



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 /**

**Seko Crab Miso 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 /

Seiko Crab Miso 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 /

Seiko Crab Miso 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 /

Seiko Crab Miso 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 /

Seiko Crab Miso 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 Lobster 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**

• Fresh Scallop Adductor (60g) 2 Pieces **NT\$300**

• 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 〉

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 &amp; 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







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 Threadfin

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 Threadfin

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





日本産和牛排重箱  
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

造り 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 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

〈 Additional 〉

+NT\$400 Nigiri Sushi (No wasabi)

+NT\$1000 Wagyu Steak





※ 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





**※ 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**

