

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

進者 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

酷物 Vinegared dish Firefly Squid with Vinegar Miso Sauce

食事 Rice Ise Lobster Fukusa Don / Pickles

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

Shrimp Paste Kamaboko

造里 Sashimi Plate 💳

with Sea Urchin Soy Sauce

Mixed Vegetable Wagyu Roll

焼物 Grilled dish 🛑

Simmered dish

Deep-fried Mantis Shrimp

醋物 Vinegared dish

Rice

chazuke / Pickles

Seasonal Dessert

Dessert

Lily Bulb Mochi with Shark's Fin Thick Sauce

〈Additional〉+NT\$400 油物 Fried dish

Firefly Squid with Vinegar Miso Sauce

Rice with Picked Rice Bran Sea Bream

Black Cod Saikyo Yaki

with Pickled Sakura Leaves

Seasonal Fish (Tuna / Greenling)

Fukusa Tamagoyaki

Sakura Mochi

椀物 Soup

進肴 Main Dish

蒸物

食事

甜點

Squid with Masago Sauce

Simmered Small Octopus

Tuna

Greenling

⟨ Cuisine upgraded ⟩

Clear Soup+NT\$200

Chirashi Sushi / Snappe

Pinna Shell Botan Shrimp

⟨ Cuisine upgraded ⟩ **Carefully selected**

four types of seafood +NT\$500

Cuisine upgraded

Grilled King Crab +NT\$300

lpha 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

焼物 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

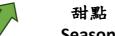
油物 Fried dish

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

X Reservation is required one day in advance.

蔬食懷石 八薺(Vegetarian)

Yatsunazuna 8 dishes

前菜 Appetizers Sesame Tofu

椀物 SoupDobin-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

楊物 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