

全日本和牛

JAPANESE WAGYU
ALL STAR SET FOR 2 OR 3

2人\$ 4880 3人\$ 7290

品味正宗和牛的非凡口感

- ◆ 日本A5和牛肋眼上蓋佐洋蔥果漬醬
Japanese Wagyu Ribeye Cap with Fatty Onion Seasoning
- ◆ 日本A5霜降和牛小排佐炙燒烏魚子
Japanese A5 Marbled Wagyu Short Rib with Seared Mullet Roe
- ◆ 日本A5主廚嚴選和牛排佐芥末鹽燒醬
Japanese Selected Wagyu Steak with Creamy Wasabi Sauce
- ◆ 日本A5初雪櫻花和牛佐月見山藥
Selected Premium Wagyu with Japanese Luna Yam
- ◆ 日本A5核桃煙燻熟成和牛(原味燒/義式香草燒肉醬)
Hickory Smoked Japanese Aged Wagyu with Garlic & Thyme Sauce
- ◆ 澳洲穀飼香草嫩牛舌佐法式酥皮燒餅
Australian Beef Tongue Bourguignon with Sesame Roll

創意手作 擇1

BEYOND EVERYTHING

炙燒日本A5和牛握

Torch Burn Wagyu with Nigiri Sushi

台式熟肉春捲

Grilled Pork Spring Rolls

日本和牛松露厚蛋可頌

Japanese Wagyu Beef with Truffle Croissant

極致海陸小品 均附

ULTIMATE SIDE DISH

和風蟹肉嫩豆腐

Crab Tender Tofu

日本北海道干貝海鮮卷(生食/炙燒)

Hokkaido Scallop Seafood Roll (Raw)

飯食 擇1

RICE DISH

昭日香米飯 / 碗 或 松露草菇鮭魚卵炊飯 / 碗

Rice or Truffle Mushroom Salmon Roe Rice

松葉蟹鮭魚卵炊飯 / 鍋

Snow Crab Salmon Roe Rice

月見日本A5和牛海鮮燉飯(或伊比利豚) / 鍋

Japanese A5 Wagyu Seafood Risotto(or Iberian Pork)

和牛酒香銷魂飯 / 鍋 (每日限量) +\$78

Wagyu Claypot Rice with Shaoxing Wine

日本A5和牛松露鮭魚卵炒飯 / 鍋 +\$98

Japanese Wagyu Truffle Salmon Roe Fried Rice

推薦
加購

經典海鮮盤(擇2) · 草蝦、干貝、紋甲花枝、鯖魚
Seafood Platter (Pick 2) Shrimp, Hokkaido Scallop, Squid, Mackerel 2人+\$299 3人+\$458

日澳和牛

JAPANESE & AUSTRALIAN
WAGYU SET FOR 2 OR 3

2人\$ 3880 3人\$ 5790

品嚐新舊世界和牛的交疊口感

- ◆ 日本A5和牛月見燒(2吃)
Japanese Wagyu With Egg Yolk Sauce
- ◆ 日本A5霜降和牛小排佐起司堅果
Japanese A5 Marbled Wagyu Short Rib with Cheese & Nuts
- ◆ 日本A5和牛角切佐主廚芥末鹽燒醬
Japanese Wagyu Beef Diced with Creamy Wasabi Sauce
- ◆ 澳洲霜降大斧片牛舌佐蔥鹽
Australian Marbled Beef Fine Cut Tongue
- ◆ 冷藏澳洲穀飼600天M9巧克力火焰牛排
Australian M9 Chocolate Fullblood Wagyu Flaming Steak
- ◆ 澳洲穀飼香草嫩牛舌佐法式酥皮燒餅
Australian Beef Tongue Bourguignon with Sesame Roll

創意手作 擇1

BEYOND EVERYTHING

炙燒日本A5和牛握

Torch Burn Wagyu with Nigiri Sushi

台式熟肉春捲

Grilled Pork Spring Rolls

日本和牛松露厚蛋可頌

Japanese Wagyu Beef with Truffle Croissant

2人+\$198 3人+\$288

極致海陸小品 均附

ULTIMATE SIDE DISH

和風蟹肉嫩豆腐

Crab Tender Tofu

日本北海道干貝海鮮卷(生食/炙燒)

Hokkaido Scallop Seafood Roll (Raw)

飯食 擇1

RICE DISH

昭日香米飯 / 碗 或 松露草菇鮭魚卵炊飯 / 碗

Rice or Truffle Mushroom Salmon Roe Rice

松葉蟹鮭魚卵炊飯 / 鍋

Snow Crab Salmon Roe Rice

月見日本A5和牛海鮮燉飯(或伊比利豚) / 鍋

Japanese A5 Wagyu Seafood Risotto(or Iberian Pork)

和牛酒香銷魂飯 / 鍋 (每日限量) +\$78

Wagyu Claypot Rice with Shaoxing Wine

日本A5和牛松露鮭魚卵炒飯 / 鍋 +\$98

Japanese Wagyu Truffle Salmon Roe Fried Rice

推薦
加購

經典海鮮盤(擇2) · 草蝦、干貝、紋甲花枝、鯖魚
Seafood Platter (Pick 2) Shrimp, Hokkaido Scallop, Squid, Mackerel 2人+\$299 3人+\$458

巧克力天使和牛

AUSTRALIAN CHOCOLATE
FULLBLOOD WAGYU
SET FOR 2 OR 3

2人\$ 3480 3人\$ 5190

巧克力奶香與獨到的焦糖尾韻

- ◆ 冷藏澳洲穀飼600天M9巧克力和牛片燒
Australian M9 Chocolate Fullblood Wagyu Fine Cut
- ◆ 日本A5和牛月見燒(2吃)
Japanese Wagyu With Egg Yolk Sauce
- ◆ 日本A5和牛雪花小排
Japanese Wagyu Karubi Short Plate
- ◆ 日本A5涼拌富士和牛(生食) 或 日本A5和牛羽下片燒佐芥末鹽燒醬
Mt. Fuji Cold Beef Salad (Raw) or Japanese Selected Marbled Wagyu (Fine cut)
- ◆ 冷藏澳洲穀飼600天M9巧克力和牛厚切
Australian M9 Chocolate Fullblood Wagyu Thick Cut
- ◆ 澳洲霜降牛舌芒果厚切
Australian Marbled Beef Tongue Thick Cut

創意手作 擇1

BEYOND EVERYTHING

台式熟肉春捲

Grilled Pork Spring Rolls

日本和牛松露厚蛋可頌

Japanese Wagyu Beef with Truffle Croissant

2人+\$288 3人+\$428

極致海陸小品 均附

ULTIMATE SIDE DISH

和風蟹肉嫩豆腐

Crab Tender Tofu

日本北海道干貝海鮮卷(生食/炙燒)

Hokkaido Scallop Seafood Roll (Raw)

飯食 擇1

RICE DISH

昭日香米飯 / 碗 或 松露草菇鮭魚卵炊飯 / 碗

Rice or Truffle Mushroom Salmon Roe Rice

松葉蟹鮭魚卵炊飯 / 鍋

Snow Crab Salmon Roe Rice

月見日本A5和牛海鮮燉飯(或伊比利豚) / 鍋 +\$288

Japanese A5 Wagyu Seafood Risotto(or Iberian Pork)

和牛酒香銷魂飯 / 鍋 (每日限量) +\$328

Wagyu Claypot Rice with Shaoxing Wine

日本A5和牛松露鮭魚卵炒飯 / 鍋 +\$358

Japanese Wagyu Truffle Salmon Roe Fried Rice

推薦
加購

經典海鮮盤(擇2) · 草蝦、干貝、紋甲花枝、鯖魚
Seafood Platter (Pick 2) Shrimp, Hokkaido Scallop, Squid, Mackerel 2人+\$299 3人+\$458

全桌服套餐均附以下餐點

開胃小品
APPETIZER

主廚嚴選三味漬物
Selected Pickled Vegetables
水耕無毒生菜組
Assorted Lettuce & Greens
彩虹冰沙
Rainbow Slush

湯品
SOUP

九州豚骨海鮮鍋(含有甲殼類)
Kyushu Seafood Hot Pot with Pork Broth

甜點 擇2 or 3
DESSERT

法布甜法式手工塔(依季節變換口味)
Brown Sugar Bubble with Soybean Pudding (nd Drink)
黑糖珍珠棉花豆(含飲品) +\$59
AR's Patisserie French Seasonal Tart

白玉紫米紅豆(溫熱)
Red Bean Purple Rice Soup with Tangyuan (Hot)
千層酥皮蛋塔 +\$69
Puff Pastry Egg Tarts

手作鮮果冰棒
Fresh Fruit Popsicles
白雪蜜柑流心戚風 +\$89
Snowy Mikan Lava Chiffon Cake

飲料 擇2 or 3
DRINK

香檸檬氣泡飲
Lemon Tangerine Sparkling Drink
熱帶野莓氣泡飲
Berries Sparkling Drink
薄荷檸檬氣泡飲
Mint Lemon Sparkling Drink

熱帶野莓氣泡酒 / 含酒精 /
Berries Sparkling Wine / Alcoholic
薄荷檸檬氣泡酒 / 含酒精 /
Mint Lemon Sparkling Wine / Alcoholic

極 究

超 | 極 | 品 | 單 | 點

澳洲穀飼霜降狂刀全牛舌

AUSTRALIAN MARBLED BEEF TONGUE COMBO

【超限量】須提前預訂，專人燒烤

\$1980

狂刀牛舌1條
芒果切牛舌2片
大斧片牛舌
季節時蔬

圖片僅供參考，請依實際出餐為準

燒肉鍋煮
昭日堂
SHOU NICHU DOU

昭日肉魂 全肉品代烤套餐

||||| FULL MEAT GRILLING SERVICE |||||

用餐注意事項

需另加收10%服務費
10% Service charge required.

本餐廳限定用餐時間二個小時
Dining time limit is 2 hours.

攜帶酒品者，酌收開瓶費200元/瓶。
Corkage fee is 200 NT/ bottle.

為確保食品衛生安全，不提供生食餐點外帶
No raw food takeaway allowed for food safety purpose.



未滿十八歲禁止飲酒 | 禁止酒駕 | 本店提供代客叫車服務
Driving After Drinking is Prohibited. Drinking is prohibited if under 18 years old.



TEAM YAKINKU