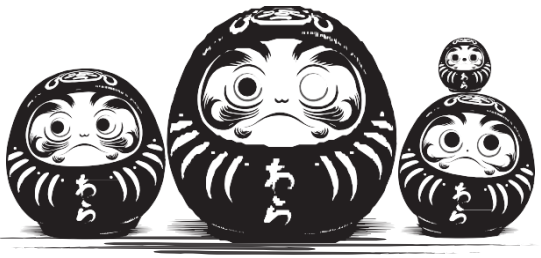
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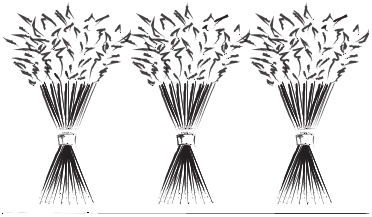


WA-RA 日式餐廳

以日本江戶時期藁燒 (wara-yaki) 料理手法為特色，以稻桿大火炙燒食材，綴以稻草香氣，最大限度保留食材的鮮美精華。餐廳內設有經典日式酒吧，體現大和民族的品酒文化，加上夜間現場音樂燈光演出，獻上超越五感的用餐體驗。

WA-RA is situated on the 5th floor, showcasing menus worked with unique traditional Japanese cooking techniques, featuring rice straw-smoked ingredients (wa ra yaki technique). The WA-RA bar reinvents the Izakaya ambience, serving classic Japanese liquors, whiskeys, sleek crafted cocktails, and together with an evening live light show, creates an experience beyond your senses.

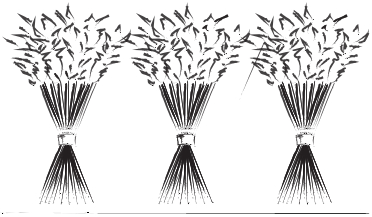
價格均需另加 10%服務費
自備酒水服務費: 葡萄酒NT$500/瓶; 烈酒及清酒 NT$1,000/瓶
All prices are subjected to a 10% service charge.
Corkage Fee: Wines NT$500/per bottle; Spirits & Sakes NT$1,000/per bottle
飲酒過量有害健康，酒後不開車，安全有保障
Drinking alcohol and driving increases the risks of injury or death.



喝 酒 不 要 空 腹
BAR FOOD MENU
22:00 開始供應 Offer after 22:00

酥炸薯條 & 起士條 / ポテトフライとチーズフライ French Fries and Fried Cheese Sticks	NT$160
雞腿肉烤串 (2串) / 焼き鳥 (2本) Yakitori Chicken Skewers (2pcs)	NT$180
蟹肉奶油可樂餅 /蟹クリームコロッケ Deep Fried Creamy Crab Croquette	NT$180
照燒雞翅 / 照焼手羽先 Teriyaki Chicken Wings	NT$250
唐揚炸雞 / 鶏唐揚げ Kara-age Fried Chicken	NT$300
酥炸牡蠣 / カキフライ Fried Oyster	NT$280
炸海老 明太子美乃滋 / えび明太子マヨ Deep Fried Shrimp with Mentaiko Mayonnaise	NT$300

如對食物過敏以及任何用餐需求，請告知服務人員。以上價格均需外加10%服務費。
Please inform our talents if you have any food allergies or special dietary requirements.
All prices are subjected to a 10% service charge.



喝 酒 不 要 空 腹
BAR FOOD MENU
22:00 開始供應 Offer after 22:00

軟絲一夜干 / 烏賊の一夜干し Ichiyabishi Dried Squid	NT$250
丁香魚一夜干 /キビナゴ一夜干し Ichiyabishi Dried Silver-stripe Round Herring	NT$250
炙燒鮭魚握壽司 / 炙りサーモン寿司 Aburi Seared Salmon Sushi	NT$250
鹽味毛豆 / 塩味枝豆 Salted Edamame	NT$180

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