



蝶屋・Choya

| Choya Japanese Restaurant |

チョーヤ日本料理



# 蝶屋日本料理-楓套餐

## Featured Set Menu

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)

Stone Grilled Pork Neck with Sesame Paste

海鱸昆布蒸

Steamed Striped 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

每位/ Per Person NT\$880

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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

# 蝶屋日本料理-蔬食套餐

## Featured Vegetarian Set Menu

若芽野菜

Vegetables with Plum Vinegar

胡麻山藥蘆筍

Japanese Yam and Asparagus with Sesame Paste

洋芋茶巾揚

Deep-Fried Mashed Potato Wrapped in Kelp and Soy Film

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

精緻甜點

Exquisite Desserts

每位/ Per Person NT\$880

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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

# 蝶屋日本料理-櫻套餐

## Featured Set Menu

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)

Stone Grilled Pork Neck with Sesame Paste

海鱸昆布蒸

Steamed Striped 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

精緻甜點

Exquisite Desserts

每位/ Per Person NT\$1,280

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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

# 蝶屋日本料理單點菜單

## Choya Japanese Restaurant A La Carte Menu

### 拉麵

#### Ramen

售價 Price

現烤爐燒香草豬拉麵(豬肉產地:台灣 Origin of Pork: Taiwan)

NT\$390

Freshly Grilled Herb Pork Ramen

現烤爐燒牛肩排拉麵(牛肉產地:美國 Origin of Beef: U.S.A)

NT\$450

Freshly Grilled Chuck Ramen

### 咖哩

#### Curry

售價 Price

兒童咖哩飯(豬肉產地:台灣 Origin of Pork: Taiwan)

NT\$180

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)含牛肉成份(牛肉產地:美國 Origin of Beef: U.S.A)

NT\$220

Lakeshore Special Black Curry Rice

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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

## 手卷

Te-Maki (Hand Roll)

售價 Price

蘆筍手卷

NT\$59

Asparagus

鮮蝦手卷

NT\$59

Shrimp

蝦卵手卷

NT\$60

Shrimp Roe

蝦蘆筍手卷

NT\$79

Shrimp & Asparagus Temaki Sushi

鮭魚卵手卷

NT\$150

Salmon Roe Temaki Sushi

## 沙拉

Salad

售價 Price

和風蔬菜沙拉

NT\$100

Japanese Style Green Salad

和風鮮蝦沙拉

NT\$120

Japanese Style Shrimp Salad

玉子燒(5 片)

NT\$100

Japanese Egg (Tamagoyaki) (5 pcs)

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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

## 生魚片

### Sashimi

### 售價 Price

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\$230
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\$270
生魚片丼飯 Sashimi Don	NT\$450

## 壽司

### Sushi

### 售價 Price

肉鬆細卷(6 貫) (豬肉產地:台灣 Origin of Pork: Taiwan) Pork Floss Hosonaki (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(4 貫) Inari Sushi (4 pcs)	NT\$80
鮪魚鐵火卷(6 貫) Tuna Roll (6 pcs)	NT\$150
花壽司(4 貫) (豬肉產地:台灣 Origin of Pork: Taiwan) Deep-Fried Shrimp Assorted Roll (4 pcs)	NT\$160

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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

## 握壽司

### Nigiri

售價 Price

鮮蝦握壽司(2 貫)

NT\$50

Shrimp Nigiri (2 pcs)

鮭魚握壽司(2 貫)

NT\$120

Salmon Nigiri (2 pcs)

星鰻握壽司(2 貫)

NT\$120

Roasted Conger Eel Nigiri (2 pcs)

鮭魚卵握壽司(1 貫)

NT\$150

Salmon Roe Nigiri (1 pcs)

天使蝦握壽司(2 貫)

NT\$150

Argentine Red Shrimp Nigiri (2 pcs)

炙燒干貝握壽司(2 貫)

NT\$160

Grilled Scallop Nigiri (2 pcs)

## 蒸物

### Steamed Food

售價 Price

茶碗蒸

NT100

Steamed Egg with Seafood (Chawanmushi)

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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



## 炸物

Fried

售價 Price

和風炸雞翅

NT\$120

Japanese Style Fried Chicken Wings

唐揚炸雞

NT\$130

Japanese Style Fried Chicken (Karaage)

酥炸軟殼蟹

NT\$160

Deep-Fried Soft Shell Crab

酥炸厚切豬排(豬肉產地:台灣 Origin of Pork: Taiwan)

NT\$168

Deep-Fried Thick-Cut Pork Chop

香料酥炸魷魚

NT\$248

Crispy Deep-Fried Squid

## 湯品

Soup

售價 Price

小蜆味噌湯

NT\$80

Clam Miso Soup

鮮魚味噌湯

NT\$120

Fresh Fish Miso Soup

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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



## 冰飲

### Cold Drinks

售價 Price

原味抹茶

NT\$80

Matcha (Japanese Green Tea)

原味紅茶

NT\$80

Black Tea

珍珠抹茶

NT\$100

Matcha with Tapioca Pearls

珍珠紅茶

NT\$100

Black Tea with Tapioca Pearls

冰淇淋抹茶

NT\$100

Matcha Ice Cream

冰淇淋紅茶


NT\$100

Black Tea Ice Cream

綜合抹茶(冰淇淋&珍珠)

NT\$140

Mixed Matcha ( Ice Cream&Tapioca Pearls )



綜合紅茶(冰淇淋&珍珠)

NT\$140

Mixed Black Tea ( Ice Cream&Tapioca Pearls )

上列價格須加 10%服務費

All prices are subject to 10% service charge

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)

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



抹茶拿鐵

Matcha Latte

NT\$120

紅茶拿鐵

Black Tea Latte

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 with Ice Cream

NT\$140

冰淇淋紅茶拿鐵

Black Tea Latte with Ice Cream

NT\$140

綜合抹茶拿鐵(冰淇淋&珍珠)

Mixed Matcha Latte ( Ice Cream&Tapioca Pearls )

NT\$160

綜合紅茶拿鐵(冰淇淋&珍珠)

Mixed Black Tea Latte ( Ice Cream&Tapioca Pearls )

NT\$160

熱飲

Hot Drink

售價 Price

柚香蜜茶

Grapefruit & Honey Tea

NT\$80

## 酒水類

Beverage

售價 Price

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
Choya 梅酒 (150ml/壺) Choya Classic Umeshu	NT\$250
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 (300ml) Dassai Sake	NT\$1100
獺祭純米大吟釀 (720ml) Dassai Sake	NT\$2400

飲酒勿開車 Don't drink and drive.

飲酒過量有礙健康 Excessive consumption of alcohol is harmful to health.

上列價格須加 10%服務費 All prices are subject to 10% service charge

# 蝶屋日本料理和漢桌菜(10人)

## Choya Japanese Restaurant Set Menu For 10 Persons

盛合生魚片拼盤(生魚片、五味淡菜、和風軟絲)

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

和風酥炸軟殼蟹

Japanese Style Deep Fried Soft Shell Crab

米茄時蔬田樂燒

Baked Eggplant with Miso Sauce

雞肉味噌石板燒

Stone Grilled US Chicken with Miso Sauce

四季野菜

Sautéed Seasonal Vegetable

魚首味噌鍋

Fish Head Hot Pot with Miso Soup

雙拼素燒

Grilled Water Bamboo Shoot with Cod Roe/Grilled Chicken & Potato with Cheese

盛合壽司

Assorted Sushi

季節鮮果盤

Seasonal Fruit Platter

精緻甜點

Japanese Dessert

每桌/ Per Table NT\$7,000 (需要提前三天預訂)

上列價格須另加 10% 服務費 All prices are subject to 10% service charge.

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

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

# 蝶屋日本料理和漢桌菜(10人)

## Choya Japanese Restaurant Set Menu For 10 Persons

盛合生魚片 (生魚片30片)

Assorted Sashimi

盛合壽司

Assorted Sushi

松阪豬胡麻味噌燒

(豬肉產地:西班牙 Origin of Pork: Spain)

Stone Grilled Pork Neck with Sesame Paste

明蝦麵線揚

Deep-Fried Shrimp Wrapped in Vermicelli

四季時蔬

Seasonal Vegetables

波羅鯖魚塩燒

Grilled Salty Mackerel

螃蟹玉子蒸

Steamed Crab with Egg

豚肉味噌鍋

(豬肉產地:台灣 Origin of Pork: Taiwan)

Miso Hot Pot With Pork (Origin of pork: Taiwan)

季節鮮果盤

Seasonal Fresh Fruit Platter

精緻甜點

Exquisite Desserts

每桌/ Per Table NT\$8,000 (需要提前兩小時預訂)

上列價格須另加 10% 服務費 All prices are subject to 10% service charge.

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

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

# 蝶屋日本料理和漢桌菜(10人)

## Choya Japanese Restaurant Set Menu For 10 Persons

磯煮鮑魚和風沙拉

Japanese Green Salad with Abalone Isoyaki

盛合刺身拼盤 (生魚片、果醋鮮蚶、五味軟絲)

Seafood Combo(Sashimi, Oyster, Neritic Squid)

酥炸軟殼蟹

Deep Fried Soft Shell Crab

陶燒酒蒸蝦

Steamed Shrimp with Sake

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)

Stone Grilled Beef chunk 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

盛合壽司 明日香(炸蝦壽司卷、鮭魚火舞卷)

Assorted Sushi

季節鮮果盤

Seasonal Fruit Platter

精緻甜點

Japanese Dessert

每桌/ Per Table NT\$10,000 (需要提前三天預訂)

上列價格須另加 10%服務費 All prices are subject to 10% service charge.

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

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

# 蝶屋日本料理和漢桌菜(10人)

## Choya Japanese Restaurant Set Menu For 10 Persons

龍蝦洋芋沙拉

Lobster Salad with Potato

盛合刺身拼盤 (生魚片、鮑片沙拉、油魚子)

Seafood Combo(Sashimi, Abalone, Fish Roe)

干貝麵線揚拼酥炸生蠔

Deep Fried Scallops and Oyster

焗烤大蝦

Grilled Prawns with Cheese Sauce

嫩肩牛肉味噌燒(牛肉產地:美國Origin of Beef: U.S.A)

Stone Grilled Beef Chunk with Miso Sauce

北海道鱈場蟹足鍋

King Crab Hot Pot with Seasonal Vegetable

鮭魚頭荒焚燒

Alani Salmon Head with Soy Sauce

蘆筍柳松菇奶油燒

Asparagus and Mushroom with Butter

盛合壽司 蝶 (軟殼蟹壽司、鰻魚太卷)

Assorted Sushi

季節鮮果盤

Seasonal Fruit Platter

精緻甜點

Japanese Dessert

每桌/ Per Table NT\$12,000 (需要提前三天預訂)

上列價格須另加 10% 服務費 All prices are subject to 10% service charge.  
自備酒水須酌收酒水服務費(紅、白酒酌收 NT\$300/瓶、烈酒酌收 NT\$500/瓶)

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