

當季主廚會席

Seasonal Chef Course

先付 Amuse bouche

Firefly Squid with Basil Miso Sauce

前菜 Appetizers

Sea Bream Sushi with Plum Aroma

Fukusa Tamagoyaki

Rice-Bran Grilled Silver Fish

Sweet Red Bean Temari Mochi

Simmered Baby Octopus in Cherry Blossom Sauce

Cod Roe Rolled in Kelp

Simmered Whelk in Savory Broth

〈 Cuisine upgraded 〉

Seasonal Fish 5 Kinds +NT\$500

椀物 Soup

Shrimp Shinjo and Ayu Fish in

Chrysanthemum Clear Soup

Tuna

Red Sea Bream

Squid

Pinna Shell

Botan Shrimp

造里 Sashimi Plate

Seasonal Fish (Tuna / Red Sea Bream / Squid) 3 Kinds

進肴 Stopgap Measure

Deep-Fried Potato Cake with Steamed Sea Urchin

燒物 Grilled dish

Grilled Wagyu

〈 Cuisine upgraded 〉

Grilled King Crab +NT\$200

煮物 Simmered dish

Steamed Egg Custard Served

in a Turnip Pot, Sakura Shrimp Ankake Sauce

〈 Additional 〉 +油物 Fried dish

+ NT\$300 Mixed Vegetable and Japanese Scallops Tempura

醋物 Vinegared dish

Lightly Seared Salmon

食事 Rice

Boiled Whitebait Rice Bowl /

Clam Miso Soup / Pickles

甜點 Dessert

Strawberry Milk Pudding



伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Firefly Squid with Basil Miso Sauce

前菜 Appetizers

Sea Bream Sushi with Plum Aroma

Fukusa Tamagoyaki

Rice-Bran Grilled Silver Fish

Sweet Red Bean Temari Mochi

Simmered Baby Octopus in Cherry Blossom Sauce

Cod Roe Rolled in Kelp

Simmered Whelk in Savory Broth

椀物 Soup

Shrimp Shinjo and Ayu Fish in Chrysanthemum Clear Soup

造里 Sashimi Plate

Parboiled Japan Ise Lobster and

Seasonal Fish 3 Kinds (Tuna / Red Sea Bream / Squid)

進肴 Stopgap Measure

Deep-Fried Potato Cake wit Steamed Sea Urchin

焼物 Grilled dish

Grilled Wagyu

煮物 Simmered dish

Steamed Egg Custard Served

in a Turnip Pot, Sakura Shrimp Ankake Sauce

油物 Fried dish

Crispy Fried Wakasagi Smelt

醋物 Vinegared dish

Lightly Seared Salmon

食事 Rice

Ise Lobster Tempura Don /
Ise Lobster Miso Soup / Pickles

甜點 Dessert

Strawberry Milk Pudding



※ Reservation is required one day in advance.
蔬食懷石 九曜 (Vegetarian)

Kuyou 9 dishes

先付 Amuse bouche
Green Peas Tofu

椀物 Soup

Dobin-mushi with Spring Vegetables

向付 Mukozuke

Vegetable Sushi (3 Kinds)

焼物 Grilled dish

Teriyaki Bran and Yam

蓋物 Simmered dish

Potato Mochi with Green Laver Sauce

揚物 Fried dish

Mushroom Monaka

醋物 Vinegared dish

Stewed Cherry Tomato in White Wine

食事 Rice

Soba with Mekabu in Cold / Pickles

甜點 Dessert
Seasonal Dessert





OMAKASE 午間會席
OMAKASE Luncheon Course

先付 Amuse bouche
Green Peas Tofu

椀物 Soup
Shrimp Shinjo, Enveloped in Sakura Leaf

造里 Sashimi Plate
Tuna / Red Sea Bream

壽司 sushi
Squid

壽司 sushi
Mantis Shrimp

焼物 Grilled dish
Grilled Teriyaki Beef Tongue Meatball

壽司 sushi
Pinna Shell

壽司 sushi
Medium-Fatty Salmon

煮物 Simmered dish
Potato Mochi with Egg and Sea Urchin Sauce

油物 Fried dish
Mixed Vegetable and Japanese Scallops Tempura

醋物 Vinegared dish
Firefly Squid with Basil Miso Sauce

食事 Rice
Boiled Whitebait Rice Bowl /
Snapper Clear 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

Green Peas Tofu

椀物 Soup

Dobin-mushi with Spring Vegetables

向付 Mukozuke

Vegetable Sushi (3 Kinds)

焼物 Grilled dish

Teriyaki Bran and Yam

蓋物 Simmered dish

Potato Mochi with Green Laver Sauce

揚物 Fried dish

Mushroom Monaka

食事 Rice

Soba with Mekabu in Cold / Pickles

甜點 Dessert

Seasonal Dessert