

當季主廚會席

Seasonal Chef Course

先付 Amuse bouche

Abalone Matsumaezuke

前菜 Appetizers

Date Maki Omelet

Octopus with Sweetened Soy Sauce

Tamba Black Soybeans

Cod roe with Pickled Kombu

Fan shrimp Fish Cake

Pickled Lettuce with Ginjo

Plum Wine Jelly

〈Cuisine upgraded〉

Seasonal Fish 4 Kinds +NT\$500

椀物 Soup

Zoni Soup with Sea Bream

Tuna

Torched Amberjack

Hokki Clam

Botan Shrimp

造里 Sashimi Plate

Seasonal Fish (Tuna / Squid / Ark Shell) 3 Kinds

進肴 Stopgap Measure

Wakasa Beef Sushi with Raw Sea Urchin

燒物 Grilled dish

Grilled Rock cod with Tomato Sauce

〈Cuisine upgraded〉

Grilled King Crab +NT\$400

煮物 Simmered dish

Stewed Wagyu Tongue

〈Additional〉 +油物 Fried dish

+ NT\$350 Deep-Fried Monkfish

醋物 Vinegared dish

Pickled Salmon and Scallop

食事 Rice

Crab with Salmon Roe Rice /

Sendai Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert

伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Abalone Matsumaezuke

前菜 Appetizers

Date Maki Omelet

Octopus with Sweetened Soy Sauce

Tamba Black Soybeans

Cod roe with Pickled Kombu

Fan shrimp Fish Cake

Pickled Lettuce with Ginjo

Plum Wine Jelly

椀物 Soup

Zoni Soup with Sea Bream

造里 Sashimi Plate

**Parboiled Japan Ise Lobster and
Seasonal Fish 3 Kinds (Tuna / Squid / Ark Shell)**

進肴 Stopgap Measure

Wakasa Beef Sushi with Raw Sea Urchin

燒物 Grilled dish

Grilled Rock cod with Tomato Sauce

煮物 Simmered dish

Stewed Wagyu Tongue

油物 Fried dish

Ise Lobster Tempura

醋物 Vinegared dish

Pickled Salmon and Scallop

食事 Rice

Crab with Salmon Roe Rice /

Ise Lobster Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert

※ Reservation is required one day in advance.

蔬食懷石 九曜 (Vegetarian)

Kuyou 9 dishes

先付 Amuse bouche

Pickled Thin-sliced Turnips with Mochi

椀物 Soup

Fried Lotus root Mochi with Wakakusa Soup

向付 Mukozuke

Raw Yuba

燒物 Grilled dish

Grilled Nuts Matsukaze-yaki

蓋物 Simmered dish

Lily Bulb Mochi with Chrysanthemum Sauce

揚物 Fried dish

Mushroom Monaka

醋物 Vinegared dish

Grated Yam and Mozuku Seaweed with Plum

食事 Rice

Root Vegetable Kasujiru /

Vegetable Sushi (3 Kinds) / Pickles

甜點 Dessert

Seasonal Dessert

OMAKASE 午間會席
OMAKASE Luncheon Course

先付 Amuse bouche

Oyster Tofu

椀物 Soup

Snow Crab Paste in Wakakusa Soup

造里 Sashimi Plate

Tuna / Squid with Sea Urchin Soy Sauce

壽司 sushi

Kinmedai

壽司 sushi

Ark Shell

燒物 Grilled dish

Grilled Wagyu Beef Meatball with Tomato Sauce

壽司 sushi

Whiskered Velvet Shrimp

壽司 sushi

Aburi Conger Eel

煮物 Simmered dish

Boiled Rock cod in Soy Sauce

油物 Fried dish

Deep-Fried Monkfish

醋物 Vinegared dish

Hokkaido Octopus with Plum Vinegar Sauce

食事 Rice

Tekka Roll

/ 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

Pickled Thin-sliced Turnips with Mochi

椀物 Soup

Fried Lotus root Mochi with Wakakusa Soup

向付 Mukozuke

Raw Yuba

燒物 Grilled dish

Grilled Nuts Matsukaze-yaki

蓋物 Simmered dish

Lily Bulb Mochi with Chrysanthemum Sauce

揚物 Fried dish

Mushroom Monaka

食事 Rice

**Root Vegetable Kasujiru /
Vegetable Sushi (3 Kinds) / Pickles**

甜點 Dessert

Seasonal Dessert