

THE CAN

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食  
堂

- KOUJI -  
RESTAURANT

# KOUJI CUISINE



THE CAN Kouji  
Restaurant Menu

SHIO KOUJI

MIRIN

AMAZAKE

MISO

TOFU & SOYMILK

SOY BEAN DREGS

VEGETABLE & LEGUMES

# KOUJI CUISINE

## Handmade Brewed Creative Dishes

Based with soybeans, fermented and brewed ingredients, followed with seasonal vegetables for variations. Our menu contains foods between light food and banquets.

SALT  
SHIO KOUJI  
MIRIN  
AMAZAKE  
MISO  
TOFU & SOY MILK  
SOY BEAN DREGS  
VEGETABLE & LEGNMES

FERMENTED SOYBEAN MEAL

## THE SHARING OF FOOD WITH OTHERS KEEPS PEOPLE CONNECTING.

With Our Pure And Natural Spices Giving The Rich Flavours,  
Taste The Purest Flavor Of Food.



### TOFU SKIN / NIGARI TOFU / DRIED TOFU

Carefully selected 100% domestic non-GMO and pesticide-free soybeans and naturally sun-dried bitters are used to make tofu and dried tofu. By insisting on not adding chemical antifoaming agent, no bleaching, and no dyeing, we offer you the most natural, pure and healthy ready-to-eat soybean products.

### SHIO KOUJI

Shio Koji is made of Zhou Nan Sea Salt and organic rice also known as Japanese fermented ingredient and contains more nutrients because of the action of enzyme and microorganisms such as lactic acid bacteria and yeast. Shio Koji can break down the starch and protein contained in the ingredients to bring out the umami and sweetness to make the food delicious.

### HOMEMADE MISO

Kouji, organic rice and the domestic non-GMO soybeans are sealed for the probiotics to generate flavors naturally without adding any chemical substances. The naturally fermented substances possess the activity of probiotics, so that you can ingest the energetic probiotics and rich nutrients.

### AMAZAKE

Amazake is a traditional sweet, alcohol-free Japanese drink made from fermented rice. As the mixture incubates, sweetness develops naturally, Amazake is suitable for all ages and very nutritious. You can even taste the sweet fragrance and the actual texture of rice granules.

### MISO ESSENCE

The miso fermented using brown rice and black kernelled rice has higher nutritious value. It is healthy and delicious, and most suitable for use in cold dishes and as a dipping sauce.

### SOY BEAN DREGS

Tofu dregs is a pulp consisting of insoluble parts of the soybean that remains after pureed soybeans are filtered in the production of soy milk and tofu, it's relatively high in protein which makes it an excellent choice for vegetarian diets.

### MIRIN

Mirin is a type of rice wine with a 14% alcohol content and higher sugar content. The sugar content is a complex carbohydrate that forms naturally during the fermentation process; Mirin can transform bland sauces into something very flavorful.



# KOUJI CUISINE

## Good Food Handmade Teishoku (Meal Set)

Stay away from the bustling crowd in the holidays. Enjoy the peace and quiet. Just right portion for one person. Decent teishoku, satiety, satisfaction, and happiness.

Adult / **380** NTD

FERMENTED SOYBEAN MEAL

SALT  
SHIO KOUJI  
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01

## Fried Shio Koji Chicken Leg Fillet

The chicken leg fillet, pan-fried and roasted, dressed with handmade shio koji and sauce with green onion pickled overnight. Followed with fresh seasonal vegetables to lighten up meaty chicken leg fillet.



02

## \* Salmon with Sake kasu and miso

Salmon pan-fried until crispy skin, dressed with the sake kasu, the essence mirin with HIDEKAWA handmade amazake and miso, and lastly seasoned with platable with refreshing lemon juice.



03

## \* Pork Stewed with Miso and Mushroom

With HIDEKAWA hand made miso as base, simmering with miso tamari sauce and added pork and seasonal mushroom during simmering, lastly sprinkled the fresh spring onion.



04

## \* Plain Stew Bitter Gourd and Pickled Mustard Cabbage Wrapped in Beacurd

Plain stew of bitter melon in miso tamari, added with traditional pickled mustard cabbage and HIDEKAWA handmade bean curd, we have created a full vegan dish.

Handmade Teishoiku  
(Set Meals) Content-

Select from one of four selected entrée / 3 side dishes and 1 soup / Rice with Nuts Furikake / Handmade Dessert / Koji Amazake / Local Cold Brewed Tea / Fruits

A choice of one of the Teishoiku  
(Set Meals) menu items, get a drink order for only NDT **99**

All you can eat rice and soups

Items marked with an asterisk\* refers to the ingredients containing soybean products, which is not suitable for guests allergic to beans\*



# Stewed Combo Meal

Daily limit

Newly designed meat and vegetarian stew dishes, the fresh and tasty broth is made from carefully selected seasonal ingredients and tsukemono. Whether it is a formal or casual party, some alone time, or quality dining with friends and family, we make it a fun occasion and enjoy a nice lunch or dinner.

## KOUJI CUISINE

All you can  
eat rice and soups

Adult / **380** NTD



### Stewed chicken with homemade pickle in Casserole

The traditional melon braised chicken is the soulfood of KOUJI especially recommend ! Saute the ginger slices and simmer slowly with aged pickled melons, add HIDEKAWA Miso essence to enhance the flavor. No extra seasoning is needed. Every bite of the soup can taste the sweetness of the pickled melon and chicken.



### Tofu stewed with miso and marinated bamboo shoot in Casserole

☉ Vegan

The broth is made by golden miso and marinated bamboo shoots, stew for a while with HIDEKAWA natural bittern tofu, hand made soybean curd sheet and mushrooms. It's a new vegetarian experience combining a variety of food sensations, strong aroma will open your appetite, you can't miss it!

Handmade Teishoiku  
(Set Meals) Content-

Select from one of two selected entrée / 3 side dishes and 1 soup / Rice with Nuts Furikake / Handmade Dessert / Koji Amazake / Local Cold Brewed Tea / Fruits

A choice of one of the Teishoiku (Set Meals) menu items, get a drink order for only NDT **99**



# KOUJI CUISINE

- SHIO KOUJI
- MIRIN
- AMAZAKE
- MISO
- TOFU & SOYMILK
- SOY BEAN DREGS
- VEGETABLE & LEGUMES

# KOUJI CUISINE

☒ Ovo-lacto-vegetarian

\* Miso Tamari Vegetable  
With Chinese Fine Noodles

\* HIDEKAWA  
Miso Tofu Fillet

Vegetables Blended  
with Soy Pulp

## Shio Koji Chicken Leg Fillet

- ◎ Deep Fry Chinese
- \* Fine Noodles Roll

◎ \* Bizarre Taste Tofu

\* Pork Stewed  
with Miso



## Additional Purchase Discount Dishes

### Shio Kouji Chicken Leg Fillet



Fresh chicken thigh is marinated in handmade fermented mirin overnight and then sautéed slowly to bring out the sweetness.

Dish Price	180 NTD
Combo Meal Additional Purchase Discount Dishes	149 NTD

### Hidekawa MisoTofu Fillet



Prime cuts of pork with salted tofu, add chopped green onion and wrapped in egg liquid, deep-fried until golden brown, and topped with special flower miso with a salty and sweet aroma, satisfying the taste!

Dish Price	120 NTD
Combo Meal Additional Purchase Discount Dishes	89 NTD

### Miso Tamari Vegetable With Chinese Fine Noodles



Natural sauce produced from fermented miso – thickened miso sauce; the mellow sweetness comes from natural fermentation.

Dish Price	180 NTD
Combo Meal Additional Purchase Discount Dishes	149 NTD

### Deep Fry Chinese Fine Noodles Roll



Handmade tofu wrapped in Sanxia’ s handmade vermicelli is deep-fried and added with special miso sauce. Enjoy the crispy vermicelli wrap and soft tofu filling.

Dish Price	120 NTD
Combo Meal Additional Purchase Discount Dishes	89 NTD

### Vegetables Blended With Soy Pulp



Cooked with fresh and nutritious ingredient, soy pulp, handmade miso, seasonal vegetables, it's healthy and delicious!

Dish Price	180 NTD
Combo Meal Additional Purchase Discount Dishes	149 NTD

### Hot & Spicy Tofu



Freshly HIDEKAWA natural bittern tofu and KOUJI’ s homemade hot sauce, cook slowly at low heat in pot simmer. The tempting aroma arouses the desire of the taste buds, delicious to tears!

Dish Price	120 NTD
Combo Meal Additional Purchase Discount Dishes	89 NTD

### Pork Stewed With Miso



Handmade miso is braised with fresh pork, greater burdock and king trumpet mushroom; rich fragrance spreads out in the mouth.

Dish Price	250 NTD
Combo Meal Additional Purchase Discount Dishes	199 NTD

Any Change In The Meal Supply, Meal Will Be Served According To The Circumstance.

**KOUJI  
CUISINE**



KOUJI  
CUISINE

199<sub>NTD</sub>

AFTERNOON TEA DEALS & OFFERS

Come to Sanxia, and enjoy an authentic afternoon tea feast



199 Afternoon tea Combo options

THE CAN Soy milk

- Dajia Taro Flavor
- Biluocun Matcha Tea Flavor
- Rich Black Sesame Flavor
- Koji Amazake Flavor
- Chestnut and Pumpkin Flavor

all at 180NTD

Single Item coffee

- San Carlos El Salvador Coffee
- Nicaragua Spring Washed Coffee
- Ethiopia Natural Sun Dried Coffee
- Indonesia Organic Mantening Coffee

all at 180NTD

THE CAN Special Blend

- Cranberry Ice Brew
- Blueberry Milk
- Tofu Fruit Tea (Limited)
- Lemon Smoothie (Limited to Specific Seasons)
- Plum Sparkled Drink (Limited to Specific Seasons)

all at 180NTD

THE CAN Dessert

- ☉ Handmade Biscuits (Assorted) 90NTD
- ☉ Daily Limited Cake 90NTD
- \*☉ Plum Layer Cake 90NTD
- ☉ Caramel Vanilla Crème Brulee 90NTD

• Order any NTD 180 drink and get any dessert for an extra NTD 19

THE CAN Coffee

- Americano (Iced/Hot) 100NTD
- Original Latte (Iced/Hot) 150NTD
- Cappuccino (Iced/Hot) 150NTD

THE CAN specialized Tea

- Biluocun Green Tea
- Rose Black Tea
- Osmanthus Black Tea
- Sun Sealed Yuzu Tea
- Honey-Scented Black Tea
- Taiwanese Chrysanthemum Tea
- Dongfang Merien (Oriental Beauty) Oolong Tea

Tea with one serving of mung bean cake all at 200NTD

- Minimum order: a drink or a Combo meal.
- 199 NT afternoon tea offers: Tea,Coffees, Signature Dishes Exclusive.



# KOUJI CUISINE



THE CAN Kouji  
Restaurant Menu

## THE CAN CO., LTD.

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