



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

精選涮涮鍋套餐
Specially Selected
SHABU SHABU 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

造り Sashimi Plate

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

御凌 Side dish

Wagyu and Shark Fin Sushi

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Japanese Wagyu Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation)

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





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造り Sashimi Plate

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

御凌 Side dish

Wagyu and Shark Fin Sushi

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Ise Lobster Shabu Shabu

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

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

御凌 Side dish
Wagyu and Shark Fin Sushi

焼物 Grilled dish
Grilled King Crab

鍋物 Nabe
Hokkaido King Crab Shabu Shabu

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





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 Seasonal Fish

Grilled King Crab +NT\$400

< 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





PRIVATE ROOM LUNCH
NTD 3280

特別野点會席 鳳鳴

HOUMEI 11 dishes

※ Reservation is required one day in advance.

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

《樗三段重 Bento》

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Seabass / Botan Shrimp)

with Sea Urchin Soy Sauce

醋物 Vinegared dish

Hokkaido Octopus with Plum Jelly

焼物 Grilled dish

Salmon with Black Garlic Sauce

煮物 Simmered dish

Deep-fried Kamchatka Flounder in Sawani Soup

揚物 Fried dish

King Crab Tempura

食事 Rice

Grilled Eel 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

Scallop and Bamboo Shoot Matsumae-zuke

前菜 Appetizers

Date Maki Omelet

Chrysanthemum Jelly

Burdock

Marinated Squid with Sake Leeks

Kodai-no-Sasazuke

蒸物 Steamed Dish

Steamed Egg Tofu with Crab

《樗三段重 Bento》

御凌 Side dish

Pressed Eel Sushi

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Seabass / Sweet Shrimp)
with Sea Urchin Soy

醋物 Vinegared dish

Hokkaido Octopus with Plum Jelly

焼物 Grilled dish

Salmon with Black Garlic Sauce

煮物 Simmered dish

Boiled Shrimp with Egg White

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
Scallop and Bamboo Shoot Matsumae-zuke

蒸物 Steamed Dish
Steamed Egg Tofu with Crab

《樗三段重 Bento》
御凌 Side dish
Pressed Eel Sushi
造里 Sashimi Plate
Seasonal Fish 2 Kinds
(Tuna / Seabass) with Sea Urchin Soy Sauce

醋物 Vinegared dish
Hokkaido Octopus with Plum Jelly

焼物 Grilled dish
Salmon with Black Garlic Sauce

煮物 Simmered dish
Boiled Shrimp with Egg White

揚げ物 Fried dish
Deep-fried Garfish

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

甜點 Dessert
Seasonal Dessert





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

