



PRIVATE ROOM DINNER
Reservations are available
for two people or more.
NTD 5000

A5 仙台牛
涮涮鍋套餐
A5 Sendai Beef
SHABU SHABU 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

造り Sashimi Plate

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

A5 Sendai Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation)

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





PRIVATE ROOM DINNER
Reservations are available
for two people or more.
NTD 4600

A5山形牛
涮涮鍋套餐

A5 Yamagata Beef
SHABU SHABU 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

造り Sashimi Plate

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

A5 Yamagata Beef Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation)

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





PRIVATE ROOM DINNER
Reservations are available
for two people or more.
NTD 4300

日本產和牛
涮涮鍋套餐
Japanese Wagyu
SHABU SHABU 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

造り Sashimi Plate

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Japanese Wagyu Shabu Shabu

※ Can be changed to Sukiyaki (request upon reservation)

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





PRIVATE ROOM DINNER
Reservations are available
for two people or more.
NTD 3800

當季海鮮涮涮鍋套餐
Seafood SHABU SHABU 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

造り Sashimi Plate

Seasonal Fish (Tuna / Striped Jack) 2 Kinds

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

焼物 Grilled dish

Grilled King Crab

鍋物 Nabe

Seafood Shabu Shabu

(Flame snapper 80g & Blacktip grouper 80g)

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





Add ingredients to the pot (SHABU SHABU)

• Ise Lobster (240g) **NT\$1200**
※For 2~4 Servings Added Ise Lobster Miso Soup.

- Red Bream 50g **NT\$800**
- 2 Snow Crab Legs **NT\$250**
- 2 King Crab Legs **NT\$550**
- Clam (70-100g) 2 Piece **NT\$250**
- Aomori Scallop (S) 2 Piece **NT\$ 300**
- Iberian Pork (Shoulder Roast) 50g **NT\$300**





PRIVATE ROOM LUNCH
NTD 3280

特別野点會席 鳳鳴

HOUMEI 11 dishes

※ Reservation is required one day in advance.

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

《樺三段重 Bento》

御凌 Side dish

Roast Wagyu Beef Sushi (2 kids)

造里 Sashimi Plate

Seasonal Fish 3 Kinds

(Tuna / Striped Jack / Sweet Shrimp)

醋物 Vinegared dish

Mantis Shrimp with Basil MISO Sauce

焼物 Grilled dish

Grilled Salmon Marinated in Soy Sauce-Koji Ferment

煮物 Simmered dish

Flounder in Sweetened Soy Sauce

揚物 Fried dish

Ise Lobster Tempura

食事 Rice

Snapper Rice / Ise Lobster Miso Soup / Pickles

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM LUNCH
NTD 2480

野点會席 秋保
Akiho 11 dishes

先付 Amuse bouche
Boiled Gynura bicolor with Soy Sauce

前菜 Appetizers
Fukusa Tamagoyaki
Egg yolk-brushed grilled yam
Pickled Sea Bream
Sliced burdock with sesame garnish
Smoked Duck

椀物 Soup
Clam Dobin-mushi

《樺三段重 Bento》
御凌 Side dish
Conger Eel Pressed Sushi
造里 Sashimi Plate
Seasonal Fish 3 Kinds
(Tuna / Flame snapper / Sweet Shrimp)
醋物 Vinegared dish
Stewed Beef Tendon Jelly

焼物 Grilled dish
Grilled Threadfin with Aomori Black Garlic Sauce

煮物 Simmered dish
Flounder in Sweetened Soy Sauce

揚物 Fried dish
Scallop Kamaboko

食事 Rice
Fresh Sakura Shrimp Rice Bowl /
Sendai Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert





PRIVATE ROOM LUNCH
NTD 1980

※ Limited to Saturdays, Sundays, and holidays

野点會席 滑津
Nametsu 9 dishes

先付 Amuse bouche
Boiled Gynura bicolor with Soy Sauce

椀物 Soup
Clam Dobin-mushi

《樗三段重 Bento》

御凌 Side dish
Conger Eel Pressed Sushi
造里 Sashimi Plate
Seasonal Fish 2 Kinds
(Tuna / Flame snapper)
醋物 Vinegared dish
Stewed Beef Tendon Jelly

焼物 Grilled dish
Grilled Threadfin with Aomori Black Garlic Sauce

煮物 Simmered dish
Flounder in Sweetened Soy Sauce

揚物 Fried dish
Scallop Kamaboko

食事 Rice
Fresh Sakura Shrimp Rice Bowl /
Sendai Miso Soup / Pickles

甜點 Dessert
Seasonal Dessert





PRIVATE ROOM LUNCH
NTD 2680

日本產和牛排重箱
JAPANESE WAGYU STEAK
in JAPANESE LACQUER WARE

前菜 Appetizers

Fukusa Tamagoyaki
Egg yolk-brushed grilled yam
Pickled Sea Bream
Sliced burdock with sesame garnish
Smoked Duck

造里 Sashimi Plate

Seasonal Fish 2 Kinds
(Tuna / Flame snapper)
with Sea Urchin Soy Sauce

煮物 Simmered dish

Flounder in Sweetened Soy Sauce

重箱 main course

Wagyu Beef Steak Bento in Japanese Lacquer Ware

※ A5 Sendai beef +NT\$600 (Limited quantity)

副菜 side dish

Green Chili MisoDate
/ Pickled Daikon Radish with Yuzu-fruit Peel

汁物 Soup

Sendai Miso Soup

醋物 Vinegared dish

Mantis Shrimp with Basil Miso Sauce

甜點 Dessert

Seasonal Dessert





PRIVATE ROOM
NTD 980

兒童餐 政宗

Course Masamune 5 dishes

果汁 Juice

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 580

兒童餐 梵天丸

Course Bontenmaru 5 dishes

果汁 Juice

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

