



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 〉

Grilled King Crab +NT\$400

Ginjo-Kasu Grilled Salmon

煮物 Simmered dish

Poach Wakasa Beef in Dashi

〈 Additional 〉 +油物 Fried dish

+ NT\$400 Deep-Fried Crab with 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





KAPPO & PRIVATE ROOM

DINNER

NTD 4800

## 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





KAPPO & PRIVATE ROOM  
DINNER NTD 3000

※ 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





KAPPO LUNCH  
NTD 2480

# 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 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

