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

UI₋

Poêle Beef Tongue

箸体 Sherbet Seasonal Sherbet

蒸物 Simmered dish Steamed Eel

止者 Vinegared dish
Crab and Chrysanthemum with White Wine Jelly

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



A5仙台牛 涮涮鍋套餐 A5 Sendai Beef PRIVATE ROOM DINNER Reservations are available for two people or more. NTD 4800

先付 Amuse bouche
Persimmon and Grape with Mashed Tofu

SHABU SHABU COURSE

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

椀物 Soup Sea Eel and Matsutake Dobin-mushi

Black Bean Fish Cake

造里 Sashimi Plate Seasonal Fish (Tuna / Black Sea Bream)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

X Can be changed to Sukiyaki (request upon reservation)

酷物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly

。 食事 Rice

Ochazuke with Nukazuke Sweetfish / Pickles



日本產和牛 涮涮鍋套餐 Japanese Wagyu

SHABU SHAU COURSE

PRIVATE ROOM DINNER Reservations are available for two people or more. NTD 4300

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 Seasonal Fish (Tuna / Black Sea Bream)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

X Can be changed to Sukiyaki (request upon reservation)

醋物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly

食事 Rice

Ochazuke with Nukazuke Sweetfish / Pickles



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 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 Seasonal Fish (Tuna / Black Sea Bream)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 (Salmon 60g/Fresh Scallop Adductor 2 Pieces)

酷物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly

食事 Rice
Ochazuke with Nukazuke Sweetfish / Pickles





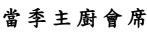
Add ingredients to the pot (SHABU SHABU)

- Ise Lobster (240g) NT\$1200 **For 2~4 Servings Added Ise Lobstar Miso Soup.
 - Salmon 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









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

Black Bean Fish Cake ⟨ Cuisine upgraded ⟩

Seasonal Fish4 Kinds +NT\$400

椀物 Soup

Sea Eel and Matsutake

Dobin-mushi

造里 Sashimi Plate 💳

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

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

焼物 Grilled dish

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

Ginjo-Kasu Grilled Pomfret

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

蒸物

Ochazuke with Nukazuke Sweetfish / Pickles

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

特別野点會席 鳳鳴

HOUMEI 11 dishes

X Reservation is required one day in advance.

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

《欅三段重 Bento》

御凌 Side dish Roast Wagyu Beef Sushi (2 kids)

选里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Black Sea Bream / Scallop)

醋物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly

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

煮物 Simmered dish

Simmered Spanish Mackerel in Sweet Soy Sauce

揚物 Fried dish Shark's Fin Tempura

食事 Rice Salmon and Celery Rice with Salmon Roe / Sendai Miso Soup / Pickles



野点會席 秋保

Akiho 11 dishes

先付 Amuse bouche Roasted Mushroom in Dashi Stock

前菜 Appetizers
Shrimp Paste Kamaboko
Pickles Salmon
Grilled Squid with Egg yolk
Black Bean Fish Cake
Cod roe with Sweetened Soy Sauce

椀物 Soup Egg Tofu in Broth

《欅三段重 Bento》

御凌 Side dish Roast Mackerel Sushi

造里 Sashimi Plate
Seasonal Fish 3 Kinds
(Tuna / Black Sea Bream / Scallop)

酷物 Vinegared dish
Crab and Chrysanthemum with White Wine Jelly

焼物 Grilled dish Matsuzaka Pork Saikyo Yaki

煮物 Simmered dish
Simmered Spanish Mackerel in Sweet Soy Sauce

揚物 Fried dish

Goby fish and MAITAKE Mushroom Tempura

食事 Rice Salmon and Celery Rice/ Sendai Miso Soup/Pickles



X Limited to Saturdays, Sundays, and holidays

野点會席 滑津 Nametsu 9 dishes

先付 Amuse bouche Roasted Mushroom in Dashi Stock

> 椀物 Soup Egg Tofu in Broth

《欅三段重 Bento》

御凌 Side dish Roast Mackerel Sushi 造里 Sashimi Plate Seasonal Fish 2 Kinds (Tuna / Black Sea Bream)

酷物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly

焼物 Grilled dish Matsuzaka Pork Saikyo Yaki

煮物 Simmered dish
Simmered Spanish Mackerel in Sweet Soy Sauce

揚物 Fried dish

Goby fish and MAITAKE Mushroom Tempura

食事 Rice Salmon and Celery Rice/ Sendai Miso Soup/Pickles



日本産和牛排重箱

JAPANESE WAGYU STEAK in JAPANESE LACQUER WARE

前菜 Appetizers

Shrimp Paste Kamaboko
Pickles Salmon
Grilled Squid with Egg yolk
Black Bean Fish Cake
Cod roe with Sweetened Soy Sauce

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

煮物 Simmered dish Simmered Spanish Mackerel in Sweet Soy Sauce

重箱 main course

Wagyu Beef Steak Bento in Japanese Lacquer Ware

X A5 Sendai beef +NT\$600 (Limited quantity)

副菜side dish Green Chili MisoDate /Pickled Daikon Radish with Yuzu-fruit Peel

> 汁物 Soup Seiko Crab Miso Soup

酷物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly



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





 $\operatorname{\times}$ 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

醋物 Vinegared dish
Chrysanthemum with White Wine Jelly

食事 Rice
Umen with Vegetable and Tofu Skin/Pickles





 $\operatorname{\times}$ 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

醋物 Vinegared dish
Chrysanthemum with White Wine Jelly

食事 Rice
Umen with Vegetable and Tofu Skin/Pickles

