



貞山 (A5 Sendai Beef)

OBUKUMA 7 dishes

前菜 Appetizers

Green Peas Tofu

Boiled Okinawa Spinach with Soy Sauce

沙拉 Salad

Tuna and Crispy Vegetables Salad with Tangerine
Sauce

魚介料理 fish and shellfish dishes

Clam Dobin-mushi

煮物 Simmered dish

Bamboo Shoots Mochi with Crab colorful Sauce

和牛 Wagyu

Sendai Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

食事 Rice

Red King Crab Fried Rice/Sendai Miso Soup/Pickles

甜點 Dessert

Seasonal Dessert





阿武隈 (A5 Wagyu Beef)

UKITAMU 7 dishes

前菜 Appetizers

Green Peas Tofu

Boiled Okinawa Spinach with Soy Sauce

沙拉 Salad

**Tuna and Crispy Vegetables Salad with Tangerine
Sauce**

魚介料理 fish and shellfish dishes

Clam Dobin-mushi

煮物 Simmered dish

Bamboo Shoots Mochi with Crab colorful Sauce

和牛 Wagyu

Wagyu Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 400 dollars to be changed to Filet 100g

食事 Rice

Red King Crab Fried Rice/Sendai Miso Soup/Pickles

**甜點 Dessert
Seasonal Dessert**





北上 (Diced Wagyu Beef Steak)

KITAKAMI 7 dishes

前菜 Appetizers

Green Peas Tofu
Boiled Okinawa Spinach with Soy Sauce

沙拉 Salad

Tuna and Crispy Vegetables Salad with Tangerine
Sauce

魚介料理 fish and shellfish dishes

Clam Dobin-mushi

煮物 Simmered dish

Bamboo Shoots Mochi with Crab colorful Sauce

和牛 Wagyu

Diced Wagyu Beef Steak (120g) with Seasonal Vegetables

食事 Rice

Red King Crab Fried Rice/Sendai Miso Soup/Pickles

甜點 Dessert
Seasonal Dessert



鳴瀬 (Seafood dish)

NARUSE 7 dishes

前菜 Appetizers

Green Peas Tofu

Boiled Okinawa Spinach with Soy Sauce

沙拉 Salad

Tuna and Crispy Vegetables Salad with Tangerine
Sauce

魚介料理 fish and shellfish dishes

Clam Dobin-mushi

煮物 Simmered dish

Bamboo Shoots Mochi with Crab colorful Sauce

海鮮 Seafood dish

Ise Lobster **or** Grilled Gintan Grouper
with Japanese Pepper Sauce

食事 Rice

Red King Crab Fried Rice/Sendai Miso Soup/Pickles

甜點 Dessert

Seasonal Dessert



定禪寺 (A 5 Sendai Beef)

JOUZENZI 8 dishes

先付 Amuse bouche

Green Peas Tofu

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

沙拉 Salad

Tuna and Crispy Vegetables Salad with

Tangerine Sauce

魚介料理 Seafood dish

Steamed Abalone with Pickled Kombu

和牛 Wagyu

Sendai Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

海鮮 Seafood dish

Ise Lobster or Grilled Gintan Grouper

with Japanese Pepper Sauce

食事 Rice

Yamaguchi Style Kawara-macha Soba/Pickles

甜點 Dessert
Seasonal Dessert

宮城野 (A 5 Sendai Beef)

MIYAGINO 7 dishes

先付 Amuse bouche

Green Peas Tofu

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

沙拉 Salad

Tuna and Crispy Vegetables Salad with

Tangerine Sauce

和牛 Wagyu

Sendai Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

海鮮 Seafood dish

Ise Lobster or Grilled Gentian Grouper

with Japanese Pepper Sauce

食事 Rice

Yamaguchi Style Kawara-macha Soba/Pickles

甜點 Dessert
Seasonal Dessert





広瀬 (Japanese Wagyu)

HIROSE 8 dishes

先付 Amuse bouche

Green Peas Tofu

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

沙拉 Salad

Tuna and Crispy Vegetables Salad with

Tangerine Sauce

魚介料理 Seafood dish

Steamed Abalone with Pickled Kombu

和牛 Wagyu

Wagyu Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 400 dollars to be changed to Filet 100g

海鮮 Seafood dish

Ise Lobster or Grilled Gentian Grouper

with Japanese Pepper Sauce

食事 Rice

Yamaguchi Style Kawara-macha Soba/Pickles

甜點 Dessert
Seasonal Dessert





新寺 (Wagyu Beef Steak)

SHINTERA 7 dishes

先付 Amuse bouche

Green Peas Tofu

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

沙拉 Salad

Tuna and Crispy Vegetables Salad with

Tangerine Sauce

和牛 Wagyu

Wagyu Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 400 dollars to be changed to Filet 100g

海鮮 Seafood dish

Ise Lobster or Grilled Gentian Grouper

with Japanese Pepper Sauce

食事 Rice

Yamaguchi Style Kawara-macha Soba/Pickles

甜點 Dessert
Seasonal Dessert





TEPPANYAKI DINNER
NTD 3800

青葉 (Japanese Wagyu Short course)

AOBA 6 dishes

先付 Amuse bouche
Green Peas Tofu

沙拉 Salad
Tuna and Crispy Vegetables Salad with
Tangerine Sauce

和牛 Wagyu

Wagyu Beef Sirloin (100g) with Seasonal Vegetables
※ Also Can Plus 400 dollars to be changed to Filet 100g

海鮮 Seafood dish
Ise Lobster or Grilled Gentian Grouper
with Japanese Pepper Sauce

食事 Rice
Yamaguchi Style Kawara-macha Soba/Pickles

甜點 Dessert
Seasonal Dessert



晚翠 (Seafood dish)

BANSUI 8 dishes

先付 Amuse bouche

Green Peas Tofu

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

沙拉 Salad

Tuna and Crispy Vegetables Salad with

Tangerine Sauce

魚介料理 Seafood dish

Steamed Abalone with Pickled Kombu

海鮮 Seafood dish

Red King Crab with Yolk and Miso Sauce

海鮮 Seafood dish

Ise Lobster **or** Grilled Gentian Grouper
with Japanese Pepper Sauce

食事 Rice

Yamaguchi Style Kawara-macha Soba(Seafood)/Pickles

甜點 Dessert

Seasonal Dessert

