

【ベジタリアン会席(ヴィーガン対応 精進会席)】

VEGETARIAN(VEGAN) KAISEKI

¥ 21,500-(消費税込み・サービス料別)

獣・魚・鶏・五葷・乳製品使用不可

There are no meat, fish, chicken, pungent roots, or dairy products used in this menu

Prices include consumption tax, but a service charge of 20% will be collected separately. There is also a separate fee for private room use.

御献立 MENU

前菜 ZENSAI

湯葉 くこの実 山葵 美味汁

青菜のお浸し 野菜寿司 野菜の胡麻和えと白和え

Soy milk skin, goji berry and wasabi, leafy greens in dashi broth, vegetable sushi, vegetable seasoned with sesame sauce, vegetable with mashed tofu dressing

吸物 SUIMONO

京都・愛宕山麓の水を用いて 胡麻豆腐 茸 青味 人参 季節の香り

Clear soup with sesame tofu, mushrooms, greens, carrot and seasonal flavors

Made with water from the foothills of Mt. Atago in Kyoto prefecture

焼物 YAKIMONO

米茄子田楽味噌焼き 焼き椎茸 染め酢 は(かみ

Grilled eggplant with sweet miso paste, grilled shiitake mushroom, grated daikon radish and sweet and sour pickled young ginger

温物 ONMONO

おぼろ豆腐(土鍋) 岩戸の塩 鱈甲飴 生姜

Half-curdled tofu, Iwato sea salt, starch sauce and ginger

揚物 AGEMONO

精進天麩羅 野菜五種 大根酢 天露 抹茶塩

Five kinds of seasonal vegetable tempura

Served with grated daikon radish, tempura soy sauce and green tea salt

蒸物 MUSHIMONO

お麩の薯蕷蒸し 磯のり飴 山葵

Steamed wheat gluten with grated yam, topped with seaweed sauce, wasabi

食事 SHOKUJI

十八穀米湯葉餡掛け御飯(国産米) Mixed 18-grain rice topped with starchy tofu-skin sauce

香の物 三種盛り 止め椀 味噌汁 Miso soup and pickles

水菓子 MIZUGASHI

本日の果物 Assorted fruits

甘味 KANMI

和菓子 Wagashi (Japanese sweets)

千秋楽

*お米は国産米を使用しています We only use rice grown in Japan for all our dishes.

*仕入れ状況により内容が変わる場合があります Menu is subject to change depending on availability.

*こちらのメニューの出汁は昆布・大豆・野菜を使用しております

The broth for this menu only uses kelp, soybeans and vegetables

2024.9.