



九繪魚盡享會席
Spotted Grouper Course

※Please 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

焼物 Grilled dish
Grilled Spotted Grouper with Salt
Or
Grilled King Crab

進肴 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

甜點 Dessert
Seasonal Dessert





PRIVATE ROOM DINNER
Reservations are available
for two people or more.
NTD 4800

A5 仙台牛
涮涮鍋套餐
A5 Sendai Beef
SHABU SHABU 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

造り 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

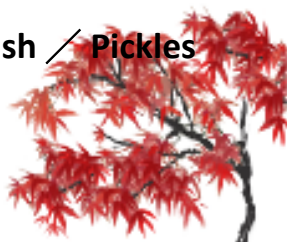
鍋物 Nabe
A5 Sendai Beef Shabu Shabu

※ 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

甜點 Dessert
Hojicha Pudding





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

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

※ Can be changed to Sukiyaki (request upon reservation)

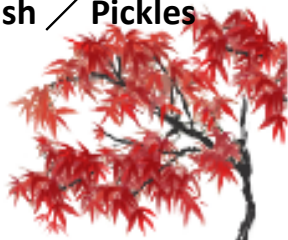
醋物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly

食事 Rice

Ochazuke with Nukazuke Sweetfish / Pickles

甜點 Dessert
Hojicha Pudding





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)

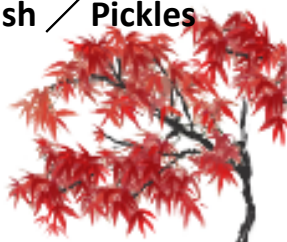
焼物 Grilled dish
Grilled King Crab

鍋物 Nabe
Seafood Shabu Shabu
(Salmon 60g / Fresh Scallop Adductor 2 Pieces)

醋物 Vinegared dish
Crab and Chrysanthemum with White Wine Jelly

食事 Rice
Ochazuke with Nukazuke Sweetfish / Pickles

甜點 Dessert
Hojicha Pudding





Add ingredients to the pot (SHABU SHABU)

- Ise Lobster (240g) **NT\$1200**

※For 2~4 Servings Added Ise Lobster 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**



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

〈 Cuisine upgraded 〉

椀物 Soup

Seasonal Fish 4 Kinds +NT\$400

Sea Eel and Matsutake

Tuna

Dobin-mushi

Black Sea Bream

造里 Sashimi Plate ←

Scallop

Botan Shrimp

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

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)

進肴 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

醋物 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





※ 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

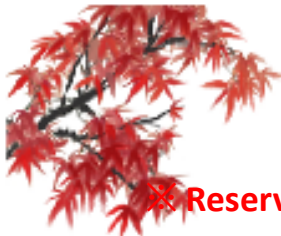
Chrysanthemum with White Wine Jelly

食事 Rice

Umen with Vegetable and Tofu Skin / Pickles

甜點 Dessert
Seasonal Dessert





特別野点會席 鳳鳴

HOUMEI 11 dishes

※ 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

《樗三段重 Bento》

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

造里 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

甜點 Dessert

Seasonal Dessert





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

《樗三段重 Bento》

御凌 Side dish

Roast Mackerel Sushi

造里 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

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

甜點 Dessert

Seasonal Dessert



※ 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

《樺三段重 Bento》

御凌 Side dish

Roast Mackerel Sushi

造里 Sashimi Plate

Seasonal Fish 2 Kinds
(Tuna / Black Sea Bream)

醋物 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

甜點 Dessert
Seasonal Dessert





日本產和牛排重箱
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

※ 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

醋物 Vinegared dish

Crab and Chrysanthemum with White Wine Jelly

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

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

