

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
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 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
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

燒物 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

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



特別野点会席 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

《櫻三段重 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

野点会席 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

《櫻三段重 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

野点会席 滑津
Nametsu 9 dishes

先付 Amuse bouche
Oyster Tofu

椀物 Soup
Snow Crab Paste in Wakakusa Soup

《 檬三段重 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 Miso Date

／ 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



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

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