

Daily Teishoku

Lunch from 11:30 am ~ 1:50 pm

\$550

Main Courses

Japanese Fried Pork Chop

日式炸豬排

Chicken Teriyaki

照燒雞

Grilled Saba (Atlantic Mackerel)

鹽烤鯖魚

Miso Braised Beef and Tendon

味噌燉煮牛肉牛筋

Prawn Tempura with a Deep Fried Egg on Rice

炸蛋炸蝦丼

Pork Belly and Tomatoes with Rice

蕃茄五花肉丼

All main courses come with three slices of Sashimi / Smoked Chicken Salad /
Clam Miso Soup/ Chawanmushi (Savory Egg Custard) / Rice / Fruit

Kids' Menu 小朋友菜單

Fried Sweet Potato with Plum Powder 炸地瓜條佐梅子粉	\$90
Chawanmushi (Savory Egg Custard) 日式茶碗蒸	\$90
Curry Croquette 咖哩可樂餅	\$110
Takoyaki 小朋友章魚燒丸子	\$120
Steamed Salmon Rice 鮭魚蒸飯	\$150
Seared Salmon Sashimi Don 炙燒鮭魚丼	\$200
Seared Beef Steak on Rice 炙燒牛排丼	\$250

Appetizers 前菜

Fried Egg 荷包蛋	\$50
Soft Boiled Egg 溏心蛋	\$50
 Fried Gobō (Burdock) 酥炸牛蒡片	\$100
Seasonal Vegetables 凉拌青菜	\$120
 Seasonal Vegetables with Sesame Tōfu Dressing 凉拌芝麻野菜	\$120
 Hair Seaweed in Soy Vinaigrette 醋拌海髮菜	\$120
Hiyayakko (Japanese Chilled Tōfu) 日式凉拌豆腐	\$120
 Sautéed Gobō (Burdock) Juliennes 炒牛蒡絲	\$120
Homemade Japanese Pan-fried Gyoza (6 pieces) 自製日式煎餃 (6顆)	\$120
Japanese Yam Juliennes 山藥細麵	\$120
Uni (Sea Urchin) with Japanese Yam Juliennes 海膽山藥細麵	\$280
Seaweed with Green Salad 海菜沙拉	\$180
Green Bitter Gourd Salad 綠苦瓜沙拉	\$220
Seared Rib Eye Steak Salad 炙燒牛排沙拉	\$380
Seafood Steamed with Japanese Yam 山藥海鮮蒸	\$220
Fried Squid with Mentaiko 明太子炒花枝	\$300

Sashimi / Nigiri 生魚片/握壽司

Tamago 玉子燒	\$50
Inarizushi 稻荷壽司	\$50
Shime Saba (Marinated Mackerel) 醃漬鯖魚	\$70
Ika (Squid) 花枝	\$80
Sugi (Cobia) 海鱺	\$80
Sake (Salmon) 鮭魚	\$80
Salmon Belly 鮭魚腹	\$90
Kanpachi (Amberjack) 紅魷	\$90
Kanpachi (Amberjack) Belly 紅魷腹	\$100
Buri (Japanese Amberjack) 青魷	\$100
Buri (Japanese Amberjack) Belly 青魷腹	\$110
Kajiki (Swordfish) 旗魚	\$90
Maguro (Tuna) 鮪魚	\$100
Hirame Engawa (Sole) 比目魚鰭邊肉	\$100
Scallops 干貝	\$120 (Nigiri) \$180 (Sashimi)
Botan Ebi (Red Pot Shrimp) 牡丹蝦	\$160
Anago (Conger Eel) 星鰻	\$180
Uni (Sea Urchin) 海膽	\$210
Ebiko (Shrimp Roe) Gunkanmaki 蝦卵軍艦壽司	\$80
Cod Liver Gunkanmaki 鱈魚肝軍艦壽司	\$90
Ikura (Salmon Roe) Gunkanmaki 鮭魚卵軍艦壽司	\$180



Sashimi / Nigiri Combo 綜合生魚片/綜合握壽司

Combo (6 pieces) 綜合(6片/6貫)	\$500
Combo (8 pieces) 特選綜合(8片/8貫)	\$580
Hokkaido Water Octopus 北海道水章魚	\$450
Sake (Salmon) (6 pieces) 鮭魚(6片/6貫)	\$420
Kanpachi (Amberjack) (6 pieces) 紅魷(6片/6貫)	\$480
Maguro (Tuna) (6 pieces) 鮪魚(6片/6貫)	\$500
Buri (Japanese Amberjack) (6 pieces) 青魷(6片/6貫)	\$560

Hand Rolls 手卷壽司

Ebiko (Shrimp Roe) 蝦卵手卷	\$90
Fried Gobō (Burdock) 牛蒡手卷	\$90
Nattō 納豆手卷	\$100
Asparagus Salad 蘆筍沙拉手卷	\$120
Avocado, Crab and Cucumber Salad 酪梨沙拉手卷	\$120
Asparagus and Prawn Salad 蘆筍明蝦沙拉手卷	\$160
Unagi (Eel) 鰻魚手卷	\$160
Ikura (Salmon Roe) 鮭魚卵手卷	\$200
Toro and Spring Onion 蔥花鮪魚肚手卷	\$200
Uni (Sea Urchin) 海膽手卷	\$210


Sushi Rolls 卷壽司

 Cucumber Roll 黃瓜細卷	\$80
Tamago Roll 玉子燒細卷	\$80
 Bottle Gourd Roll 干瓢細卷	\$80
Nattō Roll 納豆細卷	\$100
Tuna Roll 鐵火細卷	\$150
Cod Liver Roll 鱈魚肝細卷	\$120
 Vegetarian Roll 特製蔬菜卷	\$180
California Roll 加州卷	\$230
Spider Roll 軟殼蟹卷	\$300
(At least 15 minutes preparation time is required)	
Seared Hirame (Sole) Roll 炙燒比目魚卷	\$330
Unagi (Eel) Kabayaki with Avocado Roll 蒲燒鰻魚卷	\$450
Spicy Tuna Roll 辣味鮪魚卷	\$450
Rainbow Roll 彩虹卷	\$480
Seared Salmon with Avocado Roll 炙燒鮭魚卷	\$500
Hana Sushi 花壽司	\$480

Grilled Dishes 烤物


Saba (Atlantic Mackerel) with Salt and Lemon 鹽烤青花魚	\$180
Salmon with Salt and Lemon 鹽烤鮭魚	\$270
Ayu (Sweetfish) with Salt 鹽烤香魚 (at least 30 minutes preparation time is required)	\$280
Tai (Snapper) Breast with Salt 鹽烤魚下巴 (at least 20 minutes preparation time is required)	\$220
Sugi (Cobia) Breast with Salt 鹽烤海鱺下巴 (at least 20 minutes preparation time is required)	\$350
Buri (Japanese Amberjack) Breast with Salt 鹽烤青魷下巴 (at least 20 minutes preparation time is required)	\$350
Miso-marinated Sole 比目魚西京燒	\$450
Salmon Belly with Salt and Lemon 鹽烤鮭魚肚 (at least 20 minutes preparation time is required)	\$480
Amadai with Lemon 香烤甘鯛 (at least 30 minutes preparation time is required)	Market Price / 時價
Chicken Wing (1 piece) 香烤雞翅(1支) (at least 15 minutes preparation time is required)	\$70
Pork Belly Kebabs (2 skewers) 香烤五花肉串(2串)	\$110
Pork Shoulder Kebabs (2 skewers) 香烤松阪豬串(2串)	\$120
Chicken Kebabs (2 skewers) 香烤雞肉串(2串)	\$120
Minced Chicken Cartilage (2 skewers) 雞軟骨絞肉串(2串)	\$160
Beef Kebabs with Sauce (2 skewers) 醬烤牛肉串(2串)	\$250
 Shiitake Mushrooms with Sauce (2 skewers) 醬烤香菇串(2串)	\$120
Asparagus with Bacon (2 skewers) 蘆筍培根捲(2串)	\$150

T Teppanyaki 日式鐵板料理

Prime Ribeye Cap Steak 肋眼老饕牛排	\$850
Garlic Prime Ribeye 肋眼牛排	\$760
Garlic King Prawns 鐵板明蝦	\$620
Atlantic Cod 大西洋鱈魚	\$520
Pork Shoulder 松阪豬	\$420
Boneless Chicken with Bacon 雞腿排	\$380
Garlic Japanese Oysters (3 pieces) 廣島生蠔(3顆)	\$250
Fried Udon 炒烏龍麵	\$220
Japanese Fried Rice 日式炒飯	\$180
 Seasonal Vegetables 時蔬	\$150
Bacon with Bean Sprouts 培根炒銀芽	\$150

With an additional NT\$150, we will include a Green Salad,
Chawanmushi (Savory Egg Custard),
Hard Clam Soup and a choice of Green Tea Ice Cream or Hot Red Bean Soup

Tempura 天婦羅

Kuruma Ebi (Tiger Prawn) (1 piece) 明蝦 (1隻)	\$180
 Assorted Vegetables 綜合蔬菜	\$180
Combo 綜合 (Noodlefish, Kiss, Prawns and Vegetables)	\$330
Egg Tōfu 黃金豆腐	\$180
Chicken 酥炸雞肉塊	\$220
Hiroshima Kaki (Japanese Oysters) (3 pieces) 酥炸廣島牡蠣 (3顆)	\$250
Soft Crab 酥炸軟殼蟹	\$300

Noodles 麵類

Country Soba (Hot or Cold) 田舍蕎麥麵 (熱或冷)	\$200
Udon (Hot or Cold) 烏龍麵 (熱或冷)	\$200
Curry Pork Udon 咖哩豬肉烏龍麵	\$220
Seafood Udon in Pot 海鮮鍋燒烏龍麵	\$320
Tonkotsu Ramen 原味豚骨拉麵	\$250
Spicy Miso Tonkotsu Ramen 辣味噌豚骨拉麵	\$260

Rice 飯類

Salmon Sashimi Don 鮭魚丼 (with Miso Soup 附:味噌湯)	\$380
Salmon Sashimi and Salmon Roe Don 鮭魚親子丼 (with Miso Soup 附:味噌湯)	\$480
Tuna Sashimi Don 鮪魚丼 (with Miso Soup 附:味噌湯)	\$520
Assorted Sashimi Don 綜合生魚片丼 (with Miso Soup 附:味噌湯)	\$650
Regular Kabayaki Unagi (Eel) on Rice 蒲燒鰻魚飯 (with Miso Soup and Pickles 附:味噌湯及日式醬菜)	\$480
Japanese Fried Pork Chop with Rice 日式炸豬排飯 (with Miso Soup 附:味噌湯)	\$280
Katsudon (Fried Pork Chop with Egg on Rice) 豬排滑蛋丼 (with Miso Soup 附:味噌湯)	\$300
Chicken Teriyaki with Rice 照燒雞肉飯 (with Miso Soup 附:味噌湯)	\$280
Oyakodon (Braised Chicken with Egg on Rice) 雞肉滑蛋親子丼 (with Miso Soup 附:味噌湯)	\$300
Gyūdon (Simmered Beef and Onion on Rice) 牛丼 (with Miso Soup 附:味噌湯)	\$350
Triangle Rice Ball 三角飯糰 (粒) (Ume / Salmon / Mentaiko 梅子 / 鮭魚 / 明太子)	\$90
Ochazuke (Rice with Soup) 茶泡飯 (Ume / Salmon / Mentaiko 梅子 / 鮭魚 / 明太子)	\$110
Snapper and Congee 鮮魚煮稀飯	\$250

Hot Pots / Sukiyaki 火鍋/壽喜燒

Ribeye Beef Hot Pot (for 2) 肋眼牛肉火鍋(2人份)	\$1,380
Pork Hot Pot (for 2) 梅花豬肉火鍋(2人份)	\$880
Ribeye Beef Sukiyaki (for 2) 肋眼牛肉壽喜燒(2人份)	\$1,380
Pork Sukiyaki (for 2) 梅花豬肉壽喜燒(2人份)	\$880
Mini Ribeye Beef Hot Pot 迷你牛肉火鍋	\$480
Mini Pork Hot Pot 迷你梅花豬肉火鍋	\$380
Mini Ribeye Beef Sukiyaki 迷你肋眼牛肉壽喜燒	\$460
Mini Pork Sukiyaki 迷你豬肉壽喜燒	\$420
Sliced Ribeye (200 grams) 肋眼牛肉片(200克)	\$520
Sliced Pork (200 grams) 梅花豬肉片(200克)	\$250
Mixed Vegetables 綜合鍋用野菜	\$180
Yam Pasta 鍋用葛麵	\$100
Tōfu 鍋用豆腐	\$80
Konnyaku (Konjak) Noodles 鍋用蒟蒻絲	\$80
Udon 鍋用烏龍麵	\$30

Soups 湯類

Miso Soup 味噌湯	\$50
Nori (Seaweed) Soup 海苔清湯	\$80
Hard Clam Soup 蛤蜊清湯	\$100
Eringi Mushroom, Chicken and Bonito in Teapot 杏鮑菇土瓶蒸	\$160
Fish Miso Soup 鮮魚味噌湯	\$180
Kimchi Pork Soup 豬肉泡菜湯	\$250

Desserts 甜點

Grilled Rice Mochi (one scoop) 香烤日本年糕(一顆)	\$80
Grilled Rice Mochi in Red Bean Soup 紅豆年糕湯	\$100
Green Tea Ice Cream with Red Beans 紅豆抹茶冰淇淋	\$120
Grilled Rice Cake Skewer 香烤年糕丸子串	\$120
Crystal Yam Pasta with Brown Sugar Syrup 黑砂糖葛麵	\$120
Green Tea Syrup with Red Beans on Shaved Green Tea Ice 宇治金時	\$130
Deep-fried Banana with Vanilla Ice Cream 炸香蕉佐香草冰淇淋	\$130



Beers 啤酒

Asahi Dry (bottle) 朝日(瓶)	\$120
Kirin (bottle) 麒麟(瓶)	\$120

Fresh Juices 新鮮果汁

Orange 柳橙	\$135
Papaya 木瓜	\$135
Pineapple 鳳梨	\$125
Watermelon 西瓜	\$125

Soft Drinks 軟性飲料

Yogurt Soda 可爾必思蘇打	\$100
Yuzushu Soda 柚子酒蘇打	\$320
Coke 可口可樂	\$55
Coke Light 低卡可樂	\$55
Sprite 雪碧	\$55
Soda Water 蘇打水	\$55
Tonic Water 通寧水	\$55
Ginger Ale 薑汁汽水	\$55
Apple Cider 蘋果西打	\$55

Coffees 咖啡

Americano 美式	\$65/80
Cappuccino 卡布奇諾	\$100/135
Latte 拿鐵	\$100/135

Sake Selection 清酒

Dassai Junmidaiginjō 獺祭 純米大吟釀

\$850/300ml

Only 50% of each rice grain is milled and preserved for fermentation of Dassai sake.

Behind the gentle rice fragrance reveals rich fruity aroma.

Recommended to complement stir-fry, grilled, or tempura dishes.

Junmidaiginjō Tentaka Kokoro 天鷹心 純米大吟釀

\$850/300ml / \$1,800/720ml

The refined texture comes from a ginjōsu refined into a Junmidaiginjō.

It is an ultimate manifestation of the Yamada Nishiki brews.

Subtle aroma accompanied by a full-bodied texture brings out the special sensation of the gentle spiciness.

It is the representative of the Tentaka's sake brews.

Recommended to complement grilled white fish, pan-fried gyoza, or stir-fried dishes.

Kaiun Junmaiginjō 開運 純米吟釀

\$1,650/720ml

Kaiun is one of the most representative sake brewers in Shizuoka-ken, Japan.

It uses the famous Yamada Nishiki rice to create a dry, yet light, mellow, and well-balanced flavor.

Although it is classified as Junmaiginjō, but it actually has the texture of Junmidaiginjō.

Recommended to serve with grilled dishes or hot pot.

Tokubetsu Junmai Hakkaisan 八海山 特別純米

\$750/300ml / \$1,500/720ml

This special sake is brewed with subsurface water flowing in the Hakkaisan mountains, generally known as the water from the "thunder and lightning god".

Sake brewed from this precious soft water is characterized by a tender texture, moderate dryness, and smooth taste.

Recommended to complement sushi, sashimi, or dishes with a heavier taste like tempura.

Chitosezuru Junmaishu Tanchozuru 千歳鶴 純米酒

\$650/300ml / \$1,400/720ml

Uses the famous Ginfu sake rice in Hokkaidō and the best underground clear running water from the brewery location.

Recommended to complement seafood, stir-fried dishes, or grilled dishes.

Tōkō Ginjōshu 東光吟釀

\$550/300ml / \$1,200/720ml

Brewed in the mountains where abundant sub-surface springs and deep snow nurture the fine rice, this special brew has an incomparable purity characterized by a refined and deep taste.

It is a dry ginjōshu with a unique character.

Recommended to complement stir-fry, grilled, or fried dishes.

Gassan Fukumusubi 月山 福結

\$950/720ml / \$180/150ml(pot)

This is a special edition limited for the ginjōsu fans in Taiwan.

This special sake is a product of the fine Gohyakumangoku rice produced in Shimane-ken.

The elegant texture, gentle fruity scent, and luscious taste make it one of the best among the finest ginjōsu brews.

Recommended to complement sukiyaki, fried dishes, and teriyaki chicken.



House Sake Selection 精選清酒

Sawanotsuru Jōsen Honjōzō 澤之鶴 上撰本醸造 \$180/150ml(pot)
This house sake has neither artificial coloring nor added sugar.
The natural sweetness comes from the red rice.

Kagatsuru Umeshu 加賀鶴梅酒 \$180/90ml(glass)
Based on sake brewed with the Gohyaku Mangoku rice.
This special wine is a blend of traditional Japanese sake with sweet plum.

Chiyomusubi Yuzushu 千代結 柚子物語 \$220/100ml(glass) / \$900/bottle
Brewed with pomelo growing from the Tottori-ken of Japan and Junmaishu,
this sake creates a tender texture with a refreshing pomelo aroma and an elegant sweet-sour taste.

Shōchū 焼酎

Amaku Sashirō Mugi Shōchū 天草四郎 麥焼酎 \$150/90ml(glass)
Born with the best natural resources in "the country of fire"-
Kumamoto area, made by the famous running water from the Asu Mountain and
selected wheat and rice harvested in the Kyūshū area. Soft, smooth, and aromatic.

Satsuma Muso Gold 薩摩無雙 金 芋焼酎 \$150/90ml(glass)
Made in the most popular sweet potato Shōchū country-Kagoshima area.
Winner of the Chairman's Award of the Best Honkaku Shōchū
by The Sake Association in Kagoshima in 2009.
Winner of the Gold Medal Award in 2009 & 2010.