



WA-RA 餐廳以日本江戶時期蕘燒 (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。

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.



堅果
Nuts



甲殼類
Crustacean



貝類
Shell



全素
Vegetarian



蛋
Egg

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

南瓜濃湯 🍲
Pumpkin Soup 🍲 NT\$260

甲魚雞蛋豆腐湯 🍲
Soft-shelled Turtle with Egg Tofu Soup 🍲 NT\$280

麵類
Noodle

日式南蠻鴨肉蕎麥麵
Duck Breast Soba Noodles NT\$300

壽司
Sushi

鵝肝壽司
Foie Gras Sushi (1 piece) NT\$380

 海膽壽司
Sea Urchin Sushi (1 piece) NT\$720

散壽司 🍣 🍣
Chirashi Sushi (Scattered Sushi) 🍣 🍣 NT\$880

綜合握壽司7品 🍣 🍣
7 Types Sushi Assortment 🍣 🍣 NT\$880

綜合握壽司10品 🍣 🍣
10 Types Sushi Assortment 🍣 🍣 NT\$1260



前菜 Appetizers

海鮮胡麻豆腐佐番茄凍 (含干貝 甜蝦 海膽) 🌿🍤🐚 NT\$350
Sesame Tofu with Tomato Jelly, Sea Urchin, Sweet Shrimp and Scallops 🌿🍤🐚

挪威鮭魚佐蛋黃醬 🍷 NT\$360
Salmon Roll with Egg Yolk Sauce 🍷

鰺魚沙拉 NT\$380
Yellowtail Salad

 蕨燒鰹魚半敲燒 NT\$380
Wara-yaki Seared Bonito Tataki

厚岸產生蠔 (單顆) 🍷 NT\$380
Akeshi Raw Oyster (1 piece) 🍷

鱈魚白子佐烏魚子 NT\$420
Cod Milt with Mullet Roe

涮牛肉沙拉佐胡麻醬汁 🌿 NT\$580
U.S. Beef Sirloin Salad with Sesame Dressing 🌿



炸物
Fried Selection

鮮蔬天婦羅 ⑤ NT\$260
Vegetable Tempura ⑤

茄子天婦羅 ⑤ NT\$260
Eggplant Tempura ⑤

軟殼蟹天婦羅 ② NT\$260
Soft Crab Tempura ②

櫻花蝦天婦羅 ② NT\$280
Sakura Shrimp Tempura ②

炸蝦天婦羅 ② NT\$380
Shrimp Tempura ②

おすすめ 香魚櫛瓜花天婦羅 NT\$320
Sweetfish Ayu with Zucchini Flower Tempura

馬頭魚天婦羅佐紫蘇味噌醬 NT\$460
Tilefish Tempura with Shiso Miso Sauce



烤物
Grilled & Wara-yaki Selection

烤綜合鮮蔬 ⑤ NT\$320
Grilled Vegetable Salad ⑤

碳烤雞腿肉佐柑橘醋蘿蔔泥 NT\$380
Charcoal Grilled Chicken Thighs Grated Radish and Ponzu Vinegar

柚子胡椒風味烤雞腿肉 NT\$380
Yuzu Pepper Flavoured Grilled Chicken Thighs

新鮮無花果鴨胸佐香蔥醬 NT\$540
Duck Breast with Fig and Green Onion Sauce

藁燒目鯛味噌幽庵燒 NT\$460
Wara-yaki Japanese Butterfish Miso Yuanyaki

蒲燒鰻 NT\$580
Grilled Eel

菲力牛佐木之芽味噌醬 NT\$580
Grilled U.S. Beef Fillet with Kinome Miso Sauce

④ 藁燒沙朗牛 250g NT\$1,160
Wara-yaki U.S. Beef Sirloin Steak 250g

④ 藁燒和牛 100g / 200g NT\$1,360 / \$2,600
Wara-yaki Japanese Wagyu Beef Sirloin Steak 100g / 200g

藁燒龍蝦佐柚子白味噌醬 ④ NT\$1,240
Wara-yaki Lobster with Yuzu Flavoured White Miso Sauce ④

鵝肝大根佐紅味噌田樂醬 NT\$620
Grilled Foie Gras and Radish with Red Miso Sauce



御飯
Rice

日式酸梅茶泡飯 ④ NT\$260
Ochazuke ④

季節炊飯 NT\$660
Seasonal Ingredient Steamed Rice

馬告牛肉佐竹筍炊飯 NT\$680
Mountain Pepper Flavoured Beef and Bamboo Roots Steamed Rice

藁焼鮭魚親子飯 NT\$760
おすすめ Wara-yaki Salmon with Salmon Roe Steamed Rice



甜品
Dessert

麻糬紅豆湯 ④ NT\$160
Red Bean Soup with Mochi ④

鳳梨稻草冰淇淋 ④ NT\$260
Straw Flavoured Ice Cream with Pineapple ④

綜合莓果酒粕冰淇淋 ④ NT\$280
Sake Lees Ice Cream with Mixed Berries ④

