

Featured Vegetarian Set Menu

蝶屋日本料理

蔬 食 套 餐

每位

Per Person

NT\$980

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

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)

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Featured Set Menu

蝶屋日本料理

櫻套餐

每位

Per Person

NT\$1380

磯煮鮑野菜沙拉

Japanese Green Salad with Abalone Isoyaki

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

Stone Grilled Pork Neck with Sesame Paste

豬肉產地:西班牙 Origin of Pork: Spain

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

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Choya Japanese Restaurant

A La Carte Menu



チョーヤ日本料理单品

飯 Rice

- 台灣越光白米飯 **NT\$30**
Taiwan Koshihikari Rice
- 柴魚湯泡飯 **NT\$120**
Bonito Soup Rice

咖哩 Curry

- 兒童咖哩飯 **NT\$260**
Children's Curry Rice
豬肉產地:台灣 Origin of Pork: Taiwan
- 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**
Lakeshore Special Black Curry Rice
含牛肉成份,牛肉產地:美國 Origin of Beef: U.S.A



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手卷 Te-Maki (Hand Roll)

蘆筍手卷 Asparagus	NT\$69
鮮蝦手卷 Shrimp	NT\$69
蝦卵手卷 Shrimp Roe	NT\$79
蝦蘆筍手卷 Shrimp & Asparagus	NT\$99
鮭魚卵手卷 Salmon Roe	NT\$150

沙拉 Salad

和風蔬菜沙拉 Japanese Style Green Salad	NT\$100
玉子燒(4片) Japanese Egg (Tamagoyaki) (4 pcs)	NT\$120



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生魚片 Sashimi

綜合生魚片 (7片) Assorted Sashimi (7 pcs)	NT\$460
旗魚生魚片 (5片) Swordfish Sashimi (5 pcs)	NT\$180
鮪魚生魚片 (5片) Tuna Sashimi (5 pcs)	NT\$320
鮭魚生魚片 (5片) Salmon Sashimi(5 pcs)	NT\$380

握壽司 Nigiri

甜蝦握壽司 (2貫) Sweet Shrimp Nigiri (2 pcs)	NT\$160
旗魚握壽司 (2貫) Swordfish Nigiri (2 pcs)	NT\$160
鮪魚握壽司(2貫) Tuna Nigiri (2 pcs)	NT\$180
炙燒干貝握壽司(2貫) Grilled Scallop Nigiri (2 pcs)	NT\$180
鮭魚握壽司(2貫) Salmon Nigiri (2 pcs)	NT\$180
生魚散壽司 Assorted Sashimi Sushi	NT\$380



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壽司 Sushi

肉鬆細卷(6貫) **NT\$60**

Pork Floss Hosō Maki (6 pcs)

豬肉產地:台灣 Origin of Pork: Taiwan

海苔壽司(4貫) **NT\$80**

Pork Floss Hosō Maki (4 pcs)

豬肉產地:台灣 Origin of Pork: Taiwan

稻禾壽司(4貫) **NT\$80**

Inari Sushi (4pcs)

花壽司(4貫) **NT\$160**

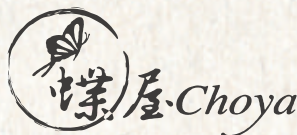
Deep-Fried Shrimp Assorted Roll (4pcs)

豬肉產地:台灣 Origin of Pork: Taiwan

蒸物 Steamed Food

茶碗蒸 **NT\$100**

Steamed Egg with Seafood (Chawanmushi)



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炸物 Fried

- | | |
|--|---------|
| 唐揚炸雞
Japanese Style Fried Chicken (Karaage) | NT\$160 |
| 酥炸厚切豬排
Deep-Fried Thick-Cut Pork Chop
豬肉產地:台灣 Origin of Pork: Taiwan | NT\$188 |
| 香料酥炸魷魚
Crispy Deep-Fried Squid | NT\$248 |

湯品 Soup

- | | |
|-------------------------------|---------|
| 小蜆味噌湯
Clam Miso Soup | NT\$100 |
| 鮮魚味噌湯
Fresh Fish Miso Soup | NT\$120 |



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冰飲 Cold Drinks

原味抹茶 Matcha (Japanese Green 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
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

熱飲 Hot Drink

柚香蜜茶 Grapefruit & Honey Tea	NT\$80
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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
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	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
山之日沙瓦 無酒精 / 有酒精 Lemon Matcha Sawa	NT\$180/NT\$250
海之日沙瓦 無酒精 / 有酒精 Calpico Butterfly Pea Sawa (海之日含蝶豆花成分, 孕婦不建議食用)	NT\$180/NT\$250



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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 (需要提前三天預訂)

和漢卓菜

每桌
Per Table

NT\$8800

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

Stone Grilled Pork Neck with Sesame Paste

豬肉產地:西班牙 Origin of Pork: Spain

明蝦麵線揚

Deep-Fried Shrimp Wrapped in Vermicelli

四季時蔬

Seasonal Vegetables

波羅鯖魚鹽燒

Grilled Salty Mackerel

螃蟹玉子蒸

Steamed Crab with Egg

魚首味噌鍋

Fish Head Hot Pot with Miso Soup

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 (需要提前三天預定)

和漢卓菜

每桌
Per Table

NT\$10,800

磯煮鮑魚和風沙拉

Japanese Green Salad with Abalone Isoyaki

盛合生魚片(30片)

Assorted Sashimi

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

Stone Grilled Beef chunk with Miso Sauce

牛肉產地:美國 Origin of Beef: U.S.A

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)

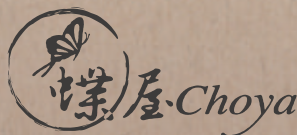
Assorted Sushi

季節鮮果盤

Seasonal Fruit Platter

精緻甜點

Japanese Dessert



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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)

和漢桌菜

每桌
Per Table

NT\$12,800

龍蝦洋芋沙拉

Lobster Salad with Potato

盛合刺身拼盤 (生魚片、鮑片沙拉、和風軟絲)

Seafood Combo(Sashimi, Abalone, Japanese-Style Neritic Squid)

軟殼蟹拼酥炸生蠔

Deep Fried Soft Shell Crab and Oyster

焗烤大蝦

Grilled Prawns with Cheese Sauce

嫩肩牛肉味噌燒

Stone Grilled Beef Chunk with Miso Sauce

牛肉產地:美國Origin of Beef: U.S.A

北海道鱈場蟹足鍋

King Crab Hot Pot with Seasonal Vegetable

石斑魚吟釀清酒蒸

Steamed Grouper with Sake

蘆筍柳松菇奶油燒

Asparagus and Mushroom with Butter

盛合壽司 蝶 (炸蝦壽司捲、鰻魚太卷)

Assorted Sushi

季節鮮果盤

Seasonal Fruit Platter

精緻甜點

Japanese Dessert



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