WA-RA

わら

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 餐廳以日本江戶時期藁燒 (wa ra 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。

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.



以上價格均需另加 10%服務費
自備酒水服務費: 葡萄酒每瓶NT$500; 烈酒及清酒每瓶 NT$1,000

All prices are subjected to a 10% service charge
Corkage Fee: Wines NT$500/bottle; Spirits & Sakes NT$1,000/bottle

湯品
Soups

時令季節椀物 / 季節の御椀 NT$380
Seasonal Ingredient Soup

おすすめ 時令鮮魚赤味噌湯(含魚骨) / あら味噌汁 NT$280
Miso Soup with Seasonal Fish with Bone

關東煮（蘿蔔、蒟蒻、雞翅、雞蛋、魚漿類、厚炸豆腐） NT$ 280
おでん（大根、こんにゃく、手羽先、ゆで卵、練り物、厚揚げ）
Oden (daikon radish, konjac, chicken wings, boiled egg,
fish cakes, thick fried tofu)

麵類
Noodle

おすすめ 日式南蠻鴨肉蕎麥湯麵 / 鴨南蛮そば NT$380
Duck Breast Soba Noodles

壽司
Sushi

おすすめ 海膽壽司 / 雲丹すし NT$720
Sea Urchin (1 piece)

綜合握壽司7品 / 握り寿司7品 NT$980
Assorted Nigiri (7 pieces)

前菜
Appetizers

おすすめ 海鮮胡麻豆腐佐番茄凍 / 海鮮胡麻豆腐 NT$360
Sesame Tofu and Tomato Jelly with Seasonal Seafood

おすすめ 藁燒鰹魚半敲燒 / 鰹たたき NT$480
Wara-yaki Seared Bonito Tataki

綜合時令生魚片5品 / 造り盛り合わせ 5 種 NT$1,180
Assorted Seasonal Sashimi (5 kinds)

炸物
Tempura /Deep-fried Selections

おすすめ 櫛瓜天婦羅 鮮魚毛豆泥沾醬 / ズッキーニ天麩羅 NT$280
Zucchini with Fish and Edamame Dip

おすすめ 軟殼蟹天婦羅 / ソフト蟹天麩羅 NT$360
Soft Crab (1 piece)

炸蝦天婦羅 / 海老天麩羅 NT$320
Prawn (1 piece)

唐揚炸雞 / 鶏唐揚げ NT$300
Fried chicken (karaage)

烤物
Grilled & Wara-yaki Selection

おすすめ 碳烤雞腿肉佐柑橘醋蘿蔔泥 / 鶏もも炭火焼きおろしポン酢 NT$480
Charcoal Grilled Chicken Thighs with Grated Radish and Ponzu Vinegar

新鮮無花果鴨胸佐香蔥醬 / 鴨と無花果葱ソースかけ NT$460
Duck Breast with Fresh Fig and Green Onion Sauce

鮭魚幽庵燒 (1片) / サーモン幽庵焼き (1品) NT$250
Yuan-yaki Salmon (1 piece)

おすすめ 銀鱈西京燒 / 銀鱈西京焼き (1品) NT$550
Saikyo-yaki Black Cod (1 piece)

おすすめ 藁燒紐西蘭和羊菲力 100g / 和羊藁焼ヒレ100g NT$650
Grilled New Zealand Fillet Lamb 100g

藁燒戰斧豬 400g / 豚トマホーク藁焼 400g NT$880
Wara-yaki Tomahawk Pork Chops 400g

おすすめ 藁燒沙朗牛 250g / 藁焼サーロイン 250g NT$1,160
Wara-yaki U.S. Beef Sirloin Steak 250g

おすすめ 藁燒和牛 100g / 200g / 藁焼和牛サーロイン 100g / 200g NT$1,360 / NT$2,460
Wara-yaki Japanese Wagyu Beef Sirloin Steak 100g / 200g

御飯
Rice

鹽昆布茶泡飯 (單人品饗) / 塩昆布茶漬け Salted kelp ochazuke (Serves 1)	NT$280
迷你天丼 (單人品饗) / ミニ天丼 Tendon (Serves 1)	NT$400
迷你鰻魚飯 (單人品饗) / ミニ鰻御飯 Eel Rice (Serves 1)	NT$550
干貝絲炊飯 (3-4人份) / 干帆立ごはん Simmered Rice with Dried Scallops (Serves 3-4)	NT$560
おすすめ 藁燒鮭魚親子飯 (3-4人份) / サーモンいくら御飯 Wara-yaki Salmon Simmered Rice with Salmon Roe (Serves 3-4)	NT$780

甜品
Dessert

麻糬紅豆湯 / お汁粉 Red Bean Soup with Mochi	NT$180
莓果醬荔枝布丁 / ライチプリン Lychee Pudding with Berry Sauce	NT$200
夾心冰淇淋最中餅 /最中アイス Monaka ice cream	NT$180
おすすめ 白蘭地焰燒冰淇淋 / ブランデーフランベアイスクリーム Brandy-Flambéed Ice Cream	NT$350

素食品饗 / 精進料理
Vegetarian Selection

日式南瓜濃湯 / 南瓜スープ NT$280
Japanese Pumpkin Soup

鹽昆布茶泡飯 (單人品饗) / 塩昆布茶漬け NT$280
Salted kelp ochazuke (Serves 1)

綜合時蔬 佐蘑菇泥 / 焼き野菜サラダ NT$350
Sautéed Mixed Vegetables with Mushroom Purée

蔬菜天婦羅 / 野菜天婦羅 NT$300
Vegetable Tempura


堅果
Nuts


甲殼類
Crustacean


貝類
Shell


全素
Vegetarian


蛋
Egg

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