Limited time 2025/7/1~2025/9/30 XLunch 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 Sea Eel and Matsutake Dobin-mushi

> 造里 Sashimi Plate Tuna/Black Sea Bream with Sea Urchin Soy Sauce

御凌 Stopgap Measure

Kabayaki Eel Sushi

強肴 Grilled dish Unseasoned Grilled Eel Or

Poêle Beef Tongue

箸体 Sherbet Seasonal Sherbet

蒸物 Simmered dish Steamed Eel

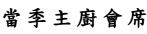
止肴 Vinegared dish
Crab and Chrysanthemum with White Wine Jelly

食事 Rice
Grilled Eel Rice Bowl /
Seiko Crab Miso Soup / Pickles

甜點 Dessert Hojicha Pudding



Seasonal Fish4 Kinds +NT\$400



Seasonal Chef Course

先付 Amuse bouche

前菜 Appetizers

Persimmon and Grape with Mashed Tofu

Shrimp Paste Kamaboko

Pickles Salmon

Grilled Squid with Egg yolk

Cod roe with Sweetened Soy Sauce Cheese Smoked Pickled Daikon Radish Sauce

Grilled Pacific Saury with Curry Sauce

⟨ Cuisine upgraded ⟩

Black Bean Fish Cake

椀物 Soup

Sea Eel and Matsutake

Dobin-mushi

Seasonal Fish (Black Sea Bream / Tuna)2 Kinds with Sea Urchin Soy Sauce

造里 Sashimi Plate 💳

進肴 Stopgap Measure **Abalone Stir-fried with Corn Butter**

焼物 Grilled dish **Ginjo-Kasu Grilled Pomfret**

⟨ Cuisine upgraded ⟩ Grilled King Crab +NT\$400

Simmered dish Steamed Conger Eel with Gekkeikan Sake

Tuna

Scallop

Black Sea Bream

Botan Shrimp

〈Additional〉+油物 Fried dish

+NT\$300 Goby fish and MAITAKE Mushroom Tempura + NT\$650 Shark's Fin Tempura

醋物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly

食事 Rice Ochazuke with Nukazuke Sweetfish / Pickles

蒸物

甜點 Dessert **Hojicha Pudding**

伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche Persimmon and Grape with Mashed Tofu

前菜 Appetizers

Shrimp Paste Kamaboko
Pickles Salmon
Grilled Squid with Egg yolk
Cod roe with Sweetened Soy Sauce
Cheese Smoked Pickled Daikon Radish Sauce
Grilled Pacific Saury with Curry Sauce
Black Bean Fish Cake

椀物 Soup Sea Eel and Matsutake Dobin-mushi

造里 Sashimi Plate
Parboiled Japan Ise Lobster and
Seasonal Fish 2 Kinds (Black Sea Bream / Tuna)

進着 Stopgap Measure Abalone Stir-fried with Corn Butter

蒸物 Simmered dish
Steamed Conger Eel with Gekkeikan Sake

焼物 Grilled dish Ginjo-Kasu Grilled Pomfret

油物 Fried dish

Deep fried Shark Fin Spring Roll

酷物 Vinegared dish
Crab and Chrysanthemum with White Wine Jelly

食事 Rice

Ise Lobster Tem Don /
Ise Lobster Miso Soup / Pickles

甜點 Dessert Hojicha Pudding



X Reservation is required one day in advance.

蔬食懷石 九曜(Vegetarian)

Kuyou 9 dishes

先付 Amuse bouche
Persimmon and Grape with Mashed Tofu

前菜 Appetizers Vegetable Sushi (3 Kinds)

椀物 Soup Mushroom Dobin-mushi

焼物 Grilled dish

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

蓋物 Simmered dish

Deep-fried Chestnut Tofu

揚物 Fried dish
Deep-fried Tofu Skin with Vegetables

酷物 Vinegared dish
Chrysanthemum with White Wine Jelly

食事 Rice
Umen with Vegetable and Tofu Skin/Pickles





OMAKASE午間會席 **OMAKASE Luncheon Course**

先付 Amuse bouche Roasted Mushroom in Dashi Stock

椀物 Soup

Egg Tofu in Broth

造里 Sashimi Plate

Tuna / Black Sea Bream

壽司 sushi

Red Prawn

壽司 sushi

Scallops and Sea Urchin

焼物 Grilled dish

Matsuzaka Pork Saikyo Yaki

壽司 sushi

Roast Conger Eel

壽司 sushi

Homemade Salmon Roe

煮物 Simmered dish

Simmered Spanish Mackerel in Sweet Soy Sauce

油物 Fried dish

Goby fish and MAITAKE Mushroom Tempura

醋物 Vinegared dish Crab and Chrysanthemum with White Wine Jelly

> 食事 Rice

Salmon and Celery Rice

/ Sendai Miso Soup / Pickles

甜點 Dessert Seasonal Dessert Reservation is required one day in advance.

蔬食懷石 八薺(Vegetarian)

Yatsunazuna 8 dishes

先付 Amuse bouche
Persimmon and Grape with Mashed Tofu

前菜 Appetizers Vegetable Sushi (3 Kinds)

椀物 Soup Mushroom Dobin-mushi

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

蓋物 Simmered dish

Deep-fried Chestnut Tofu

揚物 Fried dish

Deep-fried Tofu Skin with Vegetables

食事 Rice

Umen with Vegetable and Tofu Skin/Pickles

甜點 Dessert Seasonal Dessert

