



KAPPO & PRIVATE ROOM

DINNER

NTD 3800

Limited time 2025/7/1~2025/9/30

※Lunch needs to be reserved the day before

鰻魚盡享會席

Premium Eel Course

先付 Amuse bouche

Grilled Eel Mixed Cucumber

椀物 Soup

Spaghetti Squash with Shrimp

造里 Sashimi Plate

Tuna / Pacific Giant Octopus
with Sea Urchin Soy Sauce

御凌 Stopgap Measure

Kabayaki Eel Sushi

強肴 Grilled dish

Unseasoned Grilled Eel

Or

Poêle Beef Tongue

箸休 Sherbet

Seasonal Sherbet

蒸物 Simmered dish

Steamed Eel

止肴 Vinegared dish

Fig and Abalone with White Miso

食事 Rice

Grilled Eel Rice Bowl /

Snapper Clear Soup / Pickles

甜點 Dessert

Seasonal Dessert





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

Tomato Egg Tofu

前菜 Appetizers

Kodai-no-Sasazuke Sushi

Cod roe with Pickled Kombu

Red and white kamaboko

Herring Roe with Kanroni

Japanese Corn vegetable jelly with Soy Sauce

Marinated Squid with Sake Leeks

Smoked Quail eggs

椀物 Soup

Spaghetti Squash with Shrimp

造里 Sashimi Plate

Seasonal Fish (Tuna / Grilled Sea Eel) 2 Kinds
with Sea Urchin Soy Sauce

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

Fig and Abalone with White Miso

食事 Rice

Grilled Eel Rice Bowl /

Snapper Clear Soup / Pickles

甜點 Dessert

Passion Fruit Warabi Mochi





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

A5 若狹牛
涮涮鍋套餐

A5 Wagasa Beef
SHABU SHABU COURSE

先付 Amuse bouche

Tomato Egg Tofu

前菜 Appetizers

Kodai-no-Sasazuke Sushi

Cod roe with Pickled Kombu

Red and white kamaboko

Herring Roe with Kanroni

Japanese Corn vegetable jelly with Soy Sauce

Marinated Squid with Sake Leeks

Smoked Quail eggs

椀物 Soup

Spaghetti Squash with Shrimp

造里 Sashimi Plate

Seasonal Fish (Tuna / Grilled Sea Eel) 2 Kinds
with Sea Urchin Soy Sauce

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

A5 Wagasa Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation)

醋物 Vinegared dish

Fig and Abalone with White Miso

食事 Rice

Grilled Eel Rice Bowl /

Snapper Clear Soup / Pickles

甜點 Dessert

Passion Fruit Warabi Mochi





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

Tomato Egg Tofu

前菜 Appetizers

Kodai-no-Sasazuke Sushi

Cod roe with Pickled Kombu

Red and white kamaboko

Herring Roe with Kanroni

Japanese Corn vegetable jelly with Soy Sauce

Marinated Squid with Sake Leeks

Smoked Quail eggs

椀物 Soup

Spaghetti Squash with Shrimp

造里 Sashimi Plate

Seasonal Fish (Tuna / Grilled Sea Eel) 2 Kinds
with Sea Urchin Soy Sauce

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

Fig and Abalone with White Miso

食事 Rice

Grilled Eel Rice Bowl /

Snapper Clear Soup / Pickles

甜點 Dessert

Passion Fruit Warabi Mochi





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

Tomato Egg Tofu

前菜 Appetizers

Kodai-no-Sasazuke Sushi

Cod roe with Pickled Kombu

Red and white kamaboko

Herring Roe with Kanroni

Japanese Corn vegetable jelly with Soy Sauce

Marinated Squid with Sake Leeks

Smoked Quail eggs

椀物 Soup

Spaghetti Squash with Shrimp

造里 Sashimi Plate

Seasonal Fish (Tuna / Grilled Sea Eel) 2 Kinds
with Sea Urchin Soy Sauce

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Seafood Shabu Shabu

(Greater Amberjack 70g / Scallop with Shell)

醋物 Vinegared dish

Fig and Abalone with White Miso

食事 Rice

Grilled Eel Rice Bowl /

Snapper Clear Soup / Pickles

甜點 Dessert

Passion Fruit Warabi Mochi





Add ingredients to the pot (SHABU SHABU)

• Ise Lobster (240g) **NT\$1200**

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

• Pacific Giant Octopus 50g **NT\$300**

• Greater Amberjack 50g **NT\$350**

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

• Raw King Crab Claw 2 Piece **NT\$380**

• Clam (70~100g) 2 Pieces **NT\$250**

• Scallop with Shell **NT\$250**

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





當季主廚會席

Seasonal Chef Course

先付 Amuse bouche

Tomato Egg Tofu

前菜 Appetizers

Kodai-no-Sasazuke Sushi

Cod roe with Pickled Kombu

Red and white kamaboko

Herring Roe with Kanroni

Japanese Corn vegetable jelly with Soy Sauce

Marinated Squid with Sake Leeks

Smoked Quail eggs

< Cuisine upgraded >

碗物 Soup

Seasonal Fish 4 Kinds +NT\$400

Spaghetti Squash

Tuna

with Shrimp

Grilled Sea Eel

造里 Sashimi Plate

Greater Amberjack

Seasonal Fish (Grilled Sea Eel / Tuna) 2 Kinds

Botan Shrimp

with Sea Urchin Soy Sauce

進肴 Stopgap Measure

Roasted Duck

< Cuisine upgraded >

焼物 Grilled dish

Grilled King Crab +NT\$400

Grilled Flatfish with Mixed Miso Sauce

蒸物 Simmered dish

Crab & Bamboo Shoot Steamed Mochi Buns

< Additional > +油物 Fried dish

+NT\$300 Sand Borer Fish Tempura

+ NT\$650 Shark's Fin Tempura

醋物 Vinegared dish

Fig and Abalone with White Miso

食事 Rice

Kabayaki Eel Sushi

／ Snapper Clear Soup ／ Pickles

甜點 Dessert

Passion Fruit Warabi Mochi





KAPPO & PRIVATE ROOM

DINNER

NTD 4800

伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Tomato Egg Tofu

前菜 Appetizers

Kodai-no-Sasazuke Sushi

Cod roe with Pickled Kombu

Red and white kamaboko

Herring Roe with Kanroni

Japanese Corn vegetable jelly with Soy Sauce

Marinated Squid with Sake Leeks

Smoked Quail eggs

椀物 Soup

Spaghetti Squash with Shrimp

造里 Sashimi Plate

Parboiled Japan Ise Lobster and

Seasonal Fish 2 Kinds (Grilled Sea Eel / Tuna)

進肴 Stopgap Measure

Roasted Duck

焼物 Grilled dish

Grilled Flatfish with Mixed Miso Sauce

蒸物 Simmered dish

Crab & Bamboo Shoot Steamed Mochi Buns

油物 Fried dish

Ise Lobster tempura

醋物 Vinegared dish

Fig and Abalone with White Miso

食事 Rice

Ise Lobster Miso Soup /

Kabayaki Eel Sushi

/ Pickles

甜點 Dessert

Passion Fruit Warabi Mochi





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

Tomato Egg Tofu

前菜 Appetizers

Kodai-no-Sasazuke Sushi

Cod roe with Pickled Kombu

Red and white kamaboko

Herring Roe with Kanroni

Japanese Corn vegetable jelly with Soy Sauce

Marinated Squid with Sake Leeks

Smoked Quail eggs

椀物 Soup

Spaghetti Squash with Shrimp

《樗三段重 Bento》

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Greater Amberjack / Pacific Giant Octopus)

醋物 Vinegared dish

Fig and Abalone in Cold with White Miso Sauce

焼物 Grilled dish

Grilled Flatfish with Mixed Miso Sauce

煮物 Simmered dish

Crab & Bamboo Shoot Steamed Mochi Buns

揚物 Fried dish

Shark's Fin Tempura

食事 Rice

Grilled Eel Rice Bowl /

Sendai Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert





野点會席 秋保

Akiho 11 dishes

先付 Amuse bouche

Grilled Eggplant and Steamed Chicken with
Saikyo-Miso Sauce

前菜 Appetizers

Cod roe with Pickled Kombu

Red and white kamaboko

Japanese Corn vegetable jelly with Soy Sauce

Smoked Quail eggs

Marinated Squid with Sake Leeks

椀物 Soup

Yuba and Water Shield

《樗三段重 Bento》

御凌 Side dish

Kabayaki Eel Sushi

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Greater Amberjack / Pacific Giant Octopus)

醋物 Vinegared dish

Seaweed Scallop Roll

焼物 Grilled dish

Grilled Nukazuke Flounder

煮物 Simmered dish

Chawanmushi with Shark fin

揚物 Fried dish

Sand Borer Fish Tempura

食事 Rice

Japanese Sesame Cold Noodles / 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
Grilled Eggplant and Steamed Chicken with
Saikyo-Miso Sauce

椀物 Soup
Yuba and Water Shield

《樗三段重 Bento》
御凌 Side dish
Kabayaki Eel Sushi
造里 Sashimi Plate
Seasonal Fish 2 Kinds
(Tuna / Greater Amberjack)
醋物 Vinegared dish
Seaweed Scallop Roll

焼物 Grilled dish
Grilled Nukazuke Flounder

煮物 Simmered dish
Chawanmushi with Shark fin

揚物 Fried dish
Sand Borer Fish Tempura

食事 Rice
Japanese Sesame Cold Noodles / Pickles

甜點 Dessert
Seasonal Dessert





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

前菜 Appetizers

Cod roe with Pickled Kombu
Red and white kamaboko
Japanese Corn vegetable jelly with Soy Sauce
Smoked Quail eggs
Marinated Squid with Sake Leeks

造里 Sashimi Plate

Seasonal Fish 2 Kinds
(Tuna / Sand Borer Fish Tempura)
with Sea Urchin Soy Sauce

煮物 Simmered dish

Chawanmushi with Shark fin

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

Fig and Abalone in Cold with White Miso Sauce

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





KAPPO & PRIVATE ROOM
LUNCH NTD 2800

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

蔬食懷石 八齋 (Vegetarian)

Yatsunazuna 8 dishes

先付 Amuse bouche

Tomato with White Wine Jelly

前菜 Appetizers

Vegetable Sushi (3 Kinds)

椀物 Soup

Yuba and Water Shield

焼物 Grilled dish

**Grilled Eggplant and Nuts with Sweet Miso Glaze
(Dengaku-style)**

蓋物 Simmered dish

**Bamboo shoots Mochi Stuffed
with Curry Flavored Paste**

揚物 Fried dish

Deep-fried Figs

食事 Rice

Umen with Sesame Dashi Soup (Cold) / Pickles

甜點 Dessert

Passion Fruit Warabi Mochi





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

Tomato with White Wine Jelly

前菜 Appetizers

Vegetable Sushi (3 Kinds)

椀物 Soup

Yuba and Water Shield

焼物 Grilled dish

Grilled Eggplant and Nuts with Sweet Miso Glaze
(Dengaku-style)

蓋物 Simmered dish

Bamboo shoots Mochi Stuffed
with Curry Flavored Paste

揚物 Fried dish

Deep-fried Figs

醋物 Vinegared dish

Grated Yam and Mozuku Seaweed with Plums

食事 Rice

Umen with Sesame Dashi Soup (Cold) / Pickles

甜點 Dessert

Passion Fruit Warabi Mochi

