

先付小品

Apetizer

◎ 手做枝豆腐	90
Homemade edamame with tofu	
◎ 醋味噌軟絲	100
Marinated squid with vinegared miso	
◎ 水雲三杯醋	80
Mozuku (algae) with vinegar sauce	
◎ 海葡萄沙拉	90
Seagrape salad	
◎ 海鮮沙拉	90
Seafood salad	
◎ 涼拌毛豆	80
Edamame with sea salt (cold dish)	
◎ 鮮蝦蘆筍手卷	90
Shrimp asparagus temaki (hand roll)	
◎ 蘆筍手卷	80
Asparagus temaki (hand roll)	
◎ 蟹肉棒手卷	90
Crap stick temaki (hand roll)	
◎ 黃瓜豆味噌	60
Cucumber with soybean	

刺身

Sashimi



◎ 鮭魚刺身	小5品	300	大7品	420
Salmon sashimi/(5pcs or 7pcs)				
◎ 鮭魚腹刺身	小5品	350	大7品	490
Salmon belly sashimi/(5pcs or 7pcs)				
◎ 綜合刺身	小5品	300	大7品	420
Assorted sashimi/(5pcs or 7pcs)				
◎ 北海道生食干貝 (單品)		90		
Scallop/pc				
◎ 加拿大北寄貝刺身 (單品)		50		
Hokigai clam sashimi/pc				

揚物

Deep Fried Dish

◎ 大根佃煮唐揚 (4塊)	120
Radish karaage (deep fried radish)	
◎ 酥炸柴魚豆腐 (4塊)	120
Bonito flakes with tofu	
◎ 唐揚雞塊	160
Chicken karaage(deep fried chicken)	
◎ 蒜香中卷	200
Deep fried squid with garlic butter sauce	
◎ 海老天婦羅 (3尾)	230
Shrimp tempura	
◎ 野菜天婦羅	180
Assorted vegetable tempura	
◎ 炸廣島牡蠣付和風塔塔 (2顆)	140
Deep-fried oyster with tartar sauce	
◎ 年糕海老磯邊揚	180
Deep fried shrimp with rice cake	

燒物

Grilled Dish

◎ 午仔魚一夜干	280
Grilled dried fish	
◎ 鹽燒子持香魚	310
Grilled smelt fish	
◎ 鹽燒寒鰯下巴	380
Grilled yellowtail collar	
◎ 大海老雲丹燒	250
Grilled prawn with uni sauce	
◎ 三星蔥醬牛舌	280
Grilled beef tongue with local green onion sauce/onion sauce	
◎ 太刀魚山椒燒 (串/3顆)	150
Grilled saury with japanese pepper / stick	

每人低消 \$500
NT\$500 Minimum order per person

強 銷

Main Dish

◎ 泡菜炒 豚肉 牛	180	220
Fried pork / beef with kimchi		
◎ 金平 豚 牛	180	220
Fried pork / beef with burdock		
◎ 油封櫻桃鴨腿付黑玉味噌	360	
Cherry duck leg confit with kurumame miso sauce		
◎ 厚切葛瑪蘭豚生薑燒	340	
Roasted berkshire pork with ginger sauce		
◎ 鮮蔬走地雞烏醋燒	280	
Braised chicken in black vinegar with assorted vegetables		
◎ 雪蟹春雨煮	480	
Simmered snow crab with bean thread		
◎ 酒蒸鮑魚付鮑肝醬	360	
Japanese style steam abalone with liver sauce		
◎ 活龍蝦三吃 (刺身、烤、味噌湯)	1880	2280
Lobster served in three ways (sashimi, grilled, miso soup)		

需預約 (時價) 約 1880 - 2280
market price (reservation only)

山 里

Mountain Product



◎ 明太子竹筍燒 (季節限定)	180
Grilled cod roe (mentaiko) with bamboo shoot	
◎ 炒高山豆苗	160
Sauteed pea leaves	
◎ 清炒時蔬	130
Sauteed seasonal vegetable	
◎ 日式高湯蛋捲	130
Tamago yaki (grilled egg roll, 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 cod roe (mentaiko) (4 pcs)	
◎ 節瓜海膽燒	180
Grilled wax gourd with uni sauce	

鍋 物

Hot Pot

◎ 博多水炊鍋 (雞)	580
Chicken nabe	
◎ 牡蠣土手鍋 (海鮮)	880
Dojou nabe (oysters & seasonal seafood hot pot)	
◎ 饌品壽喜燒	980
Sukiyaki	
以上鍋物附白飯、烏龍麵擇一 (side with rice or noodle)	

豬 880
牛 980

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
Seasoning fish soup	

食 事

Rice / Noodles



◎ 烤鮭魚飯團	100
Grilled salmon rice ball	
◎ 鮭魚炒飯	200
Fried rice with salmon	
◎ 日式炒烏龍	200
Fired udon	
◎ 日式烏龍湯麵	220
Udon noodle soup	
◎ 豆皮壽司	120
Tofu sushi	
◎ 太卷壽司	180
Futomaki (thick roll)	
◎ 海老花壽司	280
Shrimp hanazushi	
◎ 關山御用米	30
Plain white rice	

每人低消\$500
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舞饌壽喜燒套餐

Dancewoods Sukiyaki

◎ 造里 綜合刺身

Assorted sashimi

◎ 燒物 烤玉米筍

Grilled baby corn

◎ 揚物 炸廣島牡蠣付和風塔塔

Deep-fried oyster with tartar sauce

◎ 鍋物 舞饌壽喜燒（美國板腱牛 or 葛瑪蘭豚梅花）

Sukiyaki (beef or pork)

◎ 食事 關山御用米、烏龍麵（二擇一）

(Side with rice or noodle)

◎ 菓物 季節水果

Seasonal fruits

◎ 甘味 季節甜品

Dessert



\$1,180+10%