

◎ 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) . . . 110

◎ Scallop/pc

◎ 加拿大北寄貝刺身 (單品) . . . 50

◎ Hokigai clam sashimi/pc



刺身

Sashimi

◎ 午仔魚一夜干 (1尾) . . . 280

◎ Grilled dried fish

◎ 鹽燒子持香魚 (1尾) 50 min 310

◎ Grilled smelt fish

◎ 鹽燒寒鰯下巴 . . . 50 min 380

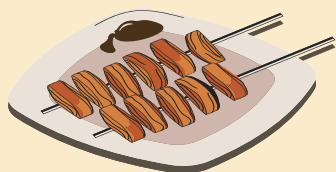
◎ Grilled yellowtail collar

◎ 大海老雲丹燒 (1尾) . . . 250

◎ Grilled prawn with uni sauce

◎ 三星蔥醬牛舌 (5片) . . . 280

◎ Grilled beef tongue with local green onion sauce/onion sauce



燒物

Grilled Dish

◎ 手做枝豆腐 . . . 100

◎ Homemade edamame with tofu

◎ 醋味噌軟絲 (6-8片) . . . 120

◎ Marinated squid with vinegared miso

◎ 水雲三杯醋 . . . 90

◎ Mozuku (algae) with vinegar sauce

◎ 海葡萄沙拉 . . . 120

◎ Seagrape salad

◎ 海鮮沙拉 . . . 120

◎ 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

◎ Crab stick temaki (hand roll)

◎ 鮭魚卵手卷 . . . 160

◎ Salmon roe temaki (hand roll)

◎ 橙醋鱈魚肝 . . . 280

◎ Cod Liver with Orange Vinegar

先付小品

Appetizer

◎ 酥炸柴魚豆腐 (4塊) . . . 120

◎ Bonito flakes with tofu

◎ 唐揚雞塊 (4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

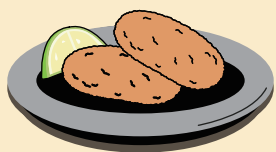
◎ Assorted vegetable tempura

◎ 炸廣島牡蠣付和風塔塔 (2顆) . . . 140

◎ Deep-fried oyster with tartar sauce

◎ 野菜可樂餅 . . . 60

◎ Vegetable Croquette



揚物

Deep Fried Dish

每人低消\$500

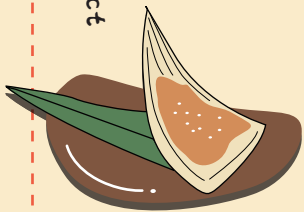
NT\$500 Minimum order per person



- ◎ 炒高山豆苗 (季節限定)
Sautéed pea leaves 160
- ◎ 清炒時蔬 (高麗菜 / 水蓮 / 絲瓜)
Sautéed seasonal vegetable 130
- ◎ 蛤蜊絲瓜 180
- ◎ 日式高湯蛋捲
Stir-Fried Loofah with Clams 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)
Gilled Japanese Yam with cod roe (mentaiko) (4 pcs) 220
- ◎ 節瓜海膽燒 180
- ◎ Grilled wax gourd with uni sauce 180

山里

Mountain Product



- ◎ 泡菜炒豚肉牛 180
- ◎ Fried pork / beef with kimchi 220
- ◎ 金平豚牛 180
- ◎ Fried pork / beef with burdock 220
- ◎ 油封櫻桃鴨腿付黑玉味噌
Cherry duck leg confit with kurumame miso sauce 360
- ◎ 葛瑪蘭豚花生薑燒 290
- ◎ Pork belly with ginger sauce
- ◎ 鮮蔬走地雞烏醋燒 280
- ◎ Braised chicken in black vinegar with assorted vegetables 30 min
- ◎ 味噌燉牛雜 260
- ◎ Miso stewed mixed Beef Offal
- ◎ 酒蒸鮑魚付鮑肝醬 (時價) 約
Japanese style steam abalone with liver sauce 360
- ◎ 活龍蝦三吃 (刺身、烤、味噌湯)
Lobster served in three ways (sashimi, grilled, miso soup) 520

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

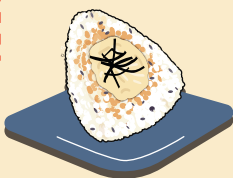
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Main Dish

- ◎ 烤鮭魚飯團
Grilled salmon rice ball 100
- ◎ 鮭魚炒飯 200
- ◎ Fried rice with salmon 200
- ◎ 日式炒烏龍
Fired udon 200
- ◎ 日式湯烏龍
Udon soup 220
- ◎ 豆皮壽司 120
- ◎ Tofu sushi
- ◎ 炙燒鮭魚捲壽司
Seared Salmon Roll 320
- ◎ 海老花壽司
Shrimp hanazushi 280
- ◎ 關山御用米 30
- ◎ Plain white rice 30
- ◎ 炭燒鰻魚飯
Charcoal-grilled Eel Rice / Set Meal 580
- ◎ 50 min 單點 480 套餐

食 事

Rice / Noodles



- ◎ 潮汁蛤清吸 (碗) 150
- ◎ Clam soup
- ◎ 滑子味噌汁 (碗) 80
- ◎ Miso soup
- ◎ 海鮮土瓶蒸 (壺) 120
- ◎ Seafood dobin soup 20 min
- ◎ 季節鮮魚湯 (碗) 150
- ◎ Seasoning fish soup

湯 品

Soup



- ◎ 博多水炊鍋 (雞) 680
- ◎ Chicken nabe (hakata style chicken hotpot)
- ◎ 牡蠣土手鍋 (海鮮) 1080
- ◎ Dojou nabe (oysters & seasonal seafood hot pot) 30 min
- ◎ 饅品壽喜燒 1080
- ◎ Sukiyaki (Pork) 980
- ◎ 豬 980 牛
- ◎ 日式擔擔風味鍋 (精梅花 精五花) 980
- ◎ Japanese-style Tantan Flavor Hot Pot (Mild Spice) (Pork Collar Butt or Pork Belly)

以上鍋物附關山御用米、烏龍麵擇一 (side with rice or noodle)

鍋 物

Hot Pot

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

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%



日光靈舞御膳

二擇一 choice of one

油封櫻桃鴨腿付黑玉味噌

Cherry duck leg confit with kurumame miso sauce

葛瑪蘭豚五花生薑燒

Pork belly with ginger sauce

二擇一 choice of one

墨流鹽燒澎湖海鱺

Salt-grilled amberjack

大海老雲丹燒

Grilled prawn with uni sauce

A餐

Set A

日式茶碗蒸

Chawanmushi

涼拌季節食蔬

Chilled seasonal vegetable

唐揚雞塊

Chicken karaage

B餐

Set B

日式高湯蛋捲

Tamago Yaki

節瓜田樂燒

Grilled zucchini with dengaku

蒜香中卷

Deep fried squid

套餐均附

Includes

水雲三杯醋

Mozuku (Algae) with vinegar sauce

季節魚刺身

Assorted sashimi

每日例湯

Soup of the Day

白飯 / 貓飯

二擇一

Rice / choice of one / Cat food (Neko-Manma)

季節甘物

Seasonal Japanese Sweet

\$880+10%