

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 bitterns 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.

FERMENTED SOYBEAN MEAL

Adult / **380** NTD

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



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 gourd 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

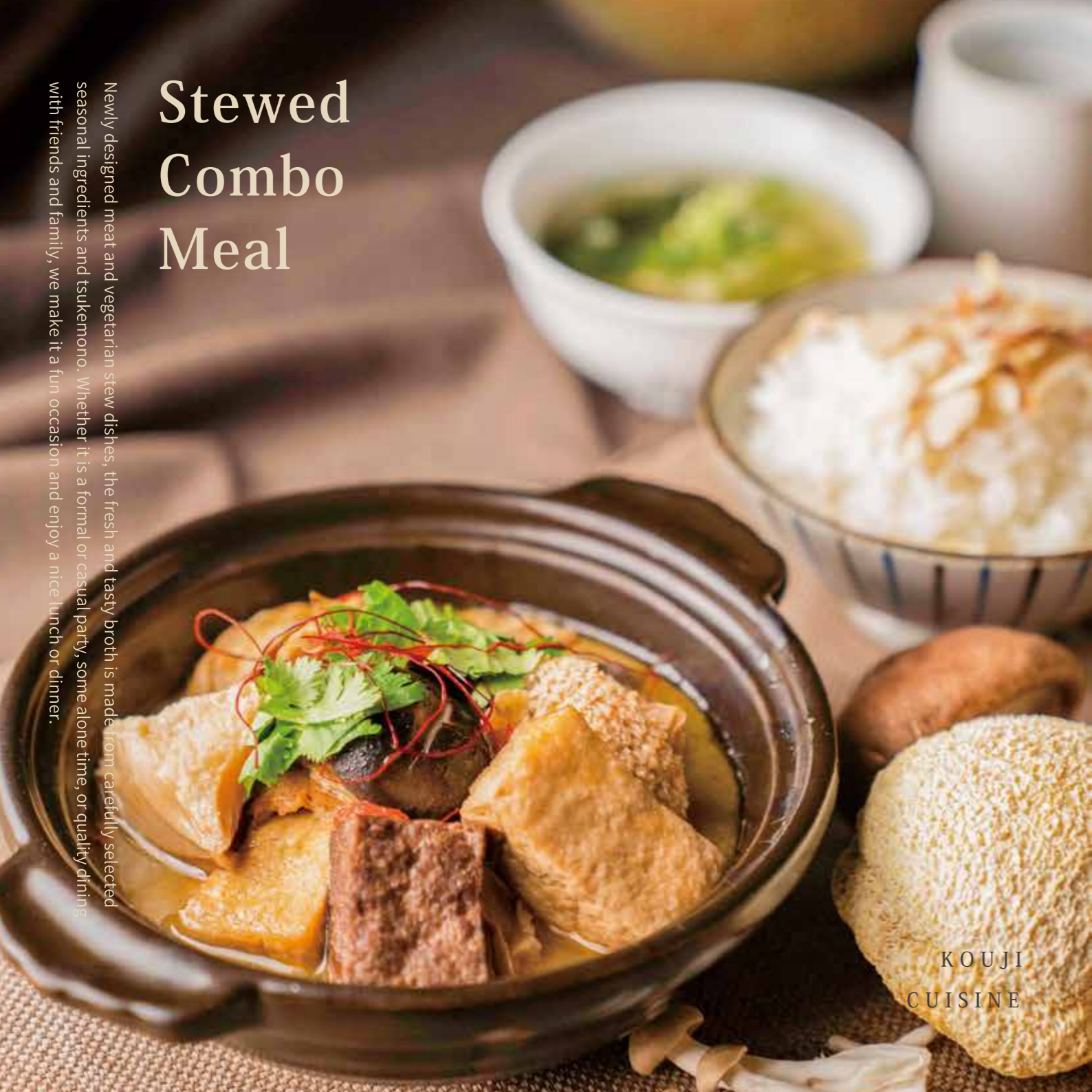
A choice of one of the Teishoiku
(Set Meals) menu items, get a drink order for only NDT 99

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

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



Chicken Stew with Mushrooms and Kidney Bean

A great way to get a taste of a culture is to sample its signature dish. Natural sun-dried Kidney beans, fresh chicken drumstick, fresh mushrooms, add mirin instead of sugar and wine, homemade mirin adds amazing flavor to our cuisine, finally simmer the sauce gently until seasoned liquid is absorbed and flavorful.



Tofu Stew With Sesame Oil and Fresh Mushroom

© Vegan

Sesame oil and ginger are both “warm” food in Chinese medicine, hot pot warms you up when the weather turns chilly. Ginger and sesame oil as soup base, add various fresh mushrooms, simmer with HIDEKAWA handmade tofu. This is absolutely perfect dish, our best vegetarian meals for meat eaters!

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



◎ * Bizarre Taste Tofu



◎ Deep Fry Chinese
* Fine Noodles Roll



* Pork Stewed
with Miso



Shio Koji
Chicken Leg Fillet



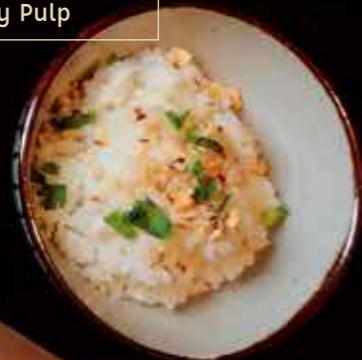
◎ Vegetables Blended
* with Soy Pulp



* Miso Tamari Vegetable
With Chinese Fine Noodles



* HIDEKAWA
Miso Tofu Fillet



KOUJI CUISINE

◎ Ovo-lacto-vegetarian
Items marked with an asterisk* refers to the ingredients containing soybean products,
which is not suitable for guests allergic to beans*

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 NTD

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 **180**_{NTD}

Single Item coffee

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

all at **180**_{NTD}

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 **180**_{NTD}

THE CAN Dessert

- ◎ Handmade Biscuits (Assorted) **90**_{NTD}
- ◎ Daily Limited Cake **90**_{NTD}
- *◎ Plum Layer Cake **90**_{NTD}
- ◎ Caramel Vanilla Crème Brulee **90**_{NTD}

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

THE CAN Coffee

- Americano (Iced/Hot) **100**_{NTD}
- Original Latte (Iced/Hot) **150**_{NTD}
- Cappuccino (Iced/Hot) **150**_{NTD}

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 200**_{NTD}

- 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

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