



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

日本產和牛
涮鍋套餐

Japanese Wagyu
SHABU SHABU COURSE

先付 Amuse bouche
Tuna With Sour Miso Sauce

前菜 Appetizers

Bamboo Leaf-Wrapped Conger Eel Sushi
Black Soybeans Fukusa Tamagoyaki
Grilled Yam with Miso Sauce
Squid Mixed with Sea Urchin
Cod roe with Kanromi
Kodai-no-Sasazuke Pickled Sea Bream
Pickled Thin-sliced Turnips

椀物 Soup

Sesame Tofu and Water Shield in Clear Soup

造里 Sashimi Plate

Seasonal Fish (FUKUI TSURUGA Japan Red Sea Bream /
FUKUSHIMA Salmon) 2 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

Seared Chicken Grunt


食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf
Sendai 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
Tuna With Sour Miso Sauce

前菜 Appetizers
Bamboo Leaf-Wrapped Conger Eel Sushi
Black Soybeans Fukusa Tamagoyaki
Grilled Yam with Miso Sauce
Squid Mixed with Sea Urchin
Cod roe with Kanromi
Kodai-no-Sasazuke Pickled Sea Bream
Pickled Thin-sliced Turnips

椀物 Soup
Sesame Tofu and Water Shield in Clear Soup

造里 Sashimi Plate
Seasonal Fish (FUKUI TSURUGA Japan Red Sea Bream /
FUKUSHIMA Salmon) 2 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
Seared Chicken Grunt

食事 Rice
Steamed Rice with Chlamys Squamata Oak Leaf
Sendai 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\$450**

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

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

• Scallop (60g) 2 Pieces **NT\$350**

• Taiwan Pork50g **NT\$250**



當季主廚會席
Seasonal Chef Course

先付 Amuse bouche

Tuna With Sour Miso Sauce

前菜 Appetizers

Bamboo Leaf-Wrapped Conger Eel Sushi

Black Soybeans Fukusa Tamagoyaki

Grilled Yam with Miso Sauce

Squid Mixed with Sea Urchin

Cod roe with Kanromi

Kodai-no-Sasazuke Pickled Sea Bream

Pickled Thin-sliced Turnips < Cuisine upgraded >

Seasonal Fish 4 Kinds +NT\$500

Pacific Bluefin Tuna

FUKUI TSURUGA Japan Red

椀物 Soup

Sesame Tofu and

Water Shieldin Clear Soup

Sea Bream

FUKUSHIMA Salmon

造里 Sashimi Plate ← Botan Shrimp

Seasonal Fish (FUKUI TSURUGA Japan Red Sea Bream /

FUKUSHIMA Salmon) 2 Kinds

進肴 Stopgap Measure

Mixed Vegetable Wagyu Roll

燒物 Grilled dish ←

Grilled Spanish Mackerel

< Cuisine upgraded >

Grilled King Crab +NT\$350

煮物 Simmered dish

Simmered Abalone

< Additional > +油物 Fried dish

+ NT\$400 Deep-fried King Crab

醋物 Vinegared dish

Seared Chicken Grunt

食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf

Sendai Miso Soup / Pickles

甜點 Dessert

Strawberry Milk Pudding



伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Tuna With Sour Miso Sauce

前菜 Appetizers

Bamboo Leaf-Wrapped Conger Eel Sushi

Black Soybeans Fukusa Tamagoyaki

Grilled Yam with Miso Sauce

Squid Mixed with Sea Urchin

Cod roe with Kanromi

Kodai-no-Sasazuke Pickled Sea Bream

Pickled Thin-sliced Turnips

椀物 Soup

Sesame Tofu and Water Shield in Clear Soup

造里 Sashimi Plate

Parboiled Japan Ise Lobster and

Seasonal Fish 2 Kinds

(FUKUI TSURUGA Japan Red Sea Bream / FUKUSHIMA Salmon)

進肴 Stopgap Measure

Mixed Vegetable Wagyu Roll

焼物 Grilled dish

Grilled Spanish Mackerel

煮物 Simmered dish

Simmered Abalone

油物 Fried dish

Ise Lobster Tempura

醋物 Vinegared dish

Seared Chicken Grunt

食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf /

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
Yam Somen

椀物 Soup
Sesame Tofu and Water Shield in Clear Soup

向付 Mukozuke
Vegetable Sushi (3 Kinds)

焼物 Grilled dish
Grilled Eggplant with Sweet Miso Sauce

蓋物 Simmered dish
Banboo shoot Mochi Stuffed with Curry Flavored Paste

揚物 Fried dish
Mushroom Monaka

醋物 Vinegared dish
Cherry Tomat with White Wine Jelly

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

Tuna With Sour Miso Sauce

前菜 Appetizers

Bamboo Leaf-Wrapped Conger Eel Sushi

Black Soybeans Fukusa Tamagoyaki

Grilled Yam with Miso Sauce

Squid Mixed with Sea Urchin

Cod roe with Kanromi

Kodai-no-Sasazuke Pickled Sea Bream

Pickled Thin-sliced Turnips

椀物 Soup

Sesame Tofu and Water Shield in Clear Soup

《樗三段重 Bento》

御凌 Side dish

Small Sea Bream Pressed Sushi

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Pacific Bluefin Tuna / FUKUSHIMA Salmon
/ FUKUI Sweet Shrimp)

醋物 Vinegared dish

Hokkaido Scallops with Plum Jelly

焼物 Grilled dish

Grilled Spanish Mackerel

煮物 Simmered dish

Simmered Abalone

揚物 Fried dish

Shark's Fin Tempura

食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf

Japanese Blue Crab Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert



野点會席 秋保

Akiho 11 dishes

先付 Amuse bouche

Tuna With Sour Miso Sauce

前菜 Appetizers

Bamboo Leaf–Wrapped Conger Eel Sushi

Black Soybeans Fukusa Tamagoyaki

Grilled Yam with Miso Sauce

Cod roe with Kanromi

Pickled Thin-sliced Turnips

椀物 Soup

Sesame Tofu and Water Shield in Clear Soup

《樗三段重 Bento》

御凌 Side dish

Small Sea Bream Pressed Sushi

造里 Sashimi Plate

Seasonal Fish 3 Kinds

**(Pacific Bluefin Tuna / FUKUSHIMA Salmon
/ FUKUI Sweet Shrimp)**

醋物 Vinegared dish

Hokkaido Scallops with Plum Jelly

焼物 Grilled dish

Rosefish with Soy Sauce Koji

煮物 Simmered dish

Simmered Chicken Wrapped in Deep-fried Tofu

揚物 Fried dish

Deep-fried Garfish

食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf

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
Tuna With Sour Miso Sauce

椀物 Soup
Sesame Tofu and Water Shield in Clear Soup

《樗三段重 Bento》
御凌 Side dish
Small Sea Bream Pressed Sushi
造里 Sashimi Plate
Seasonal Fish 2 Kinds
(FUKUSHIMA Salmon / FUKUI Sweet Shrimp)

醋物 Vinegared dish
Hokkaido Scallops with Plum Jelly

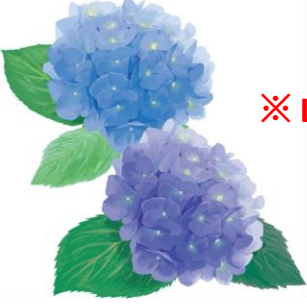
焼物 Grilled dish
Rosefish with Soy Sauce Koji

煮物 Simmered dish
Simmered Chicken Wrapped in Deep-fried Tofu

揚物 Fried dish
Deep-fried Garfish

食事 Rice
Steamed Rice with Chlamys Squamata Oak Leaf
Sendai Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert





日本産和牛排重箱
JAPANESE WAGYU STEAK
in **JAPANESE LACQUER WARE**

前菜 Appetizers

Bamboo Leaf-Wrapped Conger Eel Sushi
Black Soybeans Fukusa Tamagoyaki
Grilled Yam with Miso Sauce
Cod roe with Kanromi
Pickled Thin-sliced Turnips

造里 Sashimi Plate

Seasonal Fish 3 Kinds
(Pacific Bluefin Tuna / FUKUSHIMA Salmon
/ FUKUI Sweet Shrimp)

煮物 Simmered dish

Simmered Chicken Wrapped in Deep-fried Tofu

重箱 main course

Wagyu Beef Steak Bento in Japanese Lacquer Ware

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

Hokkaido Scallops with Plum Jelly

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\$500 Wagyu Steak





※ Reservation is required one day in advance.

蔬食懷石 八齋 (Vegetarian)

Yatsunazuna 8 dishes

先付 Amuse bouche

Yam Somen

椀物 Soup

Sesame Tofu and Water Shield in Clear Soup

向付 Mukozuke

Vegetable Sushi (3 Kinds)

焼物 Grilled dish

Grilled Eggplant with Sweet Miso Sauce

蓋物 Simmered dish

Banboo shoot Mochi Stuffed with Curry Flavored Paste

揚物 Fried dish

Mushroom Monaka

食事 Rice

Soba with Mekabu in Cold / Pickles

甜點 Dessert
Seasonal Dessert

