



單點菜單

単品メニュー A La Carte Menu



刺身 生魚片 Sashimi



豪華綜合生魚片12片 Premium Sashimi Platter

NT\$680

綜合生魚片7片 Assorted Sashimi Platter NT\$350

炙燒鮪魚半敲燒 Tuna Tataki

NT\$380



桔果醋鱈魚肝拌洋蔥 Cod-liver Mix Onions With Orange Vinegar Sauce

NT\$280



炙燒鮭魚半敲燒 Salmon Tataki

NT\$380



手卷き寿司、お握り

手卷、飯糰 Temaki Sushi(Hand Roll) Onigiri(Rice Ball)



烤鮭魚飯糰 Rice Ball With Salmon

NT\$100



蝦**蘆筍手卷** Temaki Sushi: Shrimp And Asparagus

NT\$80

越光白米飯 Koshihikari Rice NT\$40

蔥花鮪魚手卷 Temaki Sushi:Gr NT\$120

Onion Tuna Hand ! 鮭魚卵手卷

Roll

NT\$150

Temaki Sushi: Green 🔉 Onion Tuna Hand Roll

Temaki Sushi: Salmon

蒸物/汁物

蒸煮、湯類 Hot Dishes Soups



海鮮茶碗蒸 NT\$150 Seafood Chawanmushi



茶壺海鮮清湯 NT\$180 Dobin Mushi: Steamed Seafood Soup In Teapot

鮮魚味噌湯 Fish Miso Soup NT\$150

蛤蠣味噌湯 Clam Miso Soup NT\$150

w.







柳町日式火鍋 Yanagi Hot Pot NT\$580



無骨牛小排肉片 Usda Beef Short Rib NT\$680



台灣黑豬梅花肉片 Taiwan Pork NT\$480



蛤蠣盤 Clam Plate NT\$250



豪華綜合握壽司九貫 Topped Assorted Nigiri Sushi Platter (Burn, Sashimi) NT\$630



蒲燒鰻魚三吃 Three Meals Of Kabayaki Eel NT\$760



西班牙火牛捲壽司 Spain USDA Beef Sushi Roll NT\$350



炙鮭魚火焰捲壽司 Broiled Salmon Sushi Roll NT\$350



鮭魚親子丼 Rice Bowl With Salmon And Salmon Roe (Burn, Sashimi) NT\$480



豪華生魚片丼 Sushi Rice Topped With Sashimi (Burn, Sashimi) NT\$580

日式炒烏龍麵 Stir-fried Udon Noodles。 NT\$280

明太子奶油烏龍麵

NT\$350

Creamy Mentaiko Udon Noodles

鮭魚生魚片丼 炙燒、刺身

NT\$380

Rice Bowl With Salmon (Burn, Sashimi)

蒲燒鯖魚飯

NT\$400

Grilled Mackerel Donburi

N15400

綜合握壽司九貫

NT\$450

Assorted Nigiri Sushi Platter

.

美國無骨牛小排丼

USDA Beef Short Ribs Donburi

NT\$660



A定食

單點加價NT\$200升級定食A A La Carte Upgrade To Set Menu With Additional NT\$200

野菜和風沙拉

Wild Vegetable Salad With Japanese Messing

日式小菜兩種

Two Kinds Of Japanese Side Dishes

海鮮茶碗蒸

Seafood Chawanmushi

蝦蘆筍手卷

Temaki Sushi: Shrimp And Asparagus

日式味噌湯

Miso Soup

本日甜點

Dessert Of The Day



軟殼蟹壽司 Soft-shell Crab Sushi

NT\$320



黑松露奶油烏龍麵 NT\$350 Stir-fried Black Truffle Deglazing Sauce Udon Noodles



B定食

單點加價NT\$280升級定食B A La Carte Upgrade To Set Menu With Additional NT\$280

蟹肉棒和風沙拉

Kanikama Salad With Japanese Messing

日式小菜兩種

Two Kinds Of Japanese Side Dishes

松露茶碗蒸

Truffle Flavored Savory Steamed Egg Custard

蝦蘆筍手卷

Temaki Sushi: Shrimp And Asparagus

茶壺海鮮清湯

Dobin Mushi: Steamed Seafood Soup In Teapot

本日甜點

Dessert Of The Day



彩虹米菓炸蝦天婦羅 Tempura, Prawn And Vegetables NT\$360



炸雞肉唐揚 Tempura, Chicken Thigh Fillet



炸軟殼蟹天婦羅 Deep-fried Soft-shell Crab

NT\$360



鹽烤花魚一夜干 Grilled Hokke NT\$388



鹽烤鰤魚下巴 Broiled Yellowtail's Jaw With Salt NT\$388

炒季節時蔬 Fried Seasonal Vegetables NT\$250

醬烤雞腿 NT\$255 Grilled Chicken Thigh With Soy Sauce

鹽烤鯖魚 NT\$288
Salt Grilled Mackerel

烤蒲燒鰻魚 NT\$650 Grilled Kabayaki Eel Fillet



雞腿肉陶板燒 Grilled Chicken Thigh On Ceramic Plate NT\$320



台灣黑豬梅花肉陶板燒 Grilled Sliced Pork Belly On Ceramic Plate NT\$320



陶板燒口味任選一款: 胡麻/壽喜燒/朴葉味噌

Choose One Of The Ceramic Plate Flavors: Sesame Sauce, Sukiyaki, Hoba-miso



A定食

單點加價NT\$200升級定食A A La Carte Upgrade To Set Menu With Additional NT\$200

野菜和風沙拉

Wild Vegetable Salad With Japanese Messing

日式小菜兩種

Two Kinds Of Japanese Side Dishes

海鮮茶碗蒸

Seafood Chawanmushi

蝦蘆筍手卷

Temaki Sushi:Shrimp And Asparagus

日式味噌湯

Miso Soup

本自甜點

Dessert Of The Day



B定食

單點加價NT\$280升級定食B A La Carte Upgrade To Set Menu With Additional NT\$280

蟹肉棒和風沙拉

Kanikama Salad With Japanese Messing

日式小菜兩種

Two Kinds Of Japanese Side Dishes

松露茶碗蒸

Truffle Flavored Savory Steamed Egg Custard

蝦蘆筍手卷

Temaki Sushi:Shrimp And Asparagus

茶壺海鮮清湯

Dobin Mushi: Steamed Seafood Soup In Teapot

本日甜點

Dessert Of The Day





套餐菜單

コース料理 Set Menu





柳町無菜單料理套餐 Yanagi Omakase Set Menu

沙拉 Salad

前菜 Appetizer

生魚片 Sashimi

烤物 Grills

強肴 Main Course

揚物 Tempura

食事 Rice And Noodles

汁物 Soup

甜點 Dessert

NT\$2,500 /客 Per Person





柳町推薦套餐

Yanagi Selections Set Menu

沙拉 Salad 蟹肉棒沙拉

Kanikama Salad With Japanese Messing

先付

山藥細絲 Yam Noodles

Appetizer 🔬

刺身 Sashimi 綜合刺身 或 蝦蘆筍手卷、星鰻手卷

Assorted Sashimi Platter Or

Temaki Sushi: Shrimp And Asparagus, grilled Eel

燒物 Grills 鹽烤花魚一夜干 Grilled Hokke

蒸物。

Boiled Dish

海鮮茶碗蒸

Seafood Chawanmushi

強肴 🛭

Main Dish

美國無骨牛小排陶板燒 或 台灣黑豬梅花肉陶板燒

Grilled USDA Beef On Ceramic Plate Or Grilled Sliced Pork Belly On Ceramic Plate

食事

Rice

炙燒握壽司2貫

Assorted Nigiri Sushi Platter

椀物 Soup 茶壺海鮮清湯

Dobin Mushi: Steamed Seafood Soup In Teapot

甜點

本日甜點

Dessert

Dessert Of The Day

NT\$1,280 /客 Per Person





柳町推薦套餐

Yanagi Selections Set Menu

沙拉 Salad 軟殼蟹沙拉

Soft-shell Crab Salad

蒸物

松露茶碗蒸

Boiled Dish

Truffle Flavored Savory Steamed Egg Custard

手捲

Hand Roll

蝦蘆筍手捲

Temaki Sushi: Shrimp And Asparagus

刺身

Sashimi

頂級綜合刺身 或 頂級綜合刺身陶板煮

Assorted Sashimi Platter Or

Assorted Sashimi Platter On Ceramic Plate

燒物。

Grills

鹽烤鰤魚下巴

Broiled Yellowtail's Jaw With Salt

揚物

Tempura

炸大蝦彩虹米菓天婦羅佐卡布奇諾醬

Tempura, Prawn And Vegetables

食事

Rice

炙燒鮭魚親子散壽司 或 炙燒美國無骨牛小排散壽司 Grilled Salmon And Salmon Roe Chirashi Sushi Or

Grilled USDA Beef Chirashi Sushi

椀物 Soup 日本北海道干貝春雨煮

Japanese Hokkaido Scallop Vermicelli Cook

甜點

本日甜點

Dessert

Dessert Of The Day

NT\$1,780 /客 Per Person





柳町素食套餐

Yanagi Vegetarian Set Menu

沙拉 Salad 野菜和風沙拉

Wild Vegetable Salad With Japanese Messing

先付 Appetizer 米味噌黄瓜捲

Cucumber Roll With Rice Miso

烤物 Grills 米茄、杏鮑菇田樂燒

Grilled Eggplant And King Trumpet Mushroom

Shoots With Miso

燒物 Grills 和風鮮菇山藥陶板

Grilled Japanese Style Mushrooms On Ceramic Plate

揚物 Tempura 野菜天婦羅

Tempura, Assorted Vegetables

食事 Rice

紫蘇梅山藥捲

Sushi Roll: Grated Yam And Perilla Plum

椀物 Soup 烤年糕蔬菜清湯

Vegetable Soup With Grilled Mochi

(Japanese Rice Cake)

甜點

當日甜點

Dessert

Dessert Of The Day

NT\$980 /客 Per Person