

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

Assorted Sashimi Don

綜合生魚片蓋飯

Main courses (with the exception of Assorted Sashimi Don)

include three slices of Sashimi / Smoked Chicken Salad /

Mushroom 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
Beef Croquette 牛肉可樂餅	\$130
Takoyaki 小朋友章魚燒丸子	\$120
Steamed Salmon Rice 鮭魚蒸飯	\$150
Pan-fried Salmon on Rice 香煎鮭魚飯	\$250
Seared Beef Steak on Rice 炙燒牛排飯	\$250
Japanese Chashu Pork Rice 日式叉燒飯	\$200

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Vegetarian item

Appetizers 前菜

Fried Egg 荷包蛋	\$60
Soft Boiled Egg 溏心蛋	\$60
 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
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
Hair Seaweed in Soy Vinaigrette 醋拌海髮菜	\$130
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	\$450
Fried Squid with Mentaiko 明太子炒花枝	\$300
Cod Liver with Ponzu 果醋鱈魚肝	\$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) 海鱸	\$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
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
Unagi (Eel) 鰻魚	\$130
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
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

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Vegetarian item

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
Prawn Salad 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
California Roll 加州卷	\$230
Spider Roll 軟殼蟹卷 (at least 15 minutes preparation time is required)	\$300
Seared Hirame (Sole) Roll 炙燒比目魚卷	\$480
Unagi (Eel) Kabayaki with Avocado Roll 蒲燒鰻魚卷	\$480
Spicy Tuna Roll 辣味鮪魚卷	\$480
Rainbow Roll 彩虹卷	\$480
Seared Salmon with Avocado Roll 炙燒鮭魚卷	\$480
Hana Sushi 花壽司	\$480

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Vegetarian item

Grilled Dishes 烤物

Saba (Atlantic Mackerel) with Salt and Lemon 鹽烤鯖魚	\$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)	\$300
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)	\$400
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
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)	\$300
 Shiitake Mushrooms with Sauce (2 skewers) 醬烤香菇串(2串)	\$120
Amadai with Lemon 香烤甘鯛 (at least 30 minutes preparation time is required)	Market Price / 時價
Rosy seabass with Lemon 香烤紅喉 (at least 20 minutes preparation time is required)	Market Price / 時價

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Vegetarian item

T Teppanyaki 日式鐵板料理

Prime Ribeye Cap Steak 肋眼老饕牛排	\$1,080
King Prawn 海大蝦	\$780
Snapper 鯛魚	\$380
Pork Shoulder 松阪豬	\$420
Boneless Chicken with Bacon 雞腿排	\$380
Fried Udon 炒烏龍麵	\$220
Japanese Fried Rice 日式炒飯	\$180

With an additional NT\$150 for the above items, 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

Seasonal Vegetables 時蔬	\$150
 Bacon with Bean Sprouts 培根炒銀芽	\$150



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
Fried Beef Kababs (2 skewers) 香炸牛肉串(2串)	\$250
Fried Minced Chicken Cartilage (2 skewers) 香炸雞軟骨絞肉串(2串)	\$160

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
Japanese Curry Pork Udon 日式咖哩豬肉烏龍麵	\$250
Seafood Udon in Pot 海鮮鍋燒烏龍麵	\$350
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)	\$580
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



Hot Pots / Sukiyaki 火鍋/壽喜燒

Surf and Turf Hot Pot (for 2) 海陸火鍋(2人份)	\$1,580/Beef
Chicken, Snapper, Shrimps, Clams	\$1,380/Pork
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)	\$980
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)	\$980
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	\$480
Mini Pork Sukiyaki 迷你豬肉壽喜燒	\$380
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
Clam Miso Soup 蛤蜊味噌湯	\$100
Snapper Soup 鯛魚清湯	\$180
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

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Vegetarian item

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
Deep-fried Vanilla Puff (3 pieces) 炸香草小泡芙(3粒)	\$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
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 23 獺祭 二割三分

\$4,500/720ml

With a rice milling of 23% which is the highest milling of all commercial sake has been received very well around the world. Gorgeous aroma of melons and peaches, and an elegant long finish.

Dassai 45 獺祭 45純米大吟釀

\$900/300ml / \$1,900/720ml

Only 45% of each rice grain is milled and preserved for fermentation of Dassai sake. Behind the gentle rice fragrance reveals rich fruity aroma.

Gassan Junmidaiginjō 月山 純米大吟釀

\$1,850/720ml

This smooth, full-flavored Junmidaiginjō sake possesses a rich range of flavors. It is tremendously delicious, clean and imperturbable balanced Junmidaiginjō.

Junmidaiginjō Tentaka Kokoro 天鷹心 純米大吟釀

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

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.

Kagaturu Junmaiginjō 加賀鶴純米吟釀

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

This junmaiginjō is made using only the best Gohyakumangoku sake rice carefully milled to 55% of its original size. Mild and dry in taste and with a fresh, fruity ginjō flavor and full body, this is a well-balanced sake with substantial character.

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.

House Sake Selection 精選清酒

Kinryo Extra Dry 金陵 超辛口

\$200/150ml(pot)

This is a dry sake with a refreshing flavor and well-balanced taste that goes well with all kinds of dishes.

Tantakatan no Umeshu 鍛高譚 紅紫蘇梅酒

\$200/90ml(glass) / \$1,200/720ml(bottle)

Japanese Ume Plum Liqueur based and Shiso Juice added.

No artificial flavoring, No coloring, Beautiful ruby color and rich Shiso flavor.

Hoshuku Yuzushu 豐祝 柚子酒

\$180/90ml(glass) / \$1,080/720ml(bottle)

Brewed with pomelos from the Nara-ken of Japan,

this Yuzushu creates a tender texture with a refreshing pomelo aroma and an elegant sweet-sour taste.

Yuzushu Soda 柚子酒蘇打

\$280(glass)

Umeshu Soda 紅紫蘇梅酒蘇打

\$300(glass)

Shōchū 燒酎

Amaku Sashirō Mugi Shōchū 天草四郎 麥燒酎

\$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.

Aka Satsuma Muso 薩摩無雙 赤 芋燒酎

\$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.