

Appetizers 前菜

Seasonal Vegetables 凉拌青菜	\$120
Seasonal Vegetables with Sesame Tōfu Dressing 凉拌芝麻野菜	\$120
Hair Seaweed in Soy Vinaigrette 醋拌海髮菜	\$120
Seaweed with Green Salad 海菜沙拉	\$180
Beef Tataki 炙燒生牛肉沙拉	\$280
Green Bitter Gourd Salad 綠苦瓜沙拉	\$220
Chirashi Salad (Assorted Seafood Cube Salad) 綜合刺身沙拉	\$380
Wafū Salmon Salad 和風鮮鮭沙拉	\$320
Sautéed Gobō (Burdock) Juliennes 炒牛蒡絲	\$120
Fried Gobō (Burdock) 酥炸牛蒡片	\$100
Fried Squid with Teriyaki Sauce 醬燒花枝	\$250
Japanese Pan-fried Gyoza 日式煎餃	\$100
Japanese Yam Juliennes 山藥細麵	\$120
Uni (Sea Urchin) with Japanese Yam Juliennes 海膽山藥細麵	\$280
Tsukemono (Homemade Japanese Pickles) 自製日式綜合醬菜	\$150
Zāsai (Japanese Pickle Vegetables with Scallop Lips) 萬里風味榨菜	\$120
Sake Steamed Horseshoe Clam 酒蒸馬蹄蛤	\$250/ea
Poached Egg 水煮蛋包	\$50
Fried Egg 荷包蛋	\$50
Soft Boiled Egg 溏心蛋	\$50

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Sashimi or Nigiri 生魚片或握壽司

Maguro (Yellow Fin Tuna) 黃鰭鮪魚	\$100
Sake (Salmon) 鮭魚	\$80
Salmon Belly 鮭魚腹	\$90
Shime Saba (Marinated Mackerel) 醃漬鯖魚	\$70
Sugi (Cobia) 海鱺	\$80
Anago (Conger Eel) 星鰻	\$180
Kanpachi (Amberjack) 紅魷	\$90
Kanpachi (Amberjack) Belly 紅魷腹	\$100
Buri (Japanese Amberjack) 青魷	\$100
Buri (Japanese Amberjack) Belly 青魷腹	\$110
Kajiki (Swordfish) 旗魚	\$90
Aji (Horse Mackerel) 竹筴魚	\$90
Hirame Engawa (Sole) 比目魚鰭邊肉	\$100
Botan Ebi (Red Pot Shrimp) 牡丹蝦	\$160
Red Prawn 阿根廷天使紅蝦	\$120
Uni (Sea Urchin) 海膽	\$210
Ika (Squid) 花枝	\$80
Scallop 干貝	\$120 (Nigiri) / \$180 (Sashimi)
Tamago 玉子燒	\$50
Inarizushi 稻荷壽司	\$50
Ikura (Salmon Roe) Gunkanmaki 鮭魚卵軍艦壽司	\$180
Ebiko (Shrimp Roe) Gunkanmaki 蝦卵軍艦壽司	\$80
Cod Liver Gunkanmaki 鱈魚肝軍艦壽司	\$90

Sashimi or Nigiri Combo 綜合生魚片或綜合握壽司

Combo (10 slices/10 pieces) 綜合(10片/10貫)	\$620
Combo (12 slices/12 pieces) 特選綜合(12片/12貫) (Red Prawn, Scallop and Sea Urchin)	\$950
Maguro (Yellow Fin Tuna) (6 slices/6 pieces) 鮪魚(6片/6貫)	\$500
Sake (Salmon) (6 slices/6 pieces) 鮭魚(6片/6貫)	\$420
Kanpachi (Amberjack) (6 slices/6 pieces) 紅魷(6片/6貫)	\$480
Buri (Japanese Amberjack) (6 slices/6 pieces) 青魷(6片/6貫)	\$560

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Hand Rolls 手卷壽司

Asparagus Salad 蘆筍沙拉手卷	\$120
Asparagus and Prawn Salad 蘆筍明蝦沙拉手卷	\$160
Avocado, Crab and Cucumber Salad 酪梨沙拉手卷	\$120
Uni (Sea Urchin) 海膽手卷	\$210
Ikura (Salmon Roe) 鮭魚卵手卷	\$200
Toro and Spring Onion 蔥花鮭魚肚手卷	\$200
Ebi (Prawn) Tempura 炸蝦天婦羅手卷	\$120
Unagi (Eel) 鰻魚手卷	\$160
Ebiko (Shrimp Roe) 蝦卵手卷	\$90
Fried Gobō (Burdock) 牛蒡手卷	\$90
Nattō 納豆手卷	\$100

Japanese Sushi Rolls 日式卷壽司

Vegetarian Roll 特製蔬菜卷	\$180
Tuna Roll 鐵火細卷	\$150
Cucumber Roll 黃瓜細卷	\$80
Tamago Roll 玉子燒細卷	\$80
Nattō Roll 納豆細卷	\$100
Bottle Gourd Roll 干瓢細卷	\$80
Cod Liver Roll 鱈魚肝細卷	\$120
Seared Salmon with Avocado Roll 炙燒鮭魚卷	\$500
Seared Hirame (Sole) Roll 炙燒比目魚卷	\$300
Rainbow Roll 彩虹卷	\$480
Hana Sushi 花壽司	\$480
Unagi (Eel) Kabayaki with Avocado Roll 蒲燒鰻魚卷	\$420
Spicy Tuna Roll 辣味鮪魚卷	\$420
Spider Roll 軟殼蟹卷 (at least 15 minutes preparation time)	\$300
California Roll 加州卷	\$230

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Rice 飯類

Assorted Sashimi Don 綜合生魚片丼 (with Miso Soup 附:味噌湯)	\$680
Salmon Sashimi Don 鮭魚丼 (with Miso Soup 附:味噌湯)	\$380
Salmon Sashimi and Salmon Roe Don 鮭魚親子丼 (with Miso Soup 附:味噌湯)	\$480
Tuna Sashimi Don 鮪魚丼 (with Miso Soup 附:味噌湯)	\$520
Premium Japanese Freshwater Unagi (Eel) on Rice 鰻魚飯 (with Miso Soup and Pickles 附:味噌湯及日式醬菜)	\$500
Regular Kabayaki Unagi (Eel) on Rice 蒲燒鰻魚飯 (with Miso Soup and Pickles 附:味噌湯及日式醬菜)	\$430
Assorted Tempura with Rice 綜合天婦羅蓋飯 (with Miso Soup 附:味噌湯)	\$320
Japanese Fried Pork Chop with Rice 日式炸豬排飯 (with Miso Soup 附:味噌湯)	\$280
Katsudon (Fried Pork Chop with Egg on Rice) 豬排滑蛋丼 (with Miso Soup 附:味噌湯)	\$300
Chicken Teriyaki with Rice 照燒雞肉飯 (with Miso Soup 附:味噌湯)	\$280
Oyakodon (Braised Chicken with Egg on Rice) 雞肉滑蛋親子丼 (with Miso Soup 附:味噌湯)	\$280
Gyūdon (Simmered Beef and Onion on Rice) 牛丼 (with Miso Soup 附:味噌湯)	\$320
Triangle Rice Ball 三角飯糰 (粒) (Ume / Salmon / Mentaiko 梅子 / 鮭魚 / 明太子)	\$90
Ochazuke (Rice with Soup) 茶泡飯 (Ume / Salmon / Mentaiko 梅子 / 鮭魚 / 明太子)	\$110
Salmon Triangle Rice Ball Ochazuke (Rice with Soup) 烤鮭魚飯糰茶泡飯	\$160

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Noodles 麵類

Country Soba (Hot or Cold) 田舍蕎麥麵 (熱或冷)	\$200
Udon (Hot or Cold) 烏龍麵 (熱或冷)	\$200
Prawn Tempura Udon with Poached Egg 炸蝦月見烏龍麵	\$320
Curry Pork Udon 咖哩豬肉烏龍麵	\$220
Seafood Udon in Pot 海鮮鍋燒烏龍麵	\$320
Tonkotsu Ramen 原味豚骨拉麵	\$250
Spicy Miso Tonkotsu Ramen 辣味噌豚骨拉麵	\$260

Tempura 天婦羅

Kuruma Ebi (Prawn) (one each) 明蝦(1隻)	\$180
Assorted Vegetables (8 pieces) 綜合蔬菜(8片)	\$180
Combo (8 pieces) 綜合(8片) (Noodlefish, Kiss, Shrimps and Vegetables)	\$330
Chicken 酥炸雞肉塊	\$220
Tōfu with Mushroom Sauce (4 pieces) 菇醬炸豆腐(4塊)	\$160
Soft Crab 酥炸軟殼蟹	\$300
Hiroshima Kaki (Japanese Oyster) 酥炸廣島牡蠣	\$250

Grilled Dishes 烤物

Saba (Atlantic Mackerel) with Salt and Lemon 鹽烤青花魚	\$180
Salmon with Salt and Lemon 鹽烤鮭魚	\$250
Ayu (Sweetfish) with Salt 鹽烤香魚 (at least 30 minutes preparation time)	\$250
Air-dried Overnight Amadai with Lemon 烤特製一夜干甘鯛 (at least 30 minutes preparation time)	Market Price / 時價
Miso Deep-sea Sea Bass 深海真鱸魚西京燒	\$450
Miso Sturgeon 香烤味噌鱈龍魚	\$400
Buri (Japanese Amberjack) Breast with Salt 鹽烤青鮫下巴	\$330
Tai (Snapper) Breast with Salt 鹽烤魚下巴 (at least 20 minutes preparation time)	\$220
Beef Kebabs with Sauce (2 skewers) 醬烤牛肉串(2串)	\$220
Pork Shoulder Kebabs (2 skewers) 香烤松阪豬串(2串)	\$120
Pork Belly Kebabs (2 skewers) 香烤五花肉串(2串)	\$110
Chicken Kebabs (2 skewers) 香烤雞肉串(2串)	\$120
Chicken Wing (one each) 香烤雞翅(1支)	\$70
Shiitake Mushrooms with Sauce (2 skewers) 醬烤香菇串(2串)	\$120
Asparagus with Bacon (2 skewers) 蘆筍培根捲(2串)	\$130
Spicy Mentaiko (Marinated Roe of Cod) 烤辣味明太子	\$200
Squid with Sea Urchin Sauce 海膽醬烤花枝	\$200

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T Teppanyaki 日式鐵板料理

Garlic Prime Rib Eye 肋眼牛排	\$720
Boneless Chicken with Bacon 雞腿排	\$380
Pork Shoulder 松阪豬	\$420
Deep-sea Sea Bass 深海真鱸魚	\$450
Garlic Prawns 明蝦	\$320
Asparagus 蘆筍	\$250
Seasonal Vegetables 時蔬	\$150
Assorted Vegetables 香炒五目野菜 (Shiitake, Carrot, Bean Sprout, Cabbage and Seasonal Vegetable)	\$150
Fried Udon 炒烏龍麵	\$220
Japanese Fried Rice 日式炒飯	\$180
Hiroshima Fried Noodles 廣島炒麵	\$250
Butter Abalone 小活鮑	\$450
Garlic Japanese Oyster 廣島生蠔	\$230
Scallion Scallops 蔥燒扇貝	\$300
Beef Vegetables Wraps 香煎野菜牛肉卷	\$220

With an additional NT\$150, we will include
Salad, Chawanmushi, Hard Clam Soup and
Green Tea Ice Cream or Hot Red Bean Soup

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Hot Pots / Sukiyaki 火鍋 / 壽喜燒

Rib Eye Beef Hot Pot (for 2) 肋眼牛肉火鍋(2人份)	\$1,380
Pork Hot Pot (for 2) 梅花豬肉火鍋(2人份)	\$880
Mini Rib Eye Beef Sukiyaki 迷你肋眼牛肉壽喜燒	\$420
Rib Eye Beef Sukiyaki (for 2) 肋眼牛肉壽喜燒(2人份)	\$1,380
Pork Sukiyaki (for 2) 梅花豬肉壽喜燒(2人份)	\$880
Sliced Rib Eye (200 grams) 肋眼牛肉片(200克)	\$520
Sliced Pork (200 grams) 梅花豬肉片(200克)	\$250
Mixed Vegetables 綜合鍋用野菜	\$180
Tōfu 鍋用豆腐	\$80
Yam Pasta 鍋用葛麵	\$100
Konnyaku (Konjak) Noodles 鍋用蒟蒻絲	\$80
Udon 鍋用烏龍麵	\$30
Congee Set 稀飯組合 (Two Eggs, Rice, Chopped Scallion, Seaweed, Fruit Vinaigrette, Pickles)	\$180

Soups 湯類

Miso Soup 味噌湯	\$50
Hard Clam Soup 蛤蜊清湯	\$100
Nori (Seaweed) Soup 海苔清湯	\$80
Eringi Mushroom, Chicken and Bonito in Teapot 杏鮑菇土瓶蒸	\$160
Fish Miso Soup 鮮魚味噌湯	\$180
Kimchi Pork Soup 豬肉泡菜湯	\$250
Sturgeon Soup 鱈龍魚湯	\$250

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Kids' Menu 小朋友菜單

Fried Sweet Potato with Plum Powder 炸地瓜條佐梅子粉	\$90
Steamed Salmon Rice 鮭魚蒸飯	\$150
Curry Croquette 咖哩可樂餅	\$110
Takoyaki 小朋友章魚燒丸子	\$120
Seared Salmon Sashimi Don 炙燒鮭魚丼	\$220
Seared Beef Steak on Rice 炙燒牛排丼	\$220
Chawanmushi (Steamed Egg) 日式茶碗蒸	\$90
Shrimp and Salmon Roe Chawanmushi (Steamed Egg) 日式海味茶碗蒸	\$150
Rice Omelet with Fried Garlic Slice 蒜片蛋包飯	\$220

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Desserts 甜點

Grilled Rice Mochi (one each) 香烤日本年糕(一顆)	\$80
Grilled Rice Mochi in Red Bean Soup 紅豆年糕湯	\$100
Green Tea Ice Cream with Red Beans 紅豆抹茶冰淇淋	\$120
Green Tea Syrup with Red Beans on Shaved Green Tea Ice 宇治金時	\$130
Crystal Yam Pasta with Brown Sugar Syrup 黑砂糖葛麵	\$120
Japanese Red Bean Jelly 紅豆羊羹	\$100
Teppanyaki Banana with Vanilla Ice Cream 鐵板煎香蕉佐香草冰淇淋	\$130

Beers 啤酒

Asahi Dry 朝日	\$120
Kirin 麒麟	\$120

Fresh Juices 新鮮果汁

Orange 柳橙	\$135
Papaya 木瓜	\$135
Pineapple 鳳梨	\$125
Watermelon 西瓜	\$125

Soft Drinks 軟性飲料

Yogurt Soda 可爾必思蘇打	\$100
Yuzushu Soda 柚子酒蘇打	\$320
Coke 可口可樂	\$55
Coke Light 低卡可樂	\$55
Sprite 雪碧	\$55
Soda Water 蘇打水	\$55
Tonic Water 通寧水	\$55
Ginger Ale 薑汁汽水	\$55
Apple Sidra 蘋果西打	\$55

Coffees 咖啡

Americano 美式	\$65/80
Cappuccino 卡布奇諾	\$100/135
Latte 拿鐵	\$100/135

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Sake List 清酒

Dassai Junmidaiginjō 獺祭 純米大吟醸 \$850/300ml

Only 50% of each rice grain is milled and preserved for fermentation of Dassai sake.
Behind the gentle rice fragrance reveals rich fruity aroma.
Recommended to serve with stir-fry, grilled, or tempura dishes.

Junmidaiginjō Tentaka Kokoro 天鷹心 純米大吟醸 \$850/300ml / \$1,800/720ml

The refined texture comes from a ginjōsu refined into a Junmidaiginjō.
It is an ultimate manifestation of the Yamada Nishiki brews.
Subtle aroma accompanied by a full-bodied texture brings out the special sensation of the gentle spiciness. It is the representative of the Tentaka's sake brews.
Recommended to serve with grilled white fish, pan-fried gyoza, or stir-fried dishes.

Kozaemon Junmaiginjō 小左衛門 純米吟醸 \$850/300ml

This type of rice shows fruitiness and freshness of an apple,
which brings a balanced sweetness on the palate and performs energy at the finish.
Well served with all kinds of dishes, especially with sashimi and nigiri.

Kaiun Junmaiginjō 開運 純米吟醸 \$1,650/720ml

Kaiun is one of the most representative sake brewers in Shizuoka-ken, Japan.
It uses the famous Yamada Nishiki rice to create a dry, yet light, mellow, and well-balanced flavor.
Although it is classified as Junmaiginjō, but it actually has the texture of Junmidaiginjō.
Recommended to serve with grilled dishes or hot pot.

Tokubetsu Junmai Hakkaisan 八海山 特別純米 \$750/300ml / \$1,500/720ml

This special sake is brewed with subsurface water flowing in the Hakkaisan mountains,
generally known as the water from the "thunder and lightning god".
Sake brewed from this precious soft water is characterized by a tender texture,
moderate dryness, and smooth taste.
Recommended to serve with sushi, sashimi, or dishes with a heavier taste like tempura.

Chitosezuru Junmaishu Tanchozuru 千歳鶴 純米酒 \$650/300ml / \$1,400/720ml

Uses the famous Ginfu sake rice in Hokkaidō and the best underground
clear running water from the brewery location.
Recommended to serve with seafood, stir-fried dishes, or grilled dishes.

Tōkō Ginjōshu 東光吟醸 \$550/300ml / \$1,200/720ml

Brewed in the mountains where abundant sub-surface springs
and deep snow nurture the fine rice, this special brew has an incomparable
purity characterized by a refined and deep taste. It is a dry ginjōsu with a unique character.
Recommended to serve with stir-fry, grilled, or fried dishes.

Gassan Fukumusubi 月山 福結 \$950/720ml / \$180/150ml(pot)

This is a special edition limited for the ginjōsu fans in Taiwan.
This special sake is a product of the fine Gohyakumangoku rice produced in Shimane-ken.
The elegant texture, gentle fruity scent, and luscious taste make
it one of the best among the finest ginjōsu brews.
Recommended to serve with sukiyaki, fried dishes, and teriyaki chicken.

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House Sake 精選清酒

Sawanotsuru Jōsen Honjōzō 澤之鶴 上撰本醸造

\$180/150ml(pot)

This house sake has no artificial coloring nor added sugar.
The natural sweetness comes from the red rice.

Kagatsuru Umeshu 加賀鶴梅酒

\$180/90ml(glass)

Based on a sake brewed with the Gohyakumangoku rice.
This special wine is a blend of traditional Japanese sake with sweet plum.

Chiyomusubi Yuzushu 千代結 柚子物語

\$220/100ml(glass) / \$900/bottle

Brewed with pomelo growing from Tottori-ken of Japan and junmaishu,
this sake creates a tender texture with refreshing pomelo aroma and elegant sweet-sour taste.

Shōchū 焼酎

Amakusashirō Mugishōchū 天草四郎 麥焼酎

\$150/90ml(glass)

Born with the best natural resources in "the country of fire"-
Kumamoto area, made by the famous running water coming down
from Asu Mountain and selected wheat and rice harvested in Kyūshū area.
Soft, smooth, and aromatic.

Satsumamuso Gold 薩摩無雙 金 芋焼酎

\$150/90ml(glass)

Made in the most popular sweet potato Shōchū country- Kagoshima area.
Winner of the Chairman's Award of the Best Honkaku Shōchū
by The Sake Association in Kagoshima in 2009.
Winner of Gold Medal Award in 2009 & 2010.

ぎょせん
GYOSÓN

