

當季主廚會席

Seasonal Chef Course

先付 Amuse bouche

Tuna With Sour Miso Sauce

前菜 Appetizers

Bamboo Leaf Daifuku

Black Soybeans Fukusa Tamagoyaki

Grilled Yam with Miso Sauce

Squid Mixed with Sea Urchin

Cod roe with Kanromi

Kodai-no-Sasazuke Pickled Sea Bream

Pickled Thin-sliced Turnips < Cuisine upgraded >

Seasonal Fish 4 Kinds +NT\$500

Pacific Bluefin Tuna

FUKUI TSURUGA Japan Red

椀物 Soup

Sesame Tofu and

Water Shieldin Clear Soup

Sea Bream

FUKUSHIMA Salmon

造里 Sashimi Plate ← Botan Shrimp

Seasonal Fish (FUKUI TSURUGA Japan Red Sea Bream /
FUKUSHIMA Salmon) 2 Kinds

進肴 Stopgap Measure

Mixed Vegetable Wagyu Roll

燒物 Grilled dish ←

Grilled Spanish Mackerel

< Cuisine upgraded >

Grilled King Crab +NT\$350

煮物 Simmered dish

Simmered Abalone

< Additional > +油物 Fried dish

+ NT\$400 Deep-fried King Crab

醋物 Vinegared dish

Seared Chicken Grunt

食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf

Sendai Miso Soup / Pickles

甜點 Dessert

Strawberry Milk Pudding

伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Tuna With Sour Miso Sauce

前菜 Appetizers

Bamboo Leaf Daifuku

Black Soybeans Fukusa Tamagoyaki

Grilled Yam with Miso Sauce

Squid Mixed with Sea Urchin

Cod roe with Kanromi

Kodai-no-Sasazuke Pickled Sea Bream

Pickled Thin-sliced Turnips

椀物 Soup

Sesame Tofu and Water Shield in Clear Soup

造里 Sashimi Plate

Parboiled Japan Ise Lobster and

Seasonal Fish 2 Kinds

(FUKUI TSURUGA Japan Red Sea Bream / FUKUSHIMA Salmon)

進肴 Stopgap Measure

Mixed Vegetable Wagyu Roll

焼物 Grilled dish

Grilled Spanish Mackerel

煮物 Simmered dish

Simmered Abalone

油物 Fried dish

Ise Lobster Tempura

醋物 Vinegared dish

Seared Chicken Grunt

食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf /

Ise Lobster Miso Soup / Pickles

甜點 Dessert

Strawberry Milk Pudding

※ Reservation is required one day in advance.

蔬食懷石 九曜 (Vegetarian)

Kuyou 9 dishes

先付 Amuse bouche

Yam Somen

椀物 Soup

Sesame Tofu and Water Shield in Clear Soup

向付 Mukozuke

Vegetable Sushi (3 Kinds)

焼物 Grilled dish

Grilled Eggplant with Sweet Miso Sauce

蓋物 Simmered dish

Banboo shoot Mochi Stuffed with Curry Flavored Paste

揚物 Fried dish

Mushroom Monaka

醋物 Vinegared dish

Cherry Tomat with White Wine Jelly

食事 Rice

Soba with Mekabu in Cold / Pickles

甜點 Dessert
Seasonal Dessert





OMAKASE 午間會席
OMAKASE Luncheon Course

先付 Amuse bouche
Tuna With Sour Miso Sauce

椀物 Soup
Sesame Tofu and Water Shield in Clear Soup

造里 Sashimi Plate
FUKUI TSURUGA Japan Red Sea Bream
／FUKUSHIMA Salmon

壽司 sushi
Bonito

壽司 sushi
Mantis Shrimp

焼物 Grilled dish
Rosefish with Soy Sauce Koji

壽司 sushi
Pacific Bluefin Tuna

壽司 sushi
Squid Mixed with Sea Urchin

煮物 Simmered dish
Simmered Chicken Wrapped in Deep-fried Tofu

油物 Fried dish
Deep-fried Garfish

醋物 Vinegared dish
Hokkaido Scallops with Plum Jelly

食事 Rice
Steamed Rice with Chlamys Squamata Oak Leaf
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

Yam Somen

椀物 Soup

Sesame Tofu and Water Shield in Clear Soup

向付 Mukozuke

Vegetable Sushi (3 Kinds)

焼物 Grilled dish

Grilled Eggplant with Sweet Miso Sauce

蓋物 Simmered dish

Banboo shoot Mochi Stuffed with Curry Flavored Paste

揚物 Fried dish

Mushroom Monaka

食事 Rice

Soba with Mekabu in Cold / Pickles

甜點 Dessert

Seasonal Dessert

