

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
Oyster and Matustake Dobin-mushi

造里 Sashimi Plate
Spotted Grouper / Pacific Bluefin Tuna / Botan Shrimp

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

強肴 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



當季主廚會席

Seasonal Chef Course

先付 Amuse bouche

Grilled Ginkgo Tofu

前菜 Appetizers

Dried Persimmon Sandwich

Simmered Monkfish's Liver with Japanese Pepper

Smoked Duck with Spring Onion Roll

Black Bean Fish Cake

Cod roe with Pickled Kombu

Sweet Shrimp with Salted Rice Malt

Spinach with Tofu Sauce

〈 Cuisine upgraded 〉

椀物 Soup

Seasonal Fish 4 Kinds +NT\$500

Oyster with

Tuna

Grated Radish Soup

Torched Amberjack

造里 Sashimi Plate

Hokki Clam

Botan Shrimp

Seasonal Fish (Tuna / Torched Amberjack) 2 Kinds

進肴 Stopgap Measure

Steamed Cod Milt with Pickled Kombu

焼物 Grilled dish

〈 Cuisine upgraded 〉

Ginjo-Kasu Grilled Salmon

Grilled King Crab +NT\$400

煮物 Simmered dish

Poach Wakasa Beef in Dashi

〈 Additional 〉 +油物 Fried dish

+NT\$400 Shark's Fin Spring Roll (~11/19)

+ NT\$400 Deep-fried Crab Shell (11/20~)

醋物 Vinegared dish

Salmon Nasal Cartilage with Apple

食事 Rice

Scallop and Mullet Roe Rice /

Sendai Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert

伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Grilled Ginkgo Tofu

前菜 Appetizers

Dried Persimmon Sandwich

Simmered Monkfish's Liver with Japanese Pepper

Smoked Duck with Spring Onion Roll

Black Bean Fish Cake

Cod roe with Pickled Kombu

Sweet Shrimp with Salted Rice Malt

Spinach with Tofu Sauce

椀物 Soup

Oyster with Grated Radish Soup

造里 Sashimi Plate

Parboiled Japan Ise Lobster and

Seasonal Fish 2 Kinds (Tuna / Torched Amberjack)

進肴 Stopgap Measure

Steamed Cod Milt with Pickled Kombu

焼物 Grilled dish

Ginjo-Kasu Grilled Salmon

煮物 Simmered dish

Poach Wakasa Beef in Dashi

油物 Fried dish

Ise Lobster Tempura

醋物 Vinegared dish

Salmon Nasal Cartilage with Apple

食事 Rice

Scallop and Mullet Roe Rice /

Ise Lobster Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert



OMAKASE 午間會席
OMAKASE Luncheon Course

先付 Amuse bouche
Salmon in Spicy Vinegar Sauce

椀物 Soup
Monkfish Liver Tofu
with Thin-sliced Daikon Radish Soup

造里 Sashimi Plate
Tuna / Amberjack

壽司 sushi
Sea Bream Wrapped in Kombu

壽司 sushi
Botan Shrimp

焼物 Grilled dish
Spanish Mackerel with Soy sauce koji

壽司 sushi
Steamed oysters

壽司 sushi
Steamed Cod

煮物 Simmered dish
Furofuki Radish with Chicken Miso

油物 Fried dish
Deep-fried Bay Scallop in Tofu Skin

醋物 Vinegared dish
Yellowback Seabream with Vegetable Relish

食事 Rice
Steamed Crab Rice
/ Sendai Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert





※ Reservation is required one day in advance.
蔬食懷石 九曜 (Vegetarian)

Kuyou 9 dishes

先付 Amuse bouche

Grilled Ginkgo Tofu

椀物 Soup

Vegetables in Fried Tofu with Chrysanthemum

向付 Mukozuke

Raw Yuba

焼物 Grilled dish

Baked Apple

蓋物 Simmered dish

Pumpkin Mochi with Buckwheat seeds Sauce

揚物 Fried dish

Mixed vegetable and Lily bulb Tempura

醋物 Vinegared dish

Grated Yam and Mozuku Seaweed with Yuzu

食事 Rice

Mushroom Vegetable Soup /
Vegetable Sushi (3 Kinds) / Pickles

甜點 Dessert
Seasonal Dessert





※ Reservation is required one day in advance.

蔬食懷石 八齋 (Vegetarian)

Yatsunazuna 8 dishes

先付 Amuse bouche

Grilled Ginkgo Tofu

椀物 Soup

Vegetables in Fried Tofu with Chrysanthemum

向付 Mukozuke

Raw Yuba

焼物 Grilled dish

Baked Apple

蓋物 Simmered dish

Pumpkin Mochi with Buckwheat seeds Sauce

揚物 Fried dish

Mixed vegetable and Lily bulb Tempura

食事 Rice

Mushroom Vegetable Soup /
Vegetable Sushi (3 Kinds) / Pickles

甜點 Dessert
Seasonal Dessert

