



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 /

Seko Crab Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert



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 >

椀物 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

／ Seiko Crab Miso Soup ／ Pickles

甜點 Dessert

Passion Fruit Warabi Mochi





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





※ 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





OMAKASE 午間會席
OMAKASE Luncheon Course

先付 Amuse bouche

Grilled Eggplant and Steamed Chicken with
Saikyo-Miso Sauce

椀物 Soup

Yuba and Water Shield

造里 Sashimi Plate

Tuna / Greater Amberjack

壽司 sushi

Pacific Giant Octopus

壽司 sushi

Langostinos

焼物 Grilled dish

Grilled Eel with Sesame Sauce

壽司 sushi

Pickled Yellowback Seabream in Vinegar

壽司 sushi

Scallop with Sea Urchin Topping

蓋物 Simmered dish

Chawanmushi with Shark fin

油物 Fried dish

Sand Borer Fish Tempura

醋物 Vinegared dish

Grated Yam and Mozuku

食事 Rice

Japanese Sesame Cold Noodles / 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

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

