

# FOOD



TIMELESS  
*Lounge*



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*Japanese Sashimi Platter (Salmon, Tuna, Octopus, Surf Clam, Amaebi)*

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吞拿魚刺身 (中拖羅 3件 + 赤身3件)  
Tuna Sashimi (Chutoro 3 pcs + Akami 3 pcs)

218

東京魚市場，1950 - 60年代  
先品嚐赤身以享其鮮味，隨後細味油脂豐腴的拖羅。

Tokyo fish markets, circa 1950s-60s  
The lean cut is tasted first to reveal freshness ; richness follows as a reward.



日式刺身拼盤  
(三文魚、甘海老、吞拿魚赤身、北寄貝、八爪魚) 各2件  
Japanese Sashimi Platter  
(Salmon, Amaebi, Tuna, Surf Clam, Octopus)

168

戰後港町，1940 - 60年代  
由清淡到濃郁依序品嚐，層次自然展開。

Post war port towns, late 1940s-60s  
Variety here reflects honesty and seasonality, not abundance.

Add-on 追加

吞拿魚刺身(中拖羅) 2件 Chutoro 2 pcs	188	北寄貝 4件 Surf Clam 4 pcs	38
三文魚刺身 4件 Salmon 4 pcs	58	八爪魚 4件 Octopus 4 pcs	38
帶子刺身 2件 Scallop 2 pcs	88	赤身 4件 Akami 4 pcs	48
牡丹蝦刺身 2件 Botan Ebi 2 pcs	98		

# 烤牛油果配柚子汁

## Grilled Avocado with Yuzu Sauce

48

現代飲食轉譯，1980年代  
炭火輕炙，只引出油脂，不改變性格。

Modern reinterpretation, 1980s  
Lightly grilled, avocado reveals richness without losing character.



# 七味脆炸公魚

## Crispy Fried Japanese Smelt with Shichimi

68

街頭小食至細緻料理，1940 – 60年代  
先感受外層酥脆，再讓魚香與七味的餘韻在口中延伸。

Street food to refinement, 1940s–60s  
Tempura evolved through lighter batter, while its spirit remained unchanged.



## 鹽燒阿拉斯加蟹腳 Salt-Grilled Alaskan King Crab Legs

318

沿岸明火料理，1960年代以前  
以鹽與火直燒，了呈現食材本身的甘甜。

Coastal open fire cooking, pre 1960s  
Salt and fire are used to reveal natural sweetness — nothing more is needed.

## 雞泡魚乾

Mirin Seasoned Filefish Jerky

98

沿岸保存料理，1940 – 50年代  
風乾魚香與雞油交疊，留下的是耐心的味道。

Coastal preservation cooking, 1940s–50s  
Dried fish meets chicken fat, shaped by patience.



## 螢光魷魚

Firefly Squid

58

春季割烹，1970 – 80年代  
無需多餘的添加調味，純粹的鮮甜是海洋的本質。

Springtime kappo, 1970s–80s  
Free from interference, pure sweetness reveals the ocean's essence.

## 清酒枝豆

Sake-steamed Edamame

58

居酒屋文化，1970年代  
清酒輕煮，為居酒屋必備佐酒小食。

Izakaya culture, 1970s  
Simmered lightly in sake, an essential snack for Izakaya,  
perfectly paired with drinks.



## 柚子醬炸茄子

Yuzu-glazed Fried Eggplant

48

家庭料理，1960 – 70年代  
茄子吸收油脂，柚子則讓味道回到平衡。

Home cooking traditions, 1960s–70s  
Eggplant welcomes oil; yuzu restores clarity.



## 蝦雜菜天婦羅 Shrimp and Vegetable Tempura

68

技藝導向的料理文化，1960 – 80年代  
薄身金黃脆漿讓每一種食材的味道清楚呈現。

Technique culture, 1960s–80s  
The extra thin layer of batter allows ingredients to speak clearly.