

PRIVATE ROOM LUNCH NTD 3280 Reservation is required one day in advance

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特別膳料理 荒尾 Arao 11 dishes

先付 Amuse bouche

Fried Beltfish Marinated in Spicy Vinegar Sauce

前菜 Appetizers Simmered Sea Eel Sushi Wrapped in Bamboo Leaf Spiral Shell with Brandy Mashed Sweet Potato with Chestnuts Grilled Yam with Miso Sauce Grilled Chicken with Japanese Pepper Marinated Firefly Squid in Sweetened Soy Sauce

椀物 Soup Clam Soup with Seaweed, Bamboo Shoot and Tofu

造里 Sashimi Plate

Tuna / Red Seabream / Oval Squid

御凌 Side dish Two Kinds of Wagyu Beef Sushi

三段便當 Bento

焼物 Grilled dish Deep-fried Vegetables and Tofu Wrapped in Golden Eye Snapper 煮物 Simmered dish

Simmered Spanish Mackerel with Miso

揚物 Deep-fried dish

Pork and Bamboo Shoot Seaweed Roll

止肴 Vinegared vegetables Red King Crab and Scallops Hakata Jelly

食事 Rice Salmon and Salmon Roe Rice Bowl /Sendai Miso Soup/Pickles

PRIVATE ROOM LUNCH NTD 2480



膳料理 金華

#### Kinka 10 dishes

先付 Amuse bouche Green Peas Tofu Boiled Okinawa Spinach with Soy Sauce 前菜 Appetizers

Simmered Sea Eel Sushi Wrapped in Bamboo Leaf / Spiral Shell with Brandy Mashed Sweet Potato with Chestnuts Grilled Yam with Miso Sauce Grilled Chicken with Japanese Pepper Marinated Firefly Squid in Sweetened Soy Sauce

> 椀物 Soup Clam Dobin-mushi

造里 Sashimi Plate

Tuna / Pacific Giant Octopus / Striped Jack ( or Yellowtail、Amberjack) 御凌 Side dish

Mochi Chawanmushi with Shrimp Paste Sauce

三段便當 Bento

焼物 Grilled dish

**Grilled Seasonal Fish with Spicy Vinegar Sauce** 

煮物 Simmered dish

Simmered Spanish Mackerel with Miso

揚物 Deep-fried dish Pork and Bamboo Shoot Seaweed Roll

# 食事 Rice

Perilla Seeds with Seaweed Rice /Sendai Miso Soup/Pickles 甜點 Dessert Seasonal Dessert

PRIVATE ROOM LUNCH NTD 1980



# 膳料理 太白

### Taihaku 8 dishes

## **XNot available on Mother's Day** 5/4. 5. 11. 12

先付 Amuse bouche

Green Peas Tofu Boiled Okinawa Spinach with Soy Sauce 椀物 Soup Clam Dobin-mushi

造里 Sashimi Plate

Tuna / Pacific Giant Octopus / Striped Jack ( or Yellowtail Amberjack)

三段便當 Bento

焼物 Grilled dish Grilled Seasonal Fish with Spicy Vinegar Sauce

煮物 Simmered dish

Simmered Spanish Mackerel with Miso

揚物 Deep-fried dish Pork and Bamboo Shoot Seaweed Roll

## 食事 Rice

Perilla Seeds with Seaweed Rice /Sendai Miso Soup/Pickles 甜點 Dessert Seasonal Dessert





PRIVATE ROOM DINNER OLNY TWOPERSON OR ABOVE CAN ORDER. NTD 6000

# SENDAI BEEF SHABU SHAU COURSE

先付 Amuse bouche Fried Beltfish Marinated in Spicy Vinegar Sauce 前菜 Appetizers Simmered Sea Eel Sushi Wrapped in Bamboo Leaf Spiral Shell with Brandy Red and white Kamaboko Mashed Sweet Potato with Chestnuts

Deep-fried Big-eyed Greeneye Grilled Yam with Miso Sauce Grilled Chicken with Japanese Pepper Marinated Firefly Squid in Sweetened Soy Sauce

椀物 Soup

Clam Soup with Seaweed, Bamboo Shoot and Tofu 造里 Sashimi Plate

Tuna / Striped Jack ( or Yellowtail 、 Amberjack) / Grape Shrimp

御凌 Side dish

Two Kinds of Aburi Sandai Beef Sushi

焼物 Grilled dish

Grilled Kichiji with Salt

鍋物 Nabe Sendai Beef Shabu Shabu ※ Can be changed to Sukiyaki ( upon reservation )

食事 Rice

Crab and Salmon Roe Rice Bowl /Sendai Miso Soup /PickleS

PRIVATE ROOM DINNER NTD 3800



野点懷石 栗駒

## Kurikoma 11 dishes

先付 Amuse bouche

Fried Beltfish Marinated in Spicy Vinegar Sauce

前菜 Appetizers Simmered Sea Eel Sushi Wrapped in Bamboo Leaf Spiral Shell with Brandy Mashed Sweet Potato with Chestnuts Grilled Yam with Miso Sauce Grilled Chicken with Japanese Pepper Marinated Firefly Squid in Sweetened Soy Sauce

椀物 Soup

Clam Soup with Seaweed, Bamboo Shoot and Tofu

造里 Sashimi Plate

Tuna / Red Seabream / Oval Squid

御凌 Side dish

Deep-fried Potato Pancake with Dashi Sauce

三段便當 Bento

焼物 Grilled dish Deep-fried Vegetables and Tofu Wrapped in Golden Eye Snapper 煮物 Simmered dish

Simmered Spanish Mackerel with Miso

揚物 Deep-fried dish

Pork and Bamboo Shoot Seaweed Roll

鍋物 Nabe

Spring Onions and Tuna Pot

食事 Rice

Umen with Sesame Dashi Soup (Cold) / Pickles

PRIVATE ROOM DINNER NTD 3400



野点懷石 藥來 Yakurai 9 dishes

# **XNot available on Mother's Day** 5/4. 5. 11. 12

先付 Amuse bouche Fried Beltfish Marinated in Spicy Vinegar Sauce

椀物 Soup Clam Soup with Seaweed, Bamboo Shoot and Tofu 造里 Sashimi Plate

Tuna / Red Seabream / Oval Squid

三段便當 Bento

焼物 Grilled dish Deep-fried Vegetables and Tofu Wrapped in Golden Eye Snapper 煮物 Simmered dish

Simmered Spanish Mackerel with Miso

揚物 Deep-fried dish

Pork and Bamboo Shoot Seaweed Roll

### 鍋物 Nabe

**Spring Onions and Tuna Pot** 

# 食事 Rice

Umen with Sesame Dashi Soup (Cold) / Pickles