

Featured Set Menu

蝶屋日本料理

楓 套 餐

每位
Per Person NT \$880

三味前菜

Appetizers

姿造盛合刺身

Tsukuri Sashimi

松板豬胡麻味噌燒 豬肉產地:西班牙 Origin of Pork: Spain

Imported From Spain Grilled Pork Neck with Sesame Paste

海鱸昆布蒸

Striped Bass Steamed with Kelp

櫻花蝦蒸飯

Steamed Rice with Sergestid Shrimp

小蜆味噌汁

Clam Miso Soup

季節鮮果盤

Seasonal Fresh Fruit Platter

精緻甜點

Exquisite Desserts



上列價格須加10%服務費

自備酒水須酌收酒水服務費(紅、白酒酌收\$300/瓶、烈酒酌收\$500/瓶)

All prices are subject to 10% service charge

An additional charge is needed for self brought wine NT\$300/bottle & liquor NT\$500/bottle

Featured Set Menu

蝶屋日本料理

蔬 食 套 餐

每位

Per Person

NT\$880

若芽野菜

Vegetables with Plum Vinegar

胡麻山藥蘆筍

Chinese Yam and Asparagus with Sesame Paste

洋芋茶巾揚

Deep-Fried Mashed Potato Wrapped in Kelp and Tofu Skin

猴頭菇荷葉燒

Grilled Bearded Tooth Mushroom with Miso Sauce in Lotus Leaf

紫蘇梅漬御飯

Rice with Perilla Plum Sauce

白果鮮菇湯

Ginkgo with Mushroom and Kelp Soup

季節鮮果盤

Seasonal Fresh Fruit Platter

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Featured Set Menu

蝶屋日本料理

櫻 套 餐

每位
Per Person NT \$1280

三味前菜

Appetizers

姿造盛合刺身

Tsukuri Sashimi

龍蝦芝士燒

Grilled Lobster with Cream Sauce

松板豬胡麻味噌燒 豬肉產地:西班牙 Origin of Pork: Spain

Imported From Spain Grilled Pork Neck with Sesame Paste

海鱸昆布蒸

Striped Bass Steamed with Kelp

磯之雪紫蘇壽司

Sushi with Perilla Plum Sauce

鮮魚味噌湯

Fresh Fish Miso Soup

季節鮮果盤

Seasonal Fresh Fruit Platter

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Choya Japanese Restaurant

A La Carte Menu



チョーヤ日本料理单品

拉麵 Ramen Noodle

豚骨拉麵 猪肉產地:台灣 Origin of Pork: Taiwan NT\$280

Tonkotsu Ramen

味噌拉麵 猪肉產地:台灣 Origin of Pork: Taiwan NT\$280

Miso Ramen

地獄拉麵(辣) NT\$280

Spicy Ramen 猪肉產地:台灣 Origin of Pork: Taiwan

咖哩 Curry

兒童咖哩飯 猪肉產地:台灣 Origin of Pork: Taiwan NT\$160

Children's Curry Rice

甘味咖哩飯(素食可食) NT\$220

Sweet Flavor Curry Rice

煙波秘製黑咖哩飯(辣) NT\$220

Riverbank Special Black Curry Rice



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Choya Japanese Restaurant

A La Carte Menu



チョーヤ日本料理单品

手卷 Te-Maki (Hand Roll)

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|--|---------|
| 蘆筍手卷
Asparagus | NT\$45 |
| 鮮蝦手卷
Shrimp | NT\$45 |
| 蝦卵手卷
Shrimp Roe | NT\$45 |
| 蝦蘆筍手卷
Shrimp & Asparagus Temaki Sushi | NT\$60 |
| 鮭魚卵手卷
Salmon Roe Temaki Sushi | NT\$130 |
| 加拿大海膽手卷 每日限量
Canadian Sea Urchin Temaki Sushi | NT\$130 |

沙拉 Salad

- | | |
|---------------------------------------|---------|
| 和風蔬菜沙拉
Japanese Salad Dressing | NT\$100 |
| 和風鮮蝦沙拉
Japanese-Style Shrimp Salad | NT\$120 |



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チョーヤ日本料理单品

生魚片 Sashimi

- | | |
|---|---------|
| 綜合生魚片 (7片)
Assorted Sashimi (7 pcs) | NT\$380 |
| 鮭魚生魚片 (5片)
Salmon Sashimi (5 pcs) | NT\$220 |
| 旗魚生魚片 (5片)
Swordfish Sashimi (5 pcs) | NT\$150 |
| 鮪魚生魚片 (5片)
Tuna Sashimi (5 pcs) | NT\$260 |
| 生魚片丼飯
Sashimi Don | NT\$420 |

壽司 Sushi

- | | |
|--|---------|
| 肉鬆細卷 (6貫) 豬肉產地:台灣 Origin of Pork: Taiwan
Pork Floss Hosonaki Maki (6 pcs) | NT\$60 |
| 海苔壽司 (4貫) 豬肉產地:台灣 Origin of Pork: Taiwan
Seaweed Sushi (4 pcs) | NT\$80 |
| 稻禾壽司 (5貫)
Inari Sushi (5 pcs) | NT\$80 |
| 鮪魚鐵火卷 (6貫)
Tuna Roll (6 pcs) | NT\$140 |
| 花壽司 (5貫) 豬肉產地:台灣 Origin of Pork: Taiwan
Deep-Fried Shrimp Assorted Roll (5 pcs) | NT\$150 |



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チョーヤ日本料理单品

握壽司 Sushi

玉子燒握壽司 (2貫) NT\$50

Japanese Egg Sushi (2 pcs)

鮮蝦握壽司 (2貫) NT\$50

Shrimp Nigiri Sushi (2 pcs)

鮭魚握壽司 (2貫) NT\$100

Salmon Nigiri Sushi (2 pcs)

星鰻握壽司 (2貫) NT\$120

Roasted Conger Eel Sushi (2 pcs)

鮭魚卵握壽司 (1貫) NT\$130

Salmon Roe Nigiri Sushi

加拿大海膽握壽司 (1貫) 每日限量 NT\$130

Canadian Sea Urchin Nigiri Sushi

天使蝦握壽司 (2貫) NT\$140

Argentine Red Shrimp Nigiri Sushi (2 pcs)

炙燒干貝握壽司 (2貫) NT\$150

Grilled Scallop Sushi (2 pcs)

蒸物 Steamed Food

茶碗蒸 NT\$80

Steamed Egg with Seafood



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チョーヤ日本料理单品

炸物 Fried

唐揚炸雞 **NT\$120**

Japanese Karaage Fried Chicken

和風炸雞翅 **NT\$120**

Japanese-Style Fried Chicken Wings

酥炸厚切豬排 豬肉產地:台灣 Origin of Pork: Taiwan **NT\$150**

Deep-Fried Thick-Cut Pork Chop

炸蝦麵線揚 **NT\$160**

Deep-Fried Shrimp Wrapped in Vermicelli

香料酥炸魷魚 **NT\$168**

Crispy Deep-Fried Squid



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Choya Japanese Restaurant

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チョーヤ日本料理单品

冰飲 Cold Drink

原味抹茶 Matcha Tea	NT\$80
原味紅茶 Black Tea	NT\$80
珍珠抹茶 Matcha with Tapioca Pearls	NT\$100
珍珠紅茶 Black Tea with Tapioca Pearls	NT\$100
冰淇淋抹茶 Matcha (Green Tea) Ice Cream	NT\$100
冰淇淋紅茶 Black Tea Ice Cream	NT\$100
綜合抹茶 Mixed Matcha	NT\$140
綜合紅茶 Mixed Black Tea	NT\$140



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Choya Japanese Restaurant

A La Carte Menu



チョーヤ日本料理单品

冰飲 Cold Drink

- | | |
|---|---------|
| 抹茶拿鐵
Matcha Latte Milk Tea | NT\$120 |
| 紅茶拿鐵
Milk Black Tea | NT\$120 |
| 珍珠抹茶拿鐵
Matcha Latte with Tapioca Pearls | NT\$140 |
| 珍珠紅茶拿鐵
Black Tea Latte with Tapioca Pearls | NT\$140 |
| 冰淇淋抹茶拿鐵
Matcha Latte Milk Tea with Ice Cream | NT\$140 |
| 冰淇淋紅茶拿鐵
Milk Black Tea Ice Cream | NT\$140 |
| 綜合抹茶拿鐵
Mixed Matcha Latte Milk Tea | NT\$160 |
| 綜合紅茶拿鐵
Assorted Black Tea Latte | NT\$160 |

熱飲 Hot Drink

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|--------------------------------|--------|
| 柚香蜜茶
Grapefruit & Honey Tea | NT\$80 |
|--------------------------------|--------|



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チョーヤ日本料理单品

酒水類 Beverage

可口可樂 330ml Coca Cola	NT\$130
台灣金牌啤酒 600ml Gold Medal Taiwan Beer	NT\$150
麒麟啤酒 330ml Kirin Beer	NT\$140
海尼根啤酒 330ml Heineken Beer	NT\$140
白鶴清酒 冰 / 熱 (150ml / 壺) Hakutsuru Sake Cold / Hot	NT\$150
白鶴清酒 冰 / 熱 (2L) Hakutsuru Sake Cold / Hot 2L	NT\$1800
獺祭純米大吟釀 (720ml) Dassai Sake	NT\$2400
獺祭純米大吟釀 (300ml) Dassai Sake	NT\$1100
Choya 梅酒 (150ml / 壺) Choya Classic Umeshu	NT\$250



上列價格須加10%服務費
飲酒勿開車飲酒過量有礙健康

All prices are subject to 10% service charge
Don't drink and drive.

Excessive consumption of alcohol is harmful to health.

Choya Japanese Restaurant Set Menu For 10 Persons

チョーヤ日本料理-十人前コース

蝶屋日本料理 10人 (需提前兩小時預定)



每桌
Per Table

NT\$6000

盛合生魚片拼盤 (生魚片、五味淡菜、和風軟絲)

Sashimi Platter (Sashimi, Five-Spiced Mussel, Japanese-Style Neritic Squid)

上野壽司 (海苔、花壽司、豆皮)

Ueno Sushi (Nori, Uramaki Sushi, Inari Sushi)

松阪豬胡麻味噌燒 豬肉產地: 西班牙 Origin of Pork: Spain

Roasted Pork Neck with Sesame Paste

明蝦麵線揚

Deep-Fried Shrimp Wrapped in Vermicelli

四季時蔬

Seasonal Vegetables

雙拼素燒 (明太子茭白筍、若雞馬鈴薯芝士燒)

Double-Grill Combo (Grilled Water Bamboo Shoot with Cod Roe, Grilled Chicken & Potato with Cheese)

螃蟹玉子蒸

Steamed Crab with Egg

豚肉味噌鍋 豬肉產地: 台灣 Origin of Pork: Taiwan

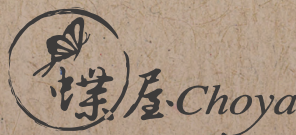
Pork Miso Hot Pot

季節鮮果盤

Seasonal Fresh Fruit Platter

精緻甜點

Exquisite Desserts



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Choya Japanese Restaurant Set Menu For 10 Persons

チョーヤ日本料理-十人前コース

蝶屋日本料理 10人 (需提前三天預定)

和 漢 卓 菜

每桌

Per Table

NT\$6000

盛合生魚片拼盤 (生魚片30片)

Sashim

和風酥炸軟殼蟹

Deep Fried Soft Shell Crab

米茄時蔬田樂燒

Baked Eggplant with Miso

野菜雞肉陶板燒

Sautéed Beef Sinew and Vegetable

四季野菜

Sautéed Seasonal Vegetable

魚首味噌鍋

Fish Head Hot Pot with Miso Soup

波羅鯖魚塩燒

Grilled Mackerel with Salt

盛合壽司

Assorted Sushi

季節鮮果盤

Seasonal Fresh Fruit Platter

精緻甜點

Exquisite Desserts



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Choya Japanese Restaurant Set Menu For 10 Persons

チョーヤ日本料理-十人前コース

蝶屋日本料理 10人 (需提前三天預定)

和 漢 卓 菜

每桌
Per Table

NT\$8000

磯煮鮑魚和風沙拉

Abalone Salad with Home Made Dressing

盛合刺身拼盤 (生魚片、果醋鮮蚶、五味軟絲、黑豆)

Seafood Combo(Sashimi, Oyster, Neritic Squid, Black Bean)

酥炸軟殼蟹

Deep Fried Soft Shell Crab

陶燒酒蒸蝦

Steamed Shrimp with Sake Wine

雞肉野菜治部煮

Stew Chicken and Vegetable with Soy Sauce

嫩肩牛肉味噌燒 牛肉產地:美國Origin of Beef: U.S.A

Baked US Beef with Miso Sauce

蝶屋海陸鍋

Seafood Hot Pot with Seasonal Vegetable

石斑魚吟釀清酒蒸

Steamed Grouper with Sake Wine

盛合壽司 明日香 (炸蝦壽司卷、鮭魚火舞卷)

Assorted Sushi

四季鮮果盤

Seasonal Fresh Fruit Platter

精緻甜點

Exquisite Desserts



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Choya Japanese Restaurant Set Menu For 10 Persons

チョーヤ日本料理-十人前コース

蝶屋日本料理 10人 (需提前三天預定)



每桌
Per Table

NT\$10000

龍蝦洋芋沙拉

Labster Salad with Potato

盛合刺身拼盤 (生魚片、鮑片沙拉、油魚子、黑豆)

Seafood Combo (Sashimi, Abalone, Fish Roe, Black Bean)

星鰻大葉天婦羅

Deep Fried Conger Eel with Basil Leaves

車海老干貝柚子味噌燒

Baked Prawns and Scallops

嫩肩牛肉味噌燒 牛肉產地:美國Origin of Beef: U.S.A

Baked US Beeft with Miso Sauce

北海道鱈場蟹足鍋

King Crab Hot Pot with Seasonal Vegetable

鮭魚頭荒焚燒

Stew Salmon Head with Soy Sauce

蘆筍柳松菇奶油燒

Asparagus with Mushroom and Butter

盛合壽司 蝶 (軟殼蟹壽司、鰻魚太卷)

Assorted Sushi

四季鮮果盤

Seasonal Fresh Fruit Platter

精緻甜點

Exquisite Desserts



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午餐 11:30-14:00

晚餐 17:30-21:00

訂位專線: +886-03-520-3188 轉5140