



## 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  
Tuna  
Torched Amberjack  
Hokki Clam

椀物 Soup  
Zoni Soup with Sea Bream  
造里 Sashimi Plate ←  
Seasonal Fish (Tuna / Squid / Ark Shell) 3 Kinds

進肴 Stopgap Measure  
Wakasa Beef Sushi with Raw Sea Urchin

焼物 Grilled dish ← 〈 Cuisine upgraded 〉  
Grilled Rock cod with Tomato Sauce  
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

焼物 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

焼物 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

焼物 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

焼物 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

