



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 >

碗物 Soup

Seasonal Fish 4 Kinds +NT\$380

Abalone Kamaboko
with Junsai

Tuna

Striped Jack

Oval Squid

Botan Shrimp

造里 Sashimi Plate ←

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





KAPPO & PRIVATE ROOM

DINNER

NTD 4800

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

