

鰻魚盡享懷石

Eel Kaiseki 11 dishes

※ 7/1~8/15 This is a seasonal item.

先付 Amuse bouche

Eel Mixed with Cucumber

椀物 Soup

Wagyu Bamboo Shoots Mochi

造里 Sashimi Plate

Pickled Thin-Sliced white Seasonal Fish

御凌 Side dish

Pressed Eel Sushi

強肴 Main Dish

Plain-Grilled Eel

or

Steamed Abalone with Kombu

箸休 Hashiyasume

Amazake Sorbet

蒸物 Simmered dish

Steamed Eel with Egg and Burdock

止肴 Vinegared vegetables

Tuna and Yam Soumen

食事 Rice

Eel Rice Bowl /Pickles

止椀 Soup

Hinaijidori Soup Shiraishi Umen

甜點 Dessert
Seasonal Dessert



魅知國懷石

Michinoku Kaiseki 9 dishes

※ 8/16~9/30 This is a seasonal item.

前菜 Appetizers

【Aomori】 Deep Fried Squid Tempura with Vegetables

【Akita】 Agar with Egg

【Iwate】 Grilled Pacific Saury with Curry Sauce

【Yamakata】 Chrysanthemum with Crab

【Miyagi】 Salt-pickled Sea Squirt

【Fukushima】 Miso Peanuts

椀物 Soup

Water Shield and Japanese Tofu with Crab Roe Paste
in Broth

※Plus 580 dollars 造里 Sashimi Plate
Seasonal SASHIMI (3 kids)

御凌 Side dish

Shrimp Mochi

焼物 Grilled dish

water bamboo shoots in Sendai Beef or
Grilled Scallop Smoked Radish Pickles

煮物 Simmered dish

Steamed Coral Hind Grouper

揚物 Deep-fried dish

Fried Bigeyed Greeneye

止肴 Vinegared vegetables

Salmon Nasal Cartilage with Persimmon

食事 Rice

Umen with Vegetable and Tofu Skin

or

Aomori Squid Rice Bowl/Sendai Miso Soup/Pickles

甜點 Dessert

Kazuno City Hokugen Peach Kudzu Jelly



KAPPO/PRIVATE ROOM
LUNCH KAISEKI
WEEKDAY LIMITED
NTD 2900

仙台牛排重箱

SENDAI BEEF COURSE in JAPANESE LACQUER WARE

先付 Amuse bouche

Japanese Crab Roe Tofu

造里 Sashimi Plate

Thin-Sliced Black Sea Bream Salad with Perilla Sauce

煮物 Simmered dish

Japanese Corn Mochi Topping with Crab Sauce

口取 Kuchitori

Sendai Lightly Pickled Vegetables

Green Chili Miso

Agar with Egg

食事 Rice

Grilled Sendai Beef Bento in Japanese Lacquer Ware

汁物 Soup

Coral Hind Grouper and Grilled Eggplant in Broth

醋物 Vinegared vegetables

Scallop with Lemon Jelly

甜點 Dessert

Seasonal Dessert



※ Reservation is required one day in advance.

特別膳料理 荒尾

Arao 11 dishes

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

椀物 Soup

Summer Squash with Shrimp and Vegetables

造里 Sashimi Plate

Tuna / Striped Jack / Black Sea Bream

御凌 Side dish

Steamed Eel with Egg and Burdock

三段便當 Bento

焼物 Grilled dish

Grilled Seasonal Fish with Aomori Black Garlic Sauce

煮物 Simmered dish

Simmered Shrimp Kamaboko

揚物 Deep-fried dish

Deep-fried Summer Amberjack

醋物 Vinegared vegetables

Scallop with Lemon Jelly

食事 Rice

Crab and Salmon Roe Rice/ Sendai Miso Soup/Pickles

or

MATCHA Noodles with Perilla Sauce /Pickles/

甜點 Dessert

Seasonal Dessert

膳料理 金華

Kinka 10 dishes

先付 Amuse bouche

Japanese Crab Roe tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

椀物 Soup

Coral Hind Grouper and Grilled Eggplant in Broth

造里 Sashimi Plate

Tuna / Striped Jack / Black Sea Bream

御凌 Side dish

Nanbanzuke

三段便當 Bento

焼物 Grilled dish

Seasonal Fish Saikyo Yaki

煮物 Simmered dish

Japanese Corn Mochi Topping with Crab Sauce

揚物 Deep-fried dish

Deep-fried Summer Amberjack

食事 Rice

Grilled Conger Eel Rice Bowl

/ Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert

Seasonal Dessert

膳料理 太白

Taihaku 8 dishes

先付 Amuse bouche

Japanese Crab Roe tofu

椀物 Soup

Coral Hind Grouper and Grilled Eggplant in Broth

造里 Sashimi Plate

Tuna / Striped Jack / Black Sea Bream

三段便當 Bento

焼物 Grilled dish

Seasonal Fish Saikyo Yaki

煮物 Simmered dish

Japanese Corn Mochi Topping with Crab Sauce

揚物 Deep-fried dish

Deep-fried Summer Amberjack

食事 Rice

Grilled Conger Eel Rice Bowl

/ Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert

Seasonal Dessert





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

仙台牛涮涮鍋套餐

SENDAI BEEF SHABU SHAU COURSE

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

Herring Roe with Kombu

Deep-fried Bamboo Shoots

椀物 Soup

Summer Squash with Shrimp and Vegetables

造里 Sashimi Plate

Tuna / Striped Jack / Parboiled Eonger Eel

御凌 Side dish

Aburi Sendai Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Sendai Beef Shabu Shabu

※ Can be changed to Sukiyaki (upon reservation)

食事 Rice

Eel Rice Bowl / Sendai Miso Soup / Pickles

or

MATCHA Noodles with Perilla Sauce / Pickles

甜點 Dessert

Seasonal Dessert



野点懷石 栗駒

Kurikoma 11 dishes

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

椀物 Soup

Summer Squash with Shrimp and Vegetables

造里 Sashimi Plate

Tuna / Striped Jack / Black Sea Bream

御凌 Side dish

Steamed Eel with Egg and Burdock

三段便當 Bento

焼物 Grilled dish

Grilled Seasonal Fish with Aomori Black Garlic Sauce

煮物 Simmered dish

Simmered Shrimp Kamaboko

揚物 Deep-fried dish

Deep-fried Summer Amberjack

鍋物 Nabe

Pike Conger Hot Pot

食事 Rice


MATCHA Noodles with Perilla Sauce / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert

Seasonal Dessert



野点懷石 藥來
Yakurai 9 dishes

先付 Amuse bouche
Japanese Corn Tofu

椀物 Soup
Summer Squash with Shrimp and Vegetables

造里 Sashimi Plate
Tuna / Striped Jack / Black Sea Bream

三段便當 Bento
焼物 Grilled dish
Grilled Seasonal Fish with Aomori Black Garlic Sauce

煮物 Simmered dish
Simmered Shrimp Kamaboko

揚物 Deep-fried dish
Deep-fried Summer Amberjack

鍋物 Nabe
Pike Conger Hot Pot

食事 Rice
MATCHA Noodles with Perilla Sauce / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert
Seasonal Dessert





兒童餐 政宗

Course Masamune 5 dishes

果汁 Juice

玉子燒 Tamagoyaki

茶碗蒸 Chawanmushi

Chawanmushi with Chicken, Crab and Mushroom

握壽司 Sushi

Sushi (5 Kinds, Non Wasabi)

和牛漢堡排 Japanese Beef Hamburger

**Wagyu Beef Hamburger
with Fried Shrimp and Potato Fries**

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM
NTD 600

兒童餐 梵天丸

Course Bontenmaru 5 dishes

果汁 Juice

玉子燒 Tamagoyaki

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

