish

Coral-rockfish in Sweetened Soy Sauce

揚物 Fried dish

Deep-fried Crab Shell

止肴 Vinegared dish

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



新春懷石 牡丹

Botan 8 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

Tamba Black Soybeans

Pickled Lettuce with Ginjo

Lily Bulb

椀物 Soup

Chicken zoni soup with white miso

造里 Sashimi Plate

Tuna

Sea bream Matsukawa-Tsukuri

Botan Shrimp

主餐三選二 Main Course Choose Two

焼物 Grilled dish

Grilled Tilefish and Sea Urchin

蓋物 Simmered dish

Coral-rockfish in Sweetened Soy Sauce

揚物 Fried dish

Deep-fried Crab Shell

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

