

竹套餐

Choya Japanese Restaurant Set Menu

チョヤ日本料理-竹コース

開胃菜 Appetizer 前菜

浪漫蝦卷

Deep Fried Shrimp in Romaine Lettuce ロマンチックえびロール巻

刺身/蒸物(二選一) Choose Your Dish いずれかを選択します

盛合刺身

Assorted Sashimi on Iceberg 刺身盛合わせ

魚翅茶碗蒸

Steamed Egg Topping with Sliced of Shark's Fin ふかひれ茶碗蒸し

主食(三選一) Choose Main Course いずれかを選択します

牛肉壽喜燒 (牛肉產地:美國 Imported From America)

U.S Beef Traditional Sukiyaki フィレ牛すき焼き

檸檬若雞照燒

Grilled Chicken with Lemon and Teriyaki 若鶏レモン照焼き

松阪豬西京燒

Grilled Miso-marinated Matsusaka Slice Pork 松板豚西京焼き

壽司 Sushi 寿司

火舞壽司

Salmon Sushi 火ダンス寿司

湯 Soup お吸い物

姬松茸湯

Garicus subrufescens Soup アガリクススープ

甜點及飲品 Dessert デザート & Beverage お飲み物

精緻甜點

Japanese Dessert デザート

飲品

Beverage お飲み物

每套NT\$680

(假日不供應 Holiday is not available.)

以上價格須加10%服務費

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

All Prices Subject to 10% Service Charge.
An additional charge is needed for self brought /
wine NT\$300/bottle & Liquor NT\$500/bottle

楓套餐

Choya Japanese Restaurant Set Menu

チョヤ日本料理-楓コース

開胃前菜

Appetizer 前菜

冰屋生魚片

Assorted Sashimi on Iceberg 刺身の盛り合わせ

磯鮑大根柔煮

Steamed Baby Abalone and Radish 鮑魚大根蒸し

海大蝦原鹽燒

Grilled Prawn with Salt 車海老塩焼き

香煎地雞鵝肝燒

Chicken Tenderloin Served with Foie Gras 雞肉とフォアグラの焼き

竹筍松茸蒸飯

Steamed Rice with Bamboo Shoots and Tricholoma 松茸蒸しご飯

蒜味小蜆湯

Baby Clam Soup しじみのにんにくスープ

季節飲品

Seasonal Beverage お飲み物

精緻甜點

Japanese Dessert デザート

每套NT\$880

以上價格須加10%服務費

自備酒水須酌收酒水服務費 / 紅、白酒NT\$300 / 瓶、烈酒NT\$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

櫻套餐

Choya Japanese Restaurant Set Menu

チョーヤ日本料理-櫻コース

三味前菜

Appetizer 前菜

盛合生魚片

Assorted Sashimi on Iceberg 刺身の盛り合わせ

星鰻大葉天婦羅

Deep Fried Conger Eel with Basil Leaves あなご紫蘇天ぷら

嫩肩牛朴葉燒 (牛肉產地:美國 Beef Imported From America)

Baked U.S.Beef on Hackberry Leave with Miso Sauce

嫩肩牛朴葉焼き

伊勢龍蝦蒜味蒸

Steamed Labster with Garlic Paste 伊勢えびのガーリック蒸

炙生魚握壽司

Burn of Fish Nigiri Sushi 炙握ぎりすし

瑤柱若雞清湯

Scallop and Chicken Clear Soup 貝柱の若鶏スープ

季節飲品

Seasonal Beverage お飲み物

精緻甜點

Japanese Dessert デザート

每套NT\$1280

以上價格須加10%服務費

自備酒水須酌收酒水服務費 / 紅、白酒NT\$300 / 瓶、烈酒NT\$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

養生蔬食套餐

Choya Japanese Restaurant Healthy Set Menu

チョーヤ日本料理- 野菜コース

開胃前菜

Appetizer 前菜

香菇出汁季節時蔬

Seasonal Vegetable with Mushroom Sauce 椎茸だし旬の野菜

珍珠菇福袋

Steamed Pholiota namek Stuffed Bean Curd Skin with Vegetable Sauce

真珠のキノコの福袋

刺芹菇橄欖漬燒 諸味噌

Steamed King Oyster Mushroom Pickled olive oil with Miso sause

芹のキノコ オリーブ漬け 諸の味噌

野菜焚合煮

Sautéed Seasonal Vegetable 野菜焚き合わせ

松露菌菇蒸飯

Steamed Rice with Truffle トリュフキノコ蒸しご飯

蔬菜汁

Vegetable Soup 野菜のスープ

季節水果

Seasonal Fruit 季節の果物

精緻甜點

Japanese Dessert デザート

每套NT\$880

以上價格須加10%服務費

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

All Prices Subject to 10% Service Charge.

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

單點菜單

Choya Japanese Restaurant A La Carte Menu

チョーヤ日本料理単品

刺身

Sashimi 御造り

綜合生魚片(10片) Assorted Sashimi (10 Piece) 刺し身盛合せ造り	NT\$520
鮭魚生魚片(7片) Salmon Sashimi (7 Piece) しゃけさしみ	NT\$420
海鱸生魚片(7片) Cobia Sashimi (7 Piece) はぜさしみ	NT\$420
鮪魚生魚片(7片) Tuna Sashimi (7 Piece) まぐろさしみ	NT\$420
旗魚生魚片(7片) Swordfish Sashimi (7 Piece) かじきさしみ	NT\$360
牡丹蝦(3支) Botan Shrimp (3Piece) ぼたん海老	NT\$360
干貝(2粒) Scallop (2Piece) 貝柱	NT\$280

沙拉

Salad サラダ

海鮮和風沙拉 Seafood Salad with Home-Made Dressing 海鮮サラダ	NT\$240
季節時蔬拌胡麻醬 Seasonal Vegetable with Sesame Dressing 旬野菜の胡麻あえい	NT\$100
炙鮭胡麻和風 Burn of Salmon with Sesame Sauce 炙り鮭胡のゴマペースト	NT\$280

以上價格須加10%服務費

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

All Prices Subject to 10% Service Charge.
An additional charge is needed for self brought /
wine NT\$300/bottle & Liquor NT\$500/bottle

壽司
Sushi 寿司

花壽司(5枚) Hana Sushi (5Piece) 花寿司	NT\$200
稻荷壽司(5枚) Inari Sushi (5Piece) いなり寿司	NT\$120
太卷壽司(8枚) Futo Maki (8Piece) 太卷寿司	NT\$160
鐵火卷壽司(6枚) Tuna Rice Roll (6Piece) 鉄火卷寿司	NT\$160
黃瓜卷壽司(6枚) Cucumber Rice Roll (6Piece) キュウリロール寿司	NT\$100
明蝦沙拉壽司(8枚) Prawn Salad Sushi (8Piece) えびサラダ寿司	NT\$260

握壽司
Nigiri 握り

綜合握壽司(6貫) Assorted Nigiri (6Piece) 握りすし盛り合わせ	NT\$420
牡丹蝦握壽司(2貫) Botan Shrimp Nigiri (2Piece) ぼたん海老握りすし	NT\$240
鮭魚卵軍艦壽司(2貫) Salmon Roe Nigiri (2Piece) いくらすし	NT\$300
鮪魚握壽司(2貫) Tuna Nigiri (2Piece) まぐろ握りすし	NT\$140
鮭魚握壽司(2貫) Salmon Nigiri (2Piece) しゃけ握りすし	NT\$140
干貝握壽司(2貫) Scallop Nigiri (2Piece) 貝柱握りすし	NT\$280
星鰻握壽司(2貫) Conger Eel Nigiri (2Piece) 穴子握りすし	NT\$250
玉子握壽司(2貫) Japanese Omelet Nigiri (2Piece) 玉子焼握りすし	NT\$120

以上價格須加10%服務費
自備酒水須酌收酒水服務費 / 紅、白酒NT\$300 / 瓶、烈酒NT\$500 / 瓶

All Prices Subject to 10% Service Charge.
An additional charge is needed for self brought /
wine NT\$300/bottle & Liquor NT\$500/bottle

手捲

Hand Roll 手卷

蘆筍手捲 Asparagus Hand Roll アスパラ手卷	NT\$100
牛蒡手捲 Burdock Hand Roll ごぼう手卷	NT\$100
蝦手捲 Shrimp Hand Roll えび手卷	NT\$120
鮭魚卵手捲 Salmon Roe Hand Roll いくら手卷	NT\$140

揚物

Deep Fried Dish 揚げ物

明蝦天婦羅(2隻) Prawns Tempura えび天ぷら	NT\$260
野菜天婦羅 Vegetable Tempura 野菜天ぷら	NT\$220
若雞唐揚 Deep Fried Chicken 若鶏のかつに揚げ	NT\$180
酥炸軟殼蟹 Deep Fried Soft Shell Crab ソフトかに唐揚げ	NT\$260
揚出豆腐 Fried Tofu 揚げ豆腐	NT\$100
浪漫蝦捲(1隻) Deep Fried Shrimp in Romaine Lettuce (1 Piece) ロマンチックえびロール卷	NT\$160

以上價格須加10%服務費

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

All Prices Subject to 10% Service Charge.
An additional charge is needed for self brought /
wine NT\$300/bottle & Liquor NT\$500/bottle

燒烤類

Grilled Dish 焼き物

大明蝦玫瑰鹽燒 Grilled Prawn with Rose Salt 車海老塩焼	NT\$380
青鮎下巴鹽燒 Grilled Yellowtail Jaw with Salt ブリかま塩焼きま	NT\$360
鯖魚鹽燒 Grilled Mackerel with Salt さばの塩焼きま	NT\$180
日本產香魚姿燒(母) Salt Grilled Sweet fish あゆ姿焼	NT\$260
鮭魚頭鹽燒 Salt Grilled Salmon Head しゃけかぶと塩焼き	NT\$460
牛肉串燒(2串)(牛肉產地:美國 Imported From America) Grilled U.S.Beef Skewer with Teriyaki 牛肉串焼き	NT\$200
雞肉串燒(2串) Grilled Chicken Skewer with Teriyaki 雞肉串焼き	NT\$180
鰯魚一夜干 Grilled Dried and Salted Wu-Fish めじろ一夜干し	NT\$360
松阪豬西京燒 Grilled Miso Matsusaka Slice Pork 松板豚西京焼き	NT\$280

以上價格須加10%服務費

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

All Prices Subject to 10% Service Charge.
An additional charge is needed for self brought /
wine NT\$300/bottle & Liquor NT\$500/bottle

蒸煮物類

Steamed or Stewed Dish 煮物

嫩肩牛陶板燒(牛肉產地:美國Imported From America) Sautéed U.S.Beef and Bell Pepper with Black Pepper Sauce 嫩肩牛陶板焼き	NT\$420
鵝肝牛肉(牛肉產地:美國Imported From America) U.S. Beef Tenderloin Served with Foie Gras 牛フィレ肉とフォアグラの焼き	NT\$360
嫩肩牛朴葉燒(牛肉產地:美國Imported From America) Baked U.S.Beef on Hackberry Leave with Miso Sauce 嫩肩牛朴葉焼き	NT\$360
螃蟹雜炊鍋 Stir Crab and Vegetable with Rice カニチャウダー	NT\$480
麻油枸杞川七 Sautéed Madeira Vine and Chinese Herbs with Sesame Oil ごま油野菜いため	NT\$260
破布子炒山蘇 Sautéed Nest Fern with Tree Seeds バーバリー野菜いため	NT\$260
茶碗蒸 Steamed Eggs 茶わん蒸し	NT\$100
季節時蔬 Sautéed Seasonal Vegetable 野菜いため	NT\$160
絲瓜櫻花蝦 Sautéed Loofah and Sakura Shrimp へちまとさくらえび炒め	NT\$260
野菜焚合煮 Sautéed Seasonal Vegetable 野菜焼き合わせ	NT\$220

以上價格須加10%服務費

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

All Prices Subject to 10% Service Charge.
An additional charge is needed for self brought /
wine NT\$300/bottle & Liquor NT\$500/bottle

湯類
Soup 吸物

松茸土瓶蒸 Dobin Soup with Golden Mushroom 松茸の土瓶むし	NT\$150
鮮魚清湯 Fish Soup さかなの吸い物	NT\$120
小蜆湯 Baby Clam Soup しじみにんにくスープ	NT\$120
京都味噌湯 Miso Soup 味噌汁	NT\$90
海鮮牛奶鍋 Milk Seafood Hot Pot 寄せ鍋	NT\$780

飯類
Rice お食事

海苔茶泡飯 Seaweed on Rice with Home-Made Dressing のり茶漬	NT\$150
烤鮭魚飯糰 Baked Triangle Sticky Rice Stuffed with Salmon 鮭おむすび	NT\$120
鮭魚親子蒸飯 Steamed Rice with Salmon 鮭の親子蒸しご飯	NT\$160
胡麻三色素麵 Assorted Soba with Sesame Sauce 三色そうめん 胡のゴマペースト	NT\$200
讚岐烏龍炒麵 Wok Fried Noodle 讚岐焼きうどん	NT\$220

以上價格須加10%服務費

自備酒水須酌收酒水服務費 / 紅、白酒NT\$300 / 瓶、烈酒NT\$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

酒水單

Choya Japanese Restaurant Wine list

チヨージャ日本料理飲み物リスト

紅 / 白葡萄酒 House Wine

House Wine by Bottle (瓶) NT\$980

啤酒 Beer

台灣金牌啤酒 Gold Medal Taiwan Beer NT\$150

台灣金牌生啤酒 Gold Medal Taiwan Draft Beer NT\$150

麒麟啤酒 Kirin Beer NT\$140

海尼根啤酒 Heineken Beer NT\$140

非酒精性飲料 Soft Drinks

可口可樂 Coke NT\$130

季節蔬果汁(杯) Fresh Vegetable Juice (Glass) NT\$160

季節蔬果汁(壺) Fresh Vegetable Juice (Pot) NT\$400

特調柳橙汁(壺) Orange Juice (Pot) NT\$100

清酒 Sake

白鶴清酒 冰/熱(5 oz/壺) NT\$150

Hakutsuru Sake Hot / Cold (5 oz / Pot)

白鶴清酒 冰/熱(2 L/瓶) NT\$1800

Hakutsuru Sake Hot / Cold (2L / Pack)

柚子酒(720 ml) NT\$1400

Japanese Citrus Yuzu Liqueur (Bottle / 720ml)

柚子酒(300 ml) NT\$900

Japanese Citrus Yuzu Liqueur (Bottle / 300ml)

獺祭純米大吟釀50(720 ml) NT\$2400

Dassai Sake (Bottle / 720ml)

獺祭純米大吟釀50(300 ml) NT\$1100

Dassai Sake (Bottle / 300ml)

開車不喝酒・喝酒不開車
Do not Drink and Drive

以上價格須加10%服務費

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

All Prices Subject to 10% Service Charge.
An additional charge is needed for self brought /
wine NT\$300/bottle & Liquor NT\$500/bottle