

先付小品

Apetizer

◎ 手做枝豆腐	Edamame tofu	90
◎ 旬蟹水雲塔	Crabmeat with seaweed jelly	90
◎ 醋味噌軟絲	Squid marinated with miso vinegar	100
◎ 水雲三杯醋	Mozuku vinegar	80
◎ 海葡萄沙拉	Sea grape salad	90
◎ 海鮮沙拉	Seafood salad	90
◎ 三品小點	Trio cold appetizers	80
◎ 凉拌毛豆	Edamame	80
◎ 鮮蝦蘆筍手卷	Shrimp asparagus temaki	90
◎ 蘆筍手卷	Asparagus temaki	80
◎ 蟹肉棒手卷	Crap stick temaki	90

刺身

Sashimi



◎ 鮭魚刺身	Salmon sashimi	小5品	300	大7品	420
◎ 鮭魚腹刺身	Salmon belly sashimi	小5品	350	大7品	490
◎ 綜合刺身	Assorted sashimi	小5品	300	大7品	420
◎ 生食干貝 (單品)	Scallops		90		
◎ 北寄貝刺身 (單品)	Hokkigai clam sashimi		50		

揚物

Deep Fried Dish

◎ 唐揚雞塊	Chicken karaage (deep fried chicken)	160
◎ 蒜香中卷	Garlic butter squid	200
◎ 海老天婦羅 (3尾)	Shrimp tempura	230
◎ 野菜天婦羅	Assorted vegetable tempura	180
◎ 炸廣島牡蠣付和風塔塔 (2顆)	Deep-fried oyster with tartar sauce	140
◎ 黃魚素揚付洋蔥柑橘醋	Deep fried yellow fish with citrus sauces	220
◎ 五色海老真丈錦秋茨	Deep fried shrimp with rice crackers braised with vegetable broth	200
◎ 年糕海老磯邊揚	Deep fried shrimp with rice cake	180

燒物

Roasted Dishes / Teriyaki Bake Dish
Grilled Dish

◎ 午仔魚一夜干	Grilled dried fish	280
◎ 鹽燒子持香魚	Grilled salty ayu (sweet fish)	310
◎ 鹽燒寒鰯下巴	Grilled salty yellowtail collar	380
◎ 大海老雲丹燒	Grilled pawn with uni sauce	250
◎ 三星蔥醬牛舌	Grilled beef tongue with sansing green onion sauce	280
◎ 太刀魚山椒燒 (串)	Grilled swordfish with sansho pepper/stick	150

每人低消\$350

強 銷

Main Dish

- ◎ 油封櫻桃鴨腿付黑玉味噌
Confit of cherry duck with kurouame miso . . . 360
- ◎ 厚切葛瑪蘭豚生薑燒 . . . 340
Ginger berkshire pork
- ◎ 鮮蔬走地雞烏醋燒 . . . 280
Chicken braised in black vinegar with assorted vegetables
- ◎ 櫻桃鴨治布煮 . . . 280
Cherry duck braised with vegetables
- ◎ 酒蒸鮑魚付鮑肝醬 (時價) 約 360
Abalone with abalone liver sauce (seasonal price) 520
- ◎ 活龍蝦三吃 (刺身、烤、味噌湯)
Lobster served in three styles. (sashimi、grilled、miso soup)

需預約 (時價) 約 1880
seasonal price (reservation only) 2280

山 里

Mountain Product



- ◎ 明太子竹筍燒 . . . 180
Grilled bamboo shoot with mentaiko
- ◎ 炒高山豆苗 . . . 160
Saute pea leaves
- ◎ 清炒時蔬 . . . 130
Saute seasonal vegetable
- ◎ 日式高湯蛋捲 . . . 130
Tamago yaki (grilled egg japanese style)
- ◎ 日式玉子蒸 . . . 80
Chawanmushi (japanese style steamed egg)
- ◎ 烤玉米筍 (4支) . . . 160
Grilled baby corn (4 pcs)
- ◎ 山藥明太子燒 (4塊) . . . 220
Grilled japanese yam with mentaiko (4 pieces)

鍋 物

Hot Pot

- ◎ 博多水炊鍋 (雞) . . . 580
Chicken nabe (hakata style chicken hotpot)
 - ◎ 牡蠣土手鍋 (海鮮) . . . 880
Oysters with seasonal seafood (dojounabe)
 - ◎ 饅品壽喜燒 . . . 880
Sukiyaki (Pork) (Beef)
- 以上鍋物附白飯、烏龍麵擇一 (rice/udon)

湯 品

Soup



- ◎ 潮汁蛤清吸 . . . 150
Clam soup
- ◎ 滑子味噌汁 . . . 80
Miso soup
- ◎ 海鮮土瓶蒸 . . . 120
Seafood dobin soup
- ◎ 季節鮮魚湯 . . . 150
Seasonal fish soup

食 事

Rice / Noodles



- ◎ 烤鮭魚飯團 . . . 100
Grilled salmon rice ball
- ◎ 鮭魚炒飯 . . . 200
- ◎ 日式炒烏龍 . . . 200
Salmon with fried rice
- ◎ 日式炒烏龍 . . . 200
Fired udon
- ◎ 太卷壽司 . . . 180
Futomaki
- ◎ 海老花壽司 . . . 280
Shrimp hanazushi
- ◎ 關山御用米 . . . 30
Plain white rice

每人低消\$350

舞饌壽喜燒套餐

◎ 綜合刺身

Assorted sashimi

◎ 舞饌壽喜燒 (美國板腱牛 or 葛瑪蘭豚豚梅花)

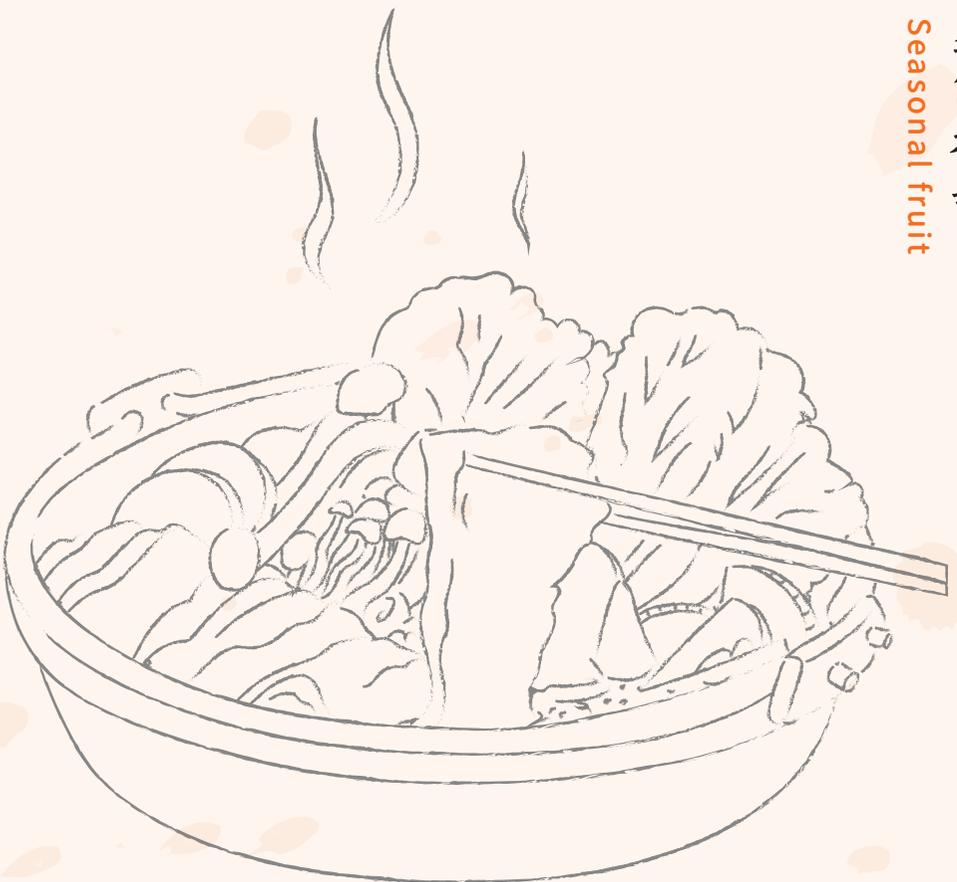
Sukiyaki (Beef/Pork)

◎ 關山御用米、烏龍麵 (二擇一)

(Rice/Udon)

◎ 季節水果

Seasonal fruit



\$1,180+10%