



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.



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



雙人品饗
Sharing Menu for 2 people
NT\$3,580

海鮮胡麻豆腐佐番茄凍 / 2 份 🍣🍤🍱
Sesame Tofu and Tomato Jelly with Seasonal Seafood / 2 servings

薑燒鰹魚半敲燒 / 1 份
Wara-yaki Seared Bonito Tataki / 1 serving

日式南瓜濃湯 / 2 份
Japanese Pumpkin Soup / 2 servings

軟殼蟹天婦羅 / 1 份 🍤🍱
Soft Crab (1 piece) / 1 serving

薑燒沙朗牛 250g / 1 份
Wara-yaki U.S. Beef Sirloin Steak 250g / 1 serving

鰻魚飯 / 1 份 🍱
Eel Rice / 1 serving

莓果醬荔枝布丁 / 2 份
Lychee Pudding with Berry Sauce / 2 servings

此套餐不適用IHG會員及致勝悅享折扣。
IHG Member Discount and THE ONE card Discount
are not applicable for above sharing menu.



四人品饗
Sharing Menu for 4 people
NT\$6,600

藁燒鰹魚半敲燒 / 1 份
Wara-yaki Seared Bonito Tataki / 1 serving

時令綜合握壽司12貫 / 1 份 🍣🍣
Assorted Seafood Nigiri (12 pieces) / 1 serving

日式南瓜濃湯 / 4 份
Japanese Pumpkin Soup / 4 servings

香魚櫛瓜花天婦羅 / 2 份 🍤
Zucchini Flower Stuffed with Ayu Sweetfish / 2 servings

星鰻天婦羅 / 1 份 🍤
Conger Eel / 1 serving

綜合時蔬 佐蘑菇泥 / 1 份 🍄
Sautéed Mixed Vegetables with Mushroom Purée / 1 serving

藁燒沙朗牛 250g / 1 份
Wara-yaki U.S. Beef Sirloin Steak 250g / 1 serving

銀鱈西京燒 / 2 份 🍣
Saikyo-yaki Black Cod / 2 servings

藁燒鮭魚親子飯 / 1 份
Wara-yaki Salmon Simmered Rice with Salmon Roe / 1 serving


莓果醬荔枝布丁 / 4 份
Lychee Pudding with Berry Sauce / 4 servings

此套餐不適用IHG會員及致勝悅享折扣。
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湯品 Soups

日式南瓜濃湯  NT\$260
Japanese Pumpkin Soup


 時令鮮魚赤味噌湯(含魚骨) NT\$280
Miso Soup with Seasonal Fish with Bone

麵類 Noodle

 日式南蠻鴨肉蕎麥湯麵 NT\$350
Duck Breast Soba Noodles

鯛魚胡麻味噌日式麵線  NT\$420
Sesame Miso Somen Noodle with Snapper

壽司 Sushi

自製壽司組合    NT\$680
Handmade Sushi Set

 海膽壽司 NT\$720
Sea Urchin (1 piece)

綜合握壽司7品   NT\$980
Assorted Nigiri (7 pieces)



前菜 Appetizers

-  旗魚香草沙拉
Sailfish Salad with Herbs NT\$320
- 鮪魚山藥泥
Tuna with Yam Purée NT\$320
-  海鮮胡麻豆腐佐番茄凍 
Sesame Tofu and Tomato Jelly with Seasonal Seafood NT\$350
-  厚岸產生蠔 (單顆) 
Akeshi Oyster (1 piece) NT\$380
- 薰燒鮭魚漬柚子大根
Wara-yaki Salmon with Pomelo Pickled Radish NT\$420
- 鰺魚生薄片佐芥末籽醬
Sliced Yellowtail with Mustard Sauce NT\$450
-  薰燒鰹魚半敲燒
Wara-yaki Seared Bonito Tataki NT\$480
- 綜合時令生魚片7品 
Assorted Seasonal Sashimi (7 pieces) NT\$1,180



炸物
Tempura /Deep-fried Selections

	揚出胡麻豆腐  	NT\$250
	Agedashi Sesame Tofu	
	櫛瓜天婦羅 鮮魚毛豆泥沾醬 	NT\$250
	Zucchini with Fish and Edamame Dip	
	鮮蔬什錦揚  	NT\$260
	Mixed Vegetables Kaki-age	
	軟殼蟹天婦羅  	NT\$320
	Soft Crab (1 piece)	
	櫻花蝦天婦羅  	NT\$320
	Sakura Shrimp	
	炸蝦天婦羅  	NT\$320
	Prawn (1 piece)	
	香魚櫛瓜花天婦羅 	NT\$320
	Zucchini Flower Stuffed with Ayu Sweetfish	
	星鰻天婦羅 	NT\$520
	Conger Eel	
	炸菲力牛佐菇赤味噌 	NT\$680
	Deep Fried Filet with Mushroom Miso Sauce	



烤物

Grilled & Wara-yaki Selection

	茄子紅味噌田樂燒 	NT\$320
	Red Miso Glazed Dengaku Eggplant	
	柚子胡椒風味烤雞腿肉	NT\$420
	Yuzu Pepper Grilled Chicken Thighs	
	碳烤雞腿肉佐柑橘醋蘿蔔泥 	NT\$460
	Charcoal Grilled Chicken Thighs with Grated Radish and Ponzu Vinegar	
	新鮮無花果鴨胸佐香蔥醬	NT\$460
	Duck Breast with Fresh Fig and Green Onion Sauce	
	鮭魚幽庵燒	NT\$460
	Yuan-yaki Salmon	
	銀鱈西京燒 	NT\$550
	Saikyo-yaki Black Cod	
	蒲燒鰻	NT\$580
	Kabayaki Unagi	
	菲力牛佐木之芽味噌醬	NT\$680
	Grilled U.S.Beef Fillet with Kinome Miso Sauce	
	藁燒戰斧豬 400g	NT\$880
	Wara-yaki Tomahawk Pork Chops 400g	
	藁燒沙朗牛 250g	NT\$1,160
	Wara-yaki U.S. Beef Sirloin Steak 250g	
	藁燒和牛 100g / 200g	NT\$1,360 / NT\$2,600
	Wara-yaki Japanese Wagyu Beef Sirloin Steak 100g / 200g	



煮物
Simmered Selection

綜合時蔬 佐蘑菇泥 ⑧ NT\$320
Sautéed Mixed Vegetables with Mushroom Purée

豬肉角煮 NT\$320
Japanese Braise Pork

鰻魚柳川鍋 ① NT\$580
Eel Yanagawa Pot

おすすめ 酒蒸紅條石斑佐橙醋芡 (清酒 30ml/京番茶) NT\$680/NT\$630
Sake Steamed Grouper with Ponzu Sauce (Sake/Kyobancha)

御飯
Rice

日式酸梅茶泡飯 (單人品饗) ⑧ NT\$260
Ochazuke (Serves 1)

迷你天丼 (單人品饗) ②① NT\$380
Tendon (Serves 1)

鰻魚飯 ① NT\$620
Eel Rice


干貝絲炊飯 ⑧ NT\$560
Simmered Rice with Dried Scallops

馬告牛肉佐竹筍炊飯 NT\$680
Beef and Bamboo Shoots Simmered Rice with Makauy

おすすめ 藁燒鮭魚親子飯 NT\$760
Wara-yaki Salmon Simmered Rice with Salmon Roe



甜品
Dessert

麻糬紅豆湯 


Red Bean Soup with Mochi

NT\$160

莓果醬荔枝布丁

Lychee Pudding with Berry Sauce


NT\$180

鳳梨稻草冰淇淋 

Straw Flavoured Ice Cream with Pineapple

NT\$280

おす
すめ

綜合莓果酒粕冰淇淋 

Sake Lees Ice Cream with Mixed Berries

NT\$320

