



PRIVATE ROOM DINNER  
Reservations are available  
for two people or more.  
NTD 4800

A5仙台牛  
涮涮鍋套餐  
A5 Sendai Beef  
SHABU SHABU 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

造り Sashimi Plate  
Seasonal Fish (Tuna / Squid / Ark Shell) 3 Kinds

御凌 Side dish  
Steamed Egg with Shark Fin

焼物 Grilled dish  
Grilled King Crab

鍋物 Nabe  
A5 Sendai Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation)

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





PRIVATE ROOM DINNER  
Reservations are available  
for two people or more.  
NTD 4300

日本產和牛  
涮涮鍋套餐  
Japanese Wagyu  
SHABU SHABU 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  
Seasonal Fish (Tuna / Squid / Ark Shell) 3 Kinds

御凌 Side dish  
Steamed Egg with Shark Fin

焼物 Grilled dish  
Grilled King Crab

鍋物 Nabe  
Japanese Wagyu Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation )

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





PRIVATE ROOM DINNER  
Reservations are available  
for two people or more.  
NTD 3800

## 當季海鮮涮涮鍋套餐 Seafood SHABU SHAU 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  
Seasonal Fish (Tuna / Squid / Ark Shell) 3 Kinds

御凌 Side dish  
Steamed Egg with Shark Fin

焼物 Grilled dish  
Grilled King Crab

鍋物 Nabe  
Seafood Shabu Shabu  
(Kinmedai 80g )

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





## **Add ingredients to the pot (SHABU SHABU)**

- Ise Lobster (240g) **NT\$1200**

**※For 2~4 Servings Added Ise Lobstar Miso Soup.**

- Kinmedai (50g) **NT\$450**

- Raw Snow Crab Claw 2 Piece **NT\$250**

- Raw King Crab Claw 2 Piece **NT\$300**

- Scallop (60g) 2 Pieces **NT\$250**

- Oyster 2 Piece **※Steamed NT\$580**

- Iberian Pork (Shoulder Roast) 50g **NT\$300**





## 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





KAPPO & PRIVATE ROOM

DINNER

NTD 4800

## 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**





特別野点會席 鳳鳴

HOUMEI 11 dishes

※ Reservation is required one day in advance.

先付 Amuse bouche

Oyster Tofu

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

Snow Crab Paste in Wakakusa Soup

《樗三段重 Bento》

御凌 Side dish

Aburi Wagyu Beef Sushi (2 kids)

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Squid / Boton Shrimp)

醋物 Vinegared dish

Pickled Salmon and Scallop

焼物 Grilled dish

Grilled Rock cod with Tomato Sauce

煮物 Simmered dish

Steamed Egg with Shark Fin

揚物 Fried dish

Ise Lobster Tempura

食事 Rice

Grilled Cod roe with Celery Rice /

Sendai Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert







野点會席 秋保  
Akiho 11 dishes

先付 Amuse bouche  
Oyster Tofu

前菜 Appetizers  
Date Maki Omelet  
Tamba Black Soybeans  
Cod roe with Pickled Kombu  
Fan shrimp Fish Cake  
Pickled Lettuce with Ginjo

椀物 Soup  
Snow Crab Paste in Wakakusa Soup

《樺三段重 Bento》  
御凌 Side dish  
Pressed Salmon Sushi  
造里 Sashimi Plate  
Seasonal Fish 3 Kinds  
(Tuna / Squid / Sweet Shrimp )  
with Sea Urchin Soy Sauce

醋物 Vinegared dish  
Hokkaido Octopus with Plum Vinegar Sauce

焼物 Grilled dish  
Grilled Wagyu Beef Meatball with Tomato Sauce

煮物 Simmered dish  
Boiled Rock cod in Soy Sauce

揚物 Fried dish  
Deep-Fried Monkfish

食事 Rice  
Grilled Cod roe with Celery Rice /  
Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert



※ Limited to Saturdays, Sundays, and holidays

野点會席 滑津  
Nametsu 9 dishes

先付 Amuse bouche  
Oyster Tofu

椀物 Soup  
Snow Crab Paste in Wakakusa Soup

《樺三段重 Bento》  
御凌 Side dish  
Pressed Salmon Sushi  
造里 Sashimi Plate  
Seasonal Fish 2 Kinds  
(Tuna / Squid)  
with Sea Urchin Soy Sauce  
醋物 Vinegared dish  
Hokkaido Octopus with Plum Vinegar Sauce

焼物 Grilled dish  
Grilled Wagyu Beef Meatball with Tomato Sauce

煮物 Simmered dish  
Boiled Rock cod in Soy Sauce

揚物 Fried dish  
Deep-Fried Monkfish

食事 Rice  
Grilled Cod roe with Celery Rice /  
Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert



日本產和牛排重箱  
**JAPANESE WAGYU STEAK**  
**in JAPANESE LACQUER WARE**

前菜 Appetizers

Date Maki Omelet  
Tamba Black Soybeans  
Cod roe with Pickled Kombu  
Fan shrimp Fish Cake  
Pickled Lettuce with Ginjo

造里 Sashimi Plate

Seasonal Fish 3 Kinds  
(Tuna / Squid / Sweet Shrimp)  
with Sea Urchin Soy Sauce

煮物 Simmered dish

Boiled Rock cod in Soy Sauce

重箱 main course

Wagyu Beef Steak Bento in Japanese Lacquer Ware

※ **A5 Sendai beef +NT\$600 (Limited quantity)**

副菜 side dish

Green Chili MisoDate  
/ Pickled Daikon Radish with Yuzu-fruit Peel

汁物 Soup

Japanese Blue Crab Miso Soup

醋物 Vinegared dish

Pickled Salmon and Scallop

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM  
NTD 580

兒童餐 梵天丸

Course Bontenmaru 5 dishes

果汁 Juice

茶碗蒸 Chawanmushi

Chawanmushi with Chicken, Crab and Mushroom

溫烏龍麵 Udon

炸物 Deep-fried dish

Fried Chicken, Shrimp and Potato Fries

甜點 Dessert  
Seasonal Dessert

〈 Additional 〉

+NT\$400 Nigiri Sushi (No wasabi)

+NT\$1000 Wagyu Steak





※ 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

