

先付小品

Apetizer

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

刺身

Sashimi



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

揚物

Deep Fried Dish

◎ 大根佃煮唐揚 (4塊)	Radish karaage (deep fried radish)	120
◎ 酥炸柴魚豆腐 (4塊)	Bonito flakes with tofu	120
◎ 唐揚雞塊	Chicken karaage (deep fried chicken)	160
◎ 蒜香中卷	Deep fried squid with garlic butter sauce	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
◎ 年糕海老磯邊揚	Deep fried shrimp with rice cake	180

燒物

Grilled Dish

◎ 午仔魚一夜干	Grilled dried fish	280
◎ 鹽燒子持香魚	Grilled smelt fish	310
◎ 鹽燒寒鰯下巴	Grilled yellowtail collar	380
◎ 大海老雲丹燒	Grilled prawn with uni sauce	250
◎ 三星蔥醬牛舌	Grilled beef tongue with local green onion sauce	280

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)		
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		
◎ 清炒時蔬 (高麗菜 / 水蓮)	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)		

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	
Fried 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		
◎ 炭燒鰻魚飯	580	
Charcoal-Grilled Eel Rice / Set Meal		
單點	480	
套餐	580	

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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%