

PRIVATE ROOM DINNER

ONLY TWOPERSON OR
ABOVE CAN ORGER.

NTD 4800

若狹牛涮涮鍋套餐

※ Limited in March

Wakasa Beef

SHABU SHABU COURSE

先付 Amuse bouche

Green Peas Tofu

前菜 Appetizers

Boiled Top Shell with Sweetened Soy Sauce

Sea Bream Temari Sushi

Apricot Seaweed Roll

Fukusa Tamagoyaki

Sakura Mochi

Simmered Small Octopus

Squid with Masago Sauce

椀物 Soup

Shrimp Paste Kamaboko with Pickled Sakura Leaves

造里 Sashimi Plate

Seasonal Fish 2 Kinds (Tuna / Greenling)

with Sea Urchin Soy Sauce

御凌 Side dish

Aburi Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Three stars Wakasa Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation)

醋物 Vinegared dish

Firefly Squid with Vinegar Miso Sauce

食事 Rice

Rice with Picked Rice Bran Sea Bream

chazuke / Pickles

甜點 Dessert

〈 Cuisine upgraded 〉 Seasonal Dessert

Chirashi Sushi / Snapper

Clear Soup+NT\$200

PRIVATE ROOM DINNER
ONLY TWOPERSON OR
ABOVE CAN ORGER.
NTD 4300

日本產和牛
涮涮鍋套餐

Japanese Wagyu
SHABU SHAU COURSE

先付 Amuse bouche

Green Peas Tofu

前菜 Appetizers

Boiled Top Shell with Sweetened Soy Sauce

Sea Bream Temari Sushi

Apricot Seaweed Roll

Fukusa Tamagoyaki

Sakura Mochi

Simmered Small Octopus

Squid with Masago Sauce

椀物 Soup

Shrimp Paste Kamaboko with Pickled Sakura Leaves

造里 Sashimi Plate

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

御凌 Side dish

Aburi 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

Firefly Squid with Vinegar Miso Sauce

食事 Rice

Rice with Picked Rice Bran Sea Bream
chazuke / Pickles

甜點 Dessert

〈 Cuisine upgraded 〉 Seasonal Dessert

Chirashi Sushi / Snapper

Clear Soup+NT\$200

PRIVATE ROOM DINNER
ONLY TWOPERSON OR
ABOVE CAN ORGER.
NTD 3800

當季海鮮涮涮鍋套餐
Seafood SHABU SHAU COURSE

先付 Amuse bouche

Green Peas Tofu

前菜 Appetizers

Boiled Top Shell with Sweetened Soy Sauce

Sea Bream Temari Sushi

Apricot Seaweed Roll

Fukusa Tamagoyaki

Sakura Mochi

Simmered Small Octopus

Squid with Masago Sauce

椀物 Soup

Shrimp Paste Kamaboko with Pickled Sakura Leaves

造里 Sashimi Plate

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

御凌 Side dish

Aburi Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Seafood Shabu Shabu

(Japan Cherry Anthias 60g & 2 Snow Crab Legs)

醋物 Vinegared dish

Firefly Squid with Vinegar Miso Sauce

食事 Rice

Rice with Picked Rice Bran Sea Bream
chazuke / Pickles

甜點 Dessert

〈 Cuisine upgraded 〉 Seasonal Dessert

Chirashi Sushi / Snapper

Clear Soup+NT\$200



Add ingredients to the pot (SHABU SHABU)

• Ise Lobster (240g) **NT\$1200**

※For 2~4 Servings Added Ise Lobster Miso Soup.

• Japanese Red Sea Bream 50g (About 5 Slices) **NT\$400**

• 4 Snow Crab Legs **NT\$480**

• Raw Hokkigai Clam (200-250g) **NT\$680**

• Aomori Scallop (S) 2 Piece **NT\$350**

• Cuttlefish 50g(About 4-5 Slices) **NT\$ 280**

• Miyagi Oyster (L) 2 Piece ※Steamed **NT\$280**



伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Green Peas Tofu

前菜 Appetizers

Boiled Top Shell with Sweetened Soy Sauce

Sea Bream Temari Sushi

Apricot Seaweed Roll

Fukusa Tamagoyaki

Sakura Mochi

Simmered Small Octopus

Squid with Masago Sauce

椀物 Soup

Shrimp Paste Kamaboko with Pickled Sakura Leaves

造里 Sashimi Plate

Parboiled Japan Ise Lobster and
Seasonal Fish 2 Kinds (Tuna / Greenling)
with Sea Urchin Soy Sauce

進肴 Main Dish

Mixed Vegetable Wagyu Roll

焼物 Grilled dish

Black Cod Saikyo Yaki

蒸物 Simmered dish

Lily Bulb Mochi with Shark's Fin Thick Sauce

油物 Fried dish

Ise Lobster tempura

醋物 Vinegared dish

Firefly Squid with Vinegar Miso Sauce

食事 Rice

Ise Lobster Fukusa Don / Pickles

甜點 Dessert

Seasonal Dessert

當季主廚會席

Seasonal Chef Course

先付 Amuse bouche

Green Peas Tofu

前菜 Appetizers

Boiled Top Shell with Sweetened Soy Sauce

Sea Bream Temari Sushi

Apricot Seaweed Roll

Fukusa Tamagoyaki

Sakura Mochi

Simmered Small Octopus

Squid with Masago Sauce

椀物 Soup

Shrimp Paste Kamaboko
with Pickled Sakura Leaves

造里 Sashimi Plate

Seasonal Fish (Tuna / Greenling)
with Sea Urchin Soy Sauce

進肴 Main Dish

Mixed Vegetable Wagyu Roll

焼物 Grilled dish

Black Cod Saikyo Yaki

蒸物 Simmered dish

Lily Bulb Mochi with Shark's Fin Thick Sauce

〈 Additional 〉 + NT\$400 油物 Fried dish

Deep-fried Mantis Shrimp

醋物 Vinegared dish

Firefly Squid with Vinegar Miso Sauce

食事 Rice

Rice with Picked Rice Bran Sea Bream
chazuke / Pickles

甜點 Dessert

Seasonal Dessert

〈 Cuisine upgraded 〉

Carefully selected

four types of seafood +NT\$500

Tuna

Greenling

Pinna Shell

Botan Shrimp

〈 Cuisine upgraded 〉

Grilled King Crab +NT\$300

〈 Cuisine upgraded 〉

Chirashi Sushi / Snapper

Clear Soup +NT\$200

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

Kuyou 9 dishes

前菜 Appetizers

Sesame Tofu

椀物 Soup

Dobin-mushi with Spring Vegetables

向付 Sashimi Plate

Green Soybeans Raw Yuba

焼物 Grilled dish

Grilled tofu and yam

蓋物 Simmered dish

Bamboo shoots Mochi Stuffed
with Curry Flavored Paste

揚物 Fried dish

Deep-Fried(Asparagus / Eryngii)

醋物 Vinegared dish

Mozuku Jelly

食事 Rice

Vegetable Sushi (3 Kinds)

Miso Soup with Ground Soy Beans / 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

Green Peas Tofu

前菜 Appetizers

Boiled Top Shell with Sweetened Soy Sauce

Sea Bream Temari Sushi

Apricot Seaweed Roll

Fukusa Tamagoyaki

Sakura Mochi

Simmered Small Octopus

Squid with Masago Sauce

椀物 Soup

Shrimp Paste Kamaboko with Pickled Sakura Leaves

《樗三段重 Bento》

御凌 Side dish

Aburi Wagyu Beef Sushi (2 kids)

造里 Sashimi Plate

Seasonal Fish 3 Kinds (Tuna / Scallop / Sweet Shrimp)

醋物 Vinegared dish

Kodai-no-Sasazuke Pickled Sea Bream

焼物 Grilled dish

Black Cod Saikyo Yaki

煮物 Simmered dish

Lily Bulb Mochi with Shark's Fin Thick Sauce

揚物 Fried dish

Deep-Fried Mantis Shrimp

食事 Rice

Chirashi Sushi / Clam Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert

野点會席 秋保
Akiho 11 dishes

先付 Amuse bouche
Firefly Squid with Vinegar Miso Sauce

前菜 Appetizers
Fukusa Tamagoyaki
Sakura Mochi
Simmered Small Octopus
Squid with Masago Sauce
Boiled Top Shell with Sweetened Soy Sauce

椀物 Soup
White Fish and Egg Tofu in Broth

《櫛三段重 Bento》

御凌 Side dish
Soba Sushi

造里 Sashimi Plate
Seasonal Fish 3 Kinds (Tuna / Scallop / Sweet Shrimp)

醋物 Vinegared dish
Kodai-no-Sasazuke Pickled Sea Bream

焼物 Grilled dish
Chicken Teriyaki Skewers

煮物 Simmered dish
Spanish Mackerel Sawani Bowl

揚物 Fried dish
Mixed Tempura with White Shrimp

〈 Cuisine
upgraded 〉
Chirashi Sushi
Snapper Clear
Soup+NT\$200



食事 Rice
Boiled Whitebait Rice /
Clam Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert



※ Limited to Saturdays, Sundays, and holidays

野点會席 滑津
Nametsu 10 dishes

先付 Amuse bouche
Firefly Squid with Vinegar Miso Sauce

椀物 Soup
White Fish and Egg Tofu in Broth

《樗三段重 Bento》

御凌 Side dish
Soba Sushi

造里 Sashimi Plate
Seasonal Fish 2 Kinds (Tuna / Scallop)

醋物 Vinegared dish
Kodai-no-Sasazuke Pickled Sea Bream

焼物 Grilled dish
Chicken Teriyaki Skewers

煮物 Simmered dish
Spanish Mackerel Sawani Bowl

揚物 Fried dish
Mixed Tempura with White Shrimp

〈 Cuisine
upgraded 〉
Chirashi Sushi
Snapper Clear
Soup+NT\$200



食事 Rice
Boiled Whitebait Rice /
Clam 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

Fukusa Tamagoyaki

Sakura Mochi

Simmered Small Octopus

Squid with Masago Sauce

Boiled Top Shell with Sweetened Soy Sauce

造里 Sashimi Plate

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

煮物 Simmered dish

Spanish Mackerel Sawani Bowl

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 Miso Date

/ Pickled Daikon Radish with Yuzu-fruit Peel

汁物 Soup

Clam Miso Soup

醋物 Vinegared dish

Kodai-no-Sasazuke Pickled Sea Bream

甜點 Dessert

Seasonal Dessert

※ Reservation is required one day in advance.

蔬食懷石 八齋 (Vegetarian)

Yatsunazuna 8 dishes

前菜 Appetizers

Sesame Tofu

椀物 Soup

Dobin-mushi with Spring Vegetables

向付 Sashimi Plate

Green Soybeans Raw Yuba

焼物 Grilled dish

Grilled tofu and yam

蓋物 Simmered dish

Bamboo shoots Mochi Stuffed
with Curry Flavored Paste

揚物 Fried dish

Deep-Fried(Asparagus / Eryngii)

食事 Rice

Vegetable Sushi (3 Kinds)

Miso Soup with Ground Soy Beans / Pickles

甜點 Dessert

Seasonal Dessert

兒童餐 政宗

Course Masamune 5 dishes

果汁 Juice

茶碗蒸 Chawanmushi

Chawanmushi with Chicken, Crab and Mushroom

握壽司 Sushi

Sushi (5 Kinds, Non Wasabi)

和牛漢堡排 Japanese Beef Hamburger

Wagyu Beef Hamburger
with Fried Shrimp and Potato Fries

甜點 Dessert
Seasonal Dessert

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