



當季主廚會席

Seasonal Chef Course

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Bamboo Leaf Daifuku

Date Maki Omelet

Chrysanthemum Jelly

Burdock

Marinated Squid with Sake Leeks

Kodai-no-Sasazuke

Cod roe with Pickled Kombu

〈 Cuisine upgraded 〉

椀物 Soup

Seasonal Fish 4 Kinds +NT\$400

Water Shield with Conger

Tuna

Eel Kamaboko

Seabass

造里 Sashimi Plate



Cuttlefish

Botan Shrimp

Seasonal Fish (Tuna / Seabass) 2 Kinds
with Sea Urchin Soy Sauce

御凌 Stopgap Measure

Wagyu and Shark Fin Sushi

煮物 Simmered dish

Deep-fried Kamchatka Flounder in Sawani

焼物 Grilled dish

〈 Cuisine upgraded 〉



Grilled King Crab +NT\$400

Grilled Seasonal Fish

〈 Additional 〉 +油物 Fried dish

+NT\$300 Deep-fried Garfish

+ NT\$400 Deep-fried King Crab

醋物 Vinegared dish

Fig and Abalone with White Miso

食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf

Sea Bass Clear Soup / Pickles

甜點 Dessert

Seasonal Dessert





KAPPO & PRIVATE ROOM

DINNER

NTD 4800

伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Bamboo Leaf Daifuku

Date Maki Omelet

Chrysanthemum Jelly

Burdock

Marinated Squid with Sake Leeks

Kodai-no-Sasazuke

Cod roe with Pickled Kombu

椀物 Soup

Water Shield with Conger Eel Kamaboko

造里 Sashimi Plate

Parboiled Japan Ise Lobster and

Seasonal Fish 2 Kinds (Tuna / Seabass)

御凌 Stopgap Measure

Wagyu and Shark Fin Sushi

煮物 Simmered dish

Deep-fried Kamchatka Flounder in Sawani

焼物 Grilled dish

Grilled Seasonal Fish

油物 Fried dish

Ise lobster Tempura

醋物 Vinegared dish

Fig and Abalone with White Miso

食事 Rice

Steamed Rice with Chlamys Squamata Oak Leaf

／ **Ise Lobster 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
Japanese Corn Tofu

前菜 Appetizers
Vegetable Sushi (3 Kinds)

椀物 Soup
Water Shield with Tomato TOFU

焼物 Grilled dish
Grilled Eggplant and Nuts with Sweet Miso Sauce

蓋物 Simmered dish
Bamboo shoots Mochi Stuffed
with Curry Flavored Paste

揚物 Fried dish
Deep-fried Figs

醋物 Vinegared dish
Aloe and Mozuku Seaweed with Vinegar

食事 Rice
Umen with Sesame Dashi Soup (Cold) / Pickles

甜點 Dessert
White Peach with Plum Wine Jelly





KAPPO LUNCH
NTD 2480

OMAKASE 午間會席 OMAKASE Luncheon Course

先付 Amuse bouche
Eel Mixed with Cucumber

椀物 Soup
Steamed Egg Tofu with Crab

造里 Sashimi Plate
Tuna / Seabass
with Sea Urchin Soy Sauce

焼物 Grilled dish
Grilled Salmon with Black Garlic

壽司 sushi
Seasonal Fish (5 pcs)

蓋物 Simmered dish
Boiled Shrimp with Egg White

油物 Fried dish
Deep-fried Garfish

食事 Rice
Scattered Sushi /
Sendai Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert





KAPPO & PRIVATE ROOM
LUNCH
NTD 1980

正宗仙台
厚片和牛舌套餐
Authentic Sendai-Style
Thick-Cut Wagyu Beef Tongue Set

前菜 Appetizers

Date Maki Omelet

Chrysanthemum Jelly

Burdock

Marinated Squid with Sake Leeks

Kodai-no-Sasazuke

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Seabass / Sweet Shrimp)

with Sea Urchin Soy Sauce

精品 Grilled dish

Grilled Beef Tongue Meatball

主菜 main course

Grilled Beef Tongue

副菜 side dish

Japanese Seven-spice Chili Powder /

Green Chili Miso / Lemon

汁物 Soup

Oxtail Clear Soup

飯物 Rice

Barley Rice / Grated Yam

甜點 Dessert

Seasonal Dessert





KAPPO & PRIVATE ROOM
LUNCH
NTD 2380

※ Available from July 1

※ Limited to 10 servings per day

網烤和牛套餐
Grilled Wagyu Set Meal

前菜 Appetizers

Date Maki Omelet

Chrysanthemum Jelly

Burdock

Marinated Squid with Sake Leeks

Kodai-no-Sasazuke

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Seabass / Sweet Shrimp)

with Sea Urchin Soy Sauce

煮物 Simmered dish

Boiled Shrimp with Egg White

主菜 main course

Mesh-grilled Wagyu Beef Steak

副菜 side dish

Original Steak Sauce / Pon-zu vinegar in Grated

Daikon Radish / Wasabi Pickles

汁物 Soup

Oxtail Clear Soup

飯物 Rice

Barley Rice / Grated Yam

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

Udon Soup with Fish Cake, Bean Sprouts, Pork and Scallion

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





KAPPO & PRIVATE ROOM
LUNCH NTD 2800

※ Reservation is required one day in advance.

蔬食懷石 八齋 (Vegetarian)

Yatsunazuna 8 dishes

先付 Amuse bouche
Japanese Corn Tofu

前菜 Appetizers
Vegetable Sushi (3 Kinds)

椀物 Soup
Water Shield with Tomato TOFU

焼物 Grilled dish
Grilled Eggplant and Nuts with Sweet Miso Sauce

蓋物 Simmered dish
Bamboo shoots Mochi Stuffed
with Curry Flavored Paste

揚物 Fried dish
Deep-fried Figs

食事 Rice
Umen with Sesame Dashi Soup (Cold) / Pickles

甜點 Dessert
White Peach with Plum Wine Jelly

