

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
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

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

御凌 Side dish
Aburi Wagyu Beef Sushi (2 kids)

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
Lightly Seared Salmon

食事 Rice
Boiled Whitebait Rice Bowl /
Clam Miso Soup / Pickles

甜點 Dessert
Strawberry Milk Pudding





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

御凌 Side dish
Aburi Wagyu Beef Sushi (2 kids)

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
Lightly Seared Salmon

食事 Rice
Boiled Whitebait Rice Bowl /
Clam Miso Soup / Pickles

甜點 Dessert
Strawberry Milk Pudding





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

御凌 Side dish
Aburi Wagyu Beef Sushi (2 kids)

焼物 Grilled dish
Grilled King Crab

鍋物 Nabe
Seafood Shabu Shabu
(Kinmedai 80g)

醋物 Vinegared dish
Lightly Seared Salmon

食事 Rice
Boiled Whitebait Rice Bowl /
Clam Miso Soup / Pickles

甜點 Dessert
Strawberry Milk Pudding





Add ingredients to the pot (SHABU SHABU)

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

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

- Red Sea Bream (50g) **NT\$400**
- Raw Snow Crab Claw 2 Piece **NT\$250**
- Raw King Crab Claw 1 Piece **NT\$500**
- Scallop (35g) 2 Pieces **NT\$250**
- Squid (30 g) **NT\$200**
- Taiwan Pork50g **NT\$250**



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



特別野点會席 鳳鳴

HOUMEI 11 dishes

※ Reservation is required one day in advance.

先付 Amuse bouche
Green Peas Tofu

前菜 Appetizers
Date Maki Omelet

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

《樺三段重 Bento》

御凌 Side dish

Aburi Wagyu Beef Sushi (2 kids)

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Red Sea Bream / Squid)

醋物 Vinegared dish

Firefly Squid with Basil Miso Sauce

焼物 Grilled dish

Sauteed Shark Fin

煮物 Simmered dish

Potato Mochi with Egg and Sea Urchin Sauce

揚物 Fried dish

Ise Lobster Tempura

食事 Rice

Boiled Whitebait Rice Bowl /
Ise Lobster Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert

野点會席 秋保

Akiho 11 dishes

先付 Amuse bouche

Green Peas Tofu

前菜 Appetizers

Fukusa Tamagoyaki

Temari Mochi

Simmered Small Octopus

Cod roe with Pickled Kombu

Boiled Top Shell with Sweetened Soy Sauce

椀物 Soup

Shrimp Shinjo and Ayu Fish in Chrysanthemum Clear Soup

《樗三段重 Bento》

御凌 Side dish

Sea Bream Sakura Sushi

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Squid / Sweet Shrimp)

醋物 Vinegared dish

Firefly Squid with Basil Miso Sauce

焼物 Grilled dish

Grilled Teriyaki Beef Tongue Meatball

煮物 Simmered dish

Potato Mochi with Egg and Sea Urchin Sauce

揚物 Fried dish

Mixed Vegetable and Japanese Scallops Tempura

食事 Rice

Boiled Whitebait Rice Bowl /
Snapper Clear 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
Green Peas Tofu

椀物 Soup

Shrimp Shinjo and Ayu Fish in Chrysanthemum Clear Soup

《樺三段重 Bento》

御凌 Side dish

Sea Bream Sakura Sushi

造里 Sashimi Plate

Seasonal Fish 2 Kinds

(Tuna / Sweet Shrimp)

醋物 Vinegared dish

Firefly Squid with Basil Miso Sauce

焼物 Grilled dish

Grilled Teriyaki Beef Tongue Meatball

煮物 Simmered dish

Potato Mochi with Egg and Sea Urchin Sauce

揚物 Fried dish

Mixed Vegetable and Japanese Scallops Tempura

食事 Rice

Boiled Whitebait Rice Bowl /
Snapper Clear 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

Fukusa Tamagoyaki

Temari Mochi

Simmered Small Octopus

Cod roe with Pickled Kombu

Boiled Top Shell with Sweetened Soy Sauce

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Squid / Sweet Shrimp)

煮物 Simmered dish

Potato Mochi with Egg and Sea Urchin 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

Clam Miso Soup

醋物 Vinegared dish

Lightly Seared Salmon

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

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