

當季主廚會席

Seasonal Chef Course

前菜 Appetizers

Kombu and Scallop Sandwich with
Chrysanthemum Soaked in Seasoned Dashi
Pickles Salmon with Koji
Sesame Tofu with Crab Thick Sauce

椀物 Soup

Sea Eel and Matsutake
Dobin-mushi

< Cuisine upgraded >

Seasonal Fish 4 Kinds +NT\$350

Tuna

Seabass

Cuttlefish

Botan Shrimp

造里 Sashimi Plate

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

御凌 Stopgap Measure

Sushi with Salmon Roe Cured in Ginjo Sake

焼物 Grilled dish

Yellowtail Pickled with Sake Lees

< Cuisine upgraded >

Grilled King Crab +NT\$300

蓋物 Simmered dish

Steamed Egg Custard with Conger Eel

油物 Fried dish

Deep-fried Tilefish With Smoked Daikon Tartar

< Cuisine upgraded >

Shark's Fin Tempura +NT\$300

醋物 Vinegared dish

Fuyu Persimmon with Salmon Cartilage

食事 Rice

Salmon and Celery Rice

Oyster With Miso Soup / Pickles

甜點 Dessert

Sweet Edamame Pudding

伊勢龍蝦會席

Ise lobster Course

前菜 Appetizers

Kombu and Scallop Sandwich with
Chrysanthemum Soaked in Seasoned Dashi
Pickles Salmon with Koji
Sesame Tofu with Crab Thick Sauce

椀物 Soup

Sea Eel and Matsutake Dobin-mushi

造里 Sashimi Plate

Parboiled Japan Ise Lobster and
Seasonal Fish 2 Kinds (Tuna / Black Sea Bream)

御凌 Stopgap Measure

Sushi with Salmon Roe Cured in Ginjo Sake

焼物 Grilled dish

Yellowtail Pickled with Sake Lees

蓋物 Simmered dish

Steamed Egg Custard with Conger Eel

油物 Fried dish

Ise lobster Tempura

醋物 Vinegared dish

Fuyu Persimmon with Salmon Cartilage

食事 Rice

Salmon and Celery Rice
Ise Lobster & Oyster Miso Soup / Pickles

甜點 Dessert

Sweet Edamame Pudding

※ Reservation is required one day in advance.
蔬食懷石 九曜 (Vegetarian)

Kuyou 9 dishes

先付 Amuse bouche

Persimmon and Grape with Mashed Tofu

前菜 Appetizers

Vegetable Sushi (3 Kinds)

椀物 Soup

Dobin-mushi with Mushroom

焼物 Grilled dish

Grilled Eggplant and Nuts with Sweet Miso Sauce

蓋物 Simmered dish

Pumpkin Mochi

揚物 Fried dish

Deep-fried Figs

醋物 Vinegared dish

Aloe and Mozuku Seaweed with Vinegar

食事 Rice

Umen with Vegetable and Tofu Skin (Cold) /
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

Persimmon and Grape with Mashed Tofu

前菜 Appetizers

Vegetable Sushi (3 Kinds)

椀物 Soup

Dobin-mushi with Mushroom

焼物 Grilled dish

Grilled Eggplant and Nuts with Sweet Miso Sauce

蓋物 Simmered dish

Pumpkin Mochi

揚物 Fried dish

Deep-fried Figs

食事 Rice

Umen with Vegetable and Tofu Skin(Cold)／
Pickles

甜點 Dessert

Seasonal Dessert



特別野点會席 鳳鳴

HOUMEI 9 dishes

※ Reservation is required one day in advance.

前菜 Appetizers

Kombu and Scallop Sandwich with
Chrysanthemum Soaked in Seasoned Dashi
Sesame Tofu with Crab Thick Sauce

椀物 Soup

Sea Eel and Matsutake Dobin-mushi

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Black Sea Bream / Botan Shrimp)
with Sea Urchin Soy Sauce

焼物 Grilled dish

Paper-Wrapped Grilled Salmon with Mushrooms

蓋物 Simmered dish

Steamed Egg Custard with Conger Eel

揚物 Fried dish

Deep-fried Tilefish With Smoked Daikon Tartar

醋物 Vinegared dish

Fuyu Persimmon with Salmon Cartilage

食事 Rice

Chestnuts Rice /

Oyster With Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert

野点會席 秋保
Akiho 9 dishes

前菜 Appetizers

Persimmon and Grape with Mashed Tofu
Grilled Echizen Mackerel Sushi

椀物 Soup

Sea Eel and Matsutake Dobin-mushi

造里 Sashimi Plate

Seasonal Fish 3 Kinds
(Tuna / Black Sea Bream / Whiskered Velvet Shrimp)
with Sea Urchin Soy

焼物 Grilled dish

Paper-Wrapped Grilled Salmon with Mushrooms

蓋物 Simmered dish

Pumpkin Mochi

揚物 Fried dish

Goby and MAITAKE Mashroom Tempura

醋物 Vinegared dish

Kombu and Scallop Sandwich with
Chrysanthemum Soaked in Seasoned Dashi

食事 Rice

Chestnuts Rice
Nameko Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert

※ Limited to Saturdays, Sundays, and holidays

野点會席 滑津
Nametsu 8 dishes

先付 Amuse bouche
Persimmon and Grape with Mashed Tofu

椀物 Soup
Sea Eel and Matsutake Dobin-mushi

造里 Sashimi Plate
Seasonal Fish 2 Kinds
(Tuna / Black Sea Bream) with Sea Urchin Soy Sauce

焼物 Grilled dish
Paper-Wrapped Grilled Salmon with Mushrooms

蓋物 Simmered dish
Pumpkin Mochi

醋物 Vinegared dish
Kombu and Scallop Sandwich with
Chrysanthemum Soaked in Seasoned Dashi

食事 Rice
Chestnuts Rice
Nameko Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert

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

前菜 Appetizers
Persimmon and Grape with Mashed Tofu
Kombu and Scallop Sandwich with
Chrysanthemum Soaked in Seasoned Dashi
Sesame Tofu with Crab Thick Sauce

造里 Sashimi Plate
Seasonal Fish 3 Kinds
(Tuna / Black Sea Bream / Whiskered Velvet 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



※ Limited to 10 servings per day

網烤和牛套餐
Grilled Wagyu Set Meal

前菜 Appetizers

Persimmon and Grape with Mashed Tofu
Kombu and Scallop Sandwich with
Chrysanthemum Soaked in Seasoned Dashi
Sesame Tofu with Crab Thick Sauce

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Black Sea Bream / Whiskered Velvet Shrimp)
with Sea Urchin Soy Sauce

蓋物 Simmered dish

Pumpkin Mochi

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