

先付小品

Appetizer

◎ 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/onion sauce	280
◎ 太刀魚山椒燒 (串/3顆)	Grilled saury with Japanese pepper / stick	150

每人低消 \$350
NT\$350 Minimum order per person

強 筋

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 (hakata style chicken hotpot)	
◎ 牡蠣土手鍋 (海鮮)	880
Dojo nabe (oysters & seasonal seafood hot pot)	
◎ 饅品壽喜燒	880
Sukiyaki (Pork) (Beef)	

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
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	

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舞饌壽喜燒套餐

◎ 綜合刺身

Assorted sashimi

◎ 舞饌壽喜燒 (美國板腱牛 or 葛瑪蘭豚梅花)

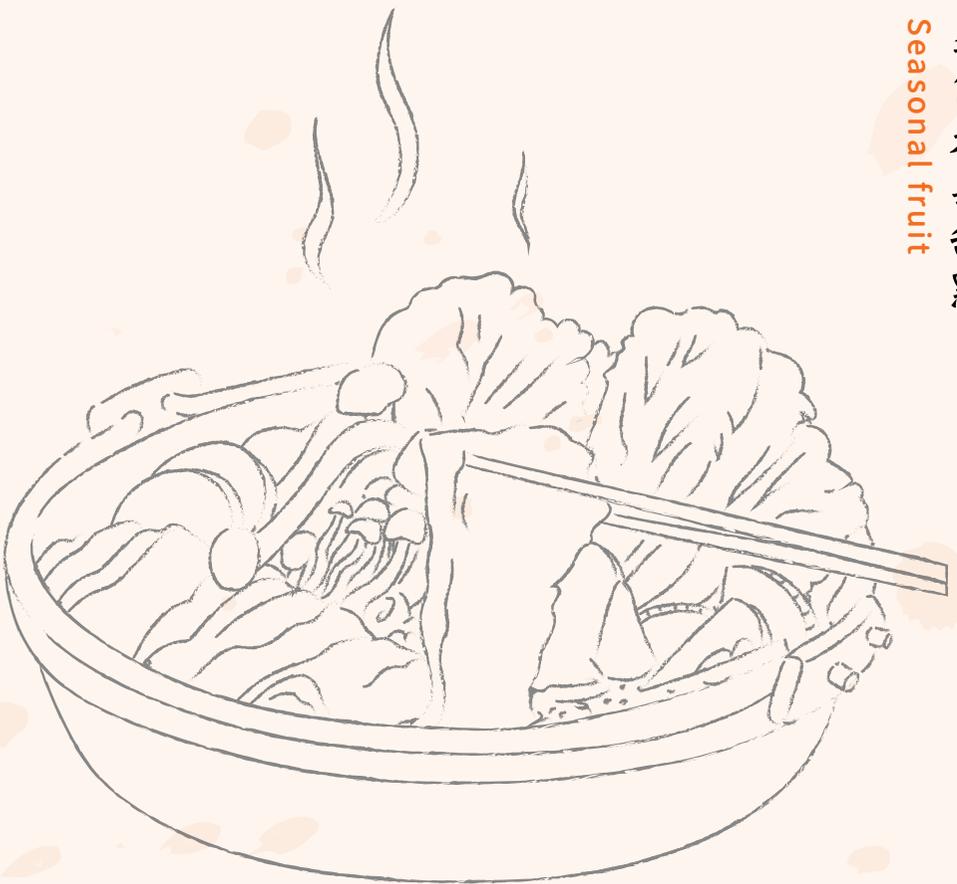
Sukiyaki (Beef/Pork)

◎ 關山御用米、烏龍麵 (二擇一)

(Rice/Udon)

◎ 季節水果甜點

Seasonal fruit



\$1,180+10%