

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



納涼懷石 昼

Lunch Kaiseki 9 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

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 Sweet fish

醋物 Vinegared vegetables

Scallop with Lemon Jelly

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

納涼懷石 壽司

Sushi Kaiseki 9 dishes

先付 Amuse bouche

Japanese Crab Roe tofu

椀物 Soup

Coral Hind Grouper and Grilled Eggplant in
Broth

壽司 Sushi

Tuna / Striped Jack / Black Sea Bream

焼物 Grilled dish

Seasonal Fish Saikyo Yaki

壽司 Sushi

Minced Tuna / Ducks in Sweeten Soy Sauce / Sweet
Shrimp

揚物 Deep-fried dish

Deep-fried Sweet fish

止肴 Vinegared vegetables

Scallop with Lemon Jelly

食事 Rice

Boiled Conger Eel Sushi(2 kids) / 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

納涼懷石 菊

Kiku 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

Herring Roe with Kombu

Deep-fried Bamboo Shoots

椀物 Soup

Summer Squash with Shrimp and Vegetables

造里 Sashimi Plate

Tuna / Striped Jack / Poached Pike Conger

御凌 Side dish

Sea Urchin and Deep-fried Potato Pancake
with Dashi Sauce

焼物 Grilled dish

Grilled Gintan Grouper with Japanese pepper

煮物 Simmered dish

Cold Dish with Duck and Seasonal Vegetables

揚物 Deep-fried dish

Deep-fried Abalone

止肴 Vinegared vegetables

Stewed Fig with Wine and Sesame Sauce

食事 Rice

Salmon and Salmon Roe Rice Bowl

Eel Rice Bowl / Sendai Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert

納涼懷石 桐

Kiri 9 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

Herring Roe with Kombu

Deep-fried Bamboo Shoots

椀物 Soup

Summer Squash with Shrimp and Vegetables

造り Sashimi Plate

Tuna / Striped Jack / Poached Pike Conger

焼物 Grilled dish

Grilled Gentian Grouper with Japanese pepper

煮物 Simmered dish

Cold Dish with Duck and Seasonal Vegetables

揚物 Deep-fried dish

Deep-fried Abalone

食事 Rice

Salmon and Salmon Roe Rice Bowl

or

Eel Rice Bowl / Sendai Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert



納涼懷石 牡丹

Botan 8 dishes

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 / Poached Pike Conger

焼物 Grilled dish

Grilled Gentian Grouper with Japanese pepper

煮物 Simmered dish

Cold Dish with Duck and Seasonal Vegetables

止肴 Vinegared vegetables

Stewed Fig with Wine and Sesame Sauce

食事 Rice

Salmon and Salmon Roe Rice Bowl

or

Eel Rice Bowl / Sendai Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert



納涼懷石 九曜 (Vegetarian)

Kuyou 9 dishes

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Summer Squash with Perilla

Pickled Lotus Roots with Passion Fruit

Stewed Fig with Wine and Sesame Sauce

Kombu Roll

Deep-fried Bamboo Shoots

椀物 Soup

Seaweed Soup with Deep-fired Turnip Cake

造里 Sashimi Plate

Vegetable Sushi (3 Kinds)

焼物 Grilled dish

Giant Mottled Eel Kabayaki (Yam)

煮物 Simmered dish

Black Eggplant and Yuba in Sweetened Soy Sauce

揚物 Deep-fried dish

Deep-fried Figs

食事 Noodle

Umen with Vegetable and Fried Tofu skin / Pickles

甜點 Dessert
Seasonal Dessert

