



當季主廚會席

Seasonal Chef Course

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Bamboo Leaf Daifuku

Black Bean DateMaki

Chrysanthemum Jelly

Burdock

Marinated Squid with Sake Leeks

Kodai-no-Sasazuke

Cutlassfish Yawata Roll

〈 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

〈 Cuisine upgraded 〉

焼物 Grilled dish

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





伊勢龍蝦會席

Ise lobster Course

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Bamboo Leaf Daifuku

Black Bean Date Maki

Chrysanthemum Jelly

Burdock

Marinated Squid with Sake Leeks

Kodai-no-Sasazuke

Cutlassfish Yawata Roll

椀物 Soup

Water Shield with Conger Eel Kamaboko

造り 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



※ 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



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

寿司 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





※ **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

