



# 當季主廚會席

## Seasonal Chef Course

先付 Amuse bouche

Crab Miso Tofu

前菜 Appetizers

Simmered Sea Eel Sushi Wrapped in Bamboo Leaf

Fukusa Tamagoyaki

Egg yolk-brushed grilled yam

Raw Marinated Firefly Squid

Pickled Sea Bream

Sliced burdock with sesame garnish

Smoked Duck

〈 Cuisine upgraded 〉

Seasonal Fish 4 Kinds +NT\$380

椀物 Soup

Tuna

Abalone Kamaboko

Striped Jack

with Junsai

Oval Squid

造里 Sashimi Plate



Botan Shrimp

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

進肴 Main Dish

Fried Scallop with Sea Urchin Topping

〈 Cuisine upgraded 〉

焼物 Grilled dish



Grilled King Crab +NT\$400

Grilled Salmon Marinated in Soy Sauce-Koji Ferment

蒸物 Simmered dish

Flounder in Sweetened Soy Sauce

〈 Additional 〉 + NT\$400 油物 Fried dish

Asparagus Wrapped in Conger Eel

OR

+ NT\$650 Shark's Fin Tempura

醋物 Vinegared dish

Mantis Shrimp with Basil MISO Sauce

食事 Rice

Snapper Rice / Asari Clam Miso Soup

/ Pickles

甜點 Dessert

Seasonal Dessert





伊勢龍蝦會席

**Ise lobster Course**

先付 Amuse bouche

Crab Miso Tofu

前菜 Appetizers

Simmered Sea Eel Sushi Wrapped in Bamboo Leaf

Fukusa Tamagoyaki

Egg yolk-brushed grilled yam

Raw Marinated Firefly Squid

Pickled Sea Bream

Sliced burdock with sesame garnish

Smoked Duck

椀物 Soup

Abalone Kamaboko with Junsai

造里 Sashimi Plate

**Parboiled Japan Ise Lobster** and  
Seasonal Fish 2 Kinds (Tuna / Striped Jack)

進肴 Main Dish

Fried Scallop with Sea Urchin Topping

焼物 Grilled dish

Grilled Salmon Marinated in Soy Sauce-Koji Ferment

蒸物 Simmered dish

Flounder in Sweetened Soy Sauce

油物 Fried dish

**Ise Lobster tempura**

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

食事 Rice

**Asari Clam Miso Soup** /  
Snapper Rice / Pickles

甜點 Dessert

Seasonal Dessert





KAPPO & PRIVATE ROOM  
DINNER NTD 3000

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

**Kuyou 9 dishes**

**前菜 Appetizers**

**Ishigaki Sesame Tofu**

**椀物 Soup**

**Dobin-mushi with Vegetables**

**向付 Sashimi Plate**

**Green beans Raw Yuba**

**焼物 Grilled dish**

**Grilled tofu and yam**

**蓋物 Simmered dish**

**Bamboo shoots Mochi Stuffed  
with Curry Flavored Paste**

**揚物 Fried dish**

**Deep-Fried(Asparagus / Eryngii)**

**醋物 Vinegared dish**

**Mozuku Jelly**

**食事 Rice**

**Vegetable Sushi (3 Kinds)**

**Miso Soup with Ground Soy Beans / Pickles**

**甜點 Dessert**

**Seasonal Dessert**





OMAKASE 午間會席  
OMAKASE Luncheon Course

先付 Amuse bouche

Boiled Gynura bicolor with Soy Sauce

椀物 Soup

Clam Dobin-mushi

造里 Sashimi Plate

Tuna / Striped Jack

壽司 sushi

Flame snapper

壽司 sushi

Mantis Shrimp

焼物 Grilled dish

Grilled Threadfin with Aomori Black Garlic Sauce

壽司 sushi

Oval Squid with Sea Urchin

壽司 sushi

Snow Crab

蓋物 Simmered dish

Flounder in Sweetened Soy Sauce

油物 Fried dish

Scallop Kamaboko

醋物 Vinegared dish

Stewed Wagyu Beef Tendon Jelly

食事 Rice

Fresh Sakura Shrimp Rice Bowl

Sendai Miso Soup / Pickles

甜點 Dessert  
Seasonal Dessert





※ **Reservation is required one day in advance.**  
**蔬食懷石 八齋 (Vegetarian)**

**Yatsunazuna 8 dishes**

**前菜 Appetizers**

**Ishigaki Sesame Tofu**

**椀物 Soup**

**Dobin-mushi with Vegetables**

**向付 Sashimi Plate**

**Green beans Raw Yuba**

**焼物 Grilled dish**

**Grilled tofu and yam**

**蓋物 Simmered dish**

**Bamboo shoots Mochi Stuffed  
with Curry Flavored Paste**

**揚物 Fried dish**

**Deep-Fried(Asparagus / Eryngii)**

**食事 Rice**

**Vegetable Sushi (3 Kinds)**

**Miso Soup with Ground Soy Beans / Pickles**

**甜點 Dessert**

**Seasonal Dessert**

