



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
Herring Roe Attached to Kombu
Steamed Fan-Shaped Shrimp Shinjo
Pickled Lettuce with Ginjo
Noshi Plum

〈 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 ←
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\$450 Deep-Fried Cod

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

Herring Roe Attached to Kombu

Steamed Fan-Shaped Shrimp Shinjo

Pickled Lettuce with Ginjo

Noshi Plum

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





KAPPO LUNCH
NTD 2480

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 Cod

醋物 Vinegared dish
Hokkaido Octopus with Plum Vinegar Sauce

食事 Rice
Tekka Roll
/ Sendai Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert





KAPPO & PRIVATE ROOM
DINNER NTD 3000

※ 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





※ 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

