

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

OMAKASE 午間會席
OMAKASE Luncheon Course

先付 Amuse bouche

Firefly Squid with Vinegar Miso Sauce

椀物 Soup

White Fish and Tofu in Broth

造里 Sashimi Plate

Tuna / Japanese Red Sea Bream

壽司 sushi

Pinna Shell

壽司 sushi

Aburi Greenling

燒物 Grilled dish

Chicken Teriyaki Skewers

壽司 sushi

Squid Mixed with Sea Urchin

壽司 sushi

Aburi Conger Eel

蓋物 Simmered dish

Spanish Mackerel Sawani Bowl

油物 Fried dish

Mixed Tempura with white shrimp

醋物 Vinegared dish

Kodai-no-Sasazuke Pickled Sea Bream

食事 Rice

Boiled Whitebait Rice / Pickles

甜點 Dessert

Seasonal Dessert



< Cuisine upgraded >

Chirashi Sushi / +NT\$200



※ 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