### 九繪魚盡享會席 Spotted Grouper Course

**XPlease make a reservation at least 4 days prior.** 

先付 Amuse bouche Jellied Spotted Grouper

椀物 Soup Sea Eel and Matustake Dobin-mushi

造里 Sashimi Plate Spotted Grouper/Pacific Bluefin Tuna

御凌 Side dish Aburi Spotted Grouper Sushi with Raw Sea Urchin

燒物 Grilled dish

Grilled Spotted Grouper with Salt

Or

Grilled King Crab

進者 Stopgap Measure Spotted Grouper Miso Hot Pot

煮物 Simmered dish
Spotted Grouper in Sweetened Soy Sauce

醋物 Vinegared dish Monkfish Liver

食事 Rice Scallop and Salmon Roe Rice / Pickles

汁物 Soup Spotted Grouper Head Soup



**⟨ Cuisine upgraded ⟩** 

**Black Sea Bream** 

**Botan Shrimp** 

**Tuna** 

Scallop

Seasonal Fish4 Kinds +NT\$400

**Grilled King Crab +NT\$400** 



## 當季主廚會席

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

進肴 Stopgap Measure

**Abalone Stir-fried with Corn Butter ⟨ Cuisine upgraded ⟩** 

焼物 Grilled dish

**Ginjo-Kasu Grilled Pomfret** 

蒸物 Simmered dish

Steamed Conger Eel with Gekkeikan Sake

〈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

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



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



## ● 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



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** 

楊物 Fried dish

Deep-fried Tofu Skin with Vegetables

食事 Rice

Umen with Vegetable and Tofu Skin/Pickles

