冬霞 FUYUGASUMI

18,500

先付二種 Amuse-Bouche

鮑白和え　芥　茸　イクラ

蟹味噌豆腐　蟹身　蟹味噌　煎り唐墨

Abalone with Mashed Tofu, Japanese Parsley, Mushroom, Salmon Roe
Crab Butter Tofu, Crab, Crab Butter, Dried Mullet Roe

酒　肴 Appetizer

鮟肝奈良漬け

本鮪　山葵

菜の花　煎り玉子

Monkfish Liver with Narazuke Pickles
Bluefin Tuna
Boiled Canola Flower, Egg Crumbles

吸　物 Clear Soup

鶉豆腐

梅花人参　焼葱　鶯菜　生姜

Quail Tofu, Carrot, Grilled Scallion, Young Turnip Greens, Ginger

焼　物 Grilled Dish

真名鰹西京焼き　金柑蜜煮　はじかみ

Grilled Harvestfish Marinated in Sweet Miso, Kumquat Compote, Ginger

蒸　物 Steamed Dish

柚子釜玉地蒸し

雲子　梅麸　三つ葉　銀餡

Steamed Savory Egg Custard in Yuzu Cup, Soft Roe, Wheat Gluten, Honewort, Savory Dashi Sauce

蓋　物 Warmed Dish

和牛角煮　寒干し大根旨煮

海老芋　小松菜　じゃが芋餡

Braised Beef, Steamed Dried Daikon Radish, Taro, Japanese Mustard Spinach, Potato Paste

食　事 Steamed Rice

鰻おこわ　香の物　止椀

Steamed Sticky Rice with Eel, Japanese Pickles and Miso Soup

甘　味 Dessert

水菓子

Fruits

※米はいずれも国産米を使用しております。We only use rice grown in Japan.
※仕入れ状況により内容が変更となる場合がございます。Menu items may be subject to change depending on availability.

柊 HIIRAGI

23,500

先　付 Amuse-Bouche

鮑白和え

芹　茸　イクラ

Abalone with Mashed Tofu, Japanese Parsley, Mushroom, Salmon Roe

酒　肴 Appetizer

菜の花　煎り玉子

鮟肝奈良漬け

本鮪　山葵

河豚煮凝り　酢味噌

鱈場蟹新引き揚げ

Boiled Canola Flower, Egg Crumbles
Monkfish Liver with Narazuke Pickles, Bluefin Tuna
Pufferfish in Jelly with Vinegared Miso
Deep-fried Red King Crab

吸　物 Clear Soup

鶉豆腐

梅花人参　焼葱　鶯菜　生姜

Quail Tofu, Carrot, Grilled Scallion, Young Turnip Greens, Ginger

焼　物 Grilled Dish

真名鰹西京焼き　金柑蜜煮　はじかみ

Grilled Harvestfish Marinated in Sweet Miso, Kumquat Compote, Ginger

蒸　物 Steamed Dish

柚子釜玉地蒸し

雲子　梅麸　三つ葉　銀餡

Steamed Savory Egg Custard in Yuzu Cup, Soft Roe, Wheat Gluten, Honewort, Savory Dashi Sauce

強　肴 Special Dish

特選 A-5 黒毛和牛フィレ肉炙り焼き　焼野菜

Grilled Kuroge Wagyu Beef Fillet, Grilled Vegetables

食　事 Sushi

握り寿司三種　巻物　止椀

3 Kinds of Sushi and Rolled Sushi, Miso Soup

甘　味 Dessert

水菓子

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プレミアム和牛会席

Premium Wagyu Kaiseki

37,100

先　付 Amuse-Bouche

鮑白和え

芹　茸　イクラ

Abalone with Mashed Tofu, Japanese Parsley, Mushroom, Salmon Roe

酒　肴 Appetizer

菜の花　煎り玉子

鮟肝奈良漬け

本鮪　山葵

河豚煮凝り　酢味噌

鱈場蟹新引き揚げ

Boiled Canola Flower, Egg Crumbles
Monkfish Liver with Narazuke Pickles, Bluefin Tuna
Pufferfish in Jelly with Vinegared Miso, Deep-fried Red King Crab

吸　物 Clear Soup

鶉豆腐

梅花人参　焼葱　鶯菜　生姜

Quail Tofu, Carrot, Grilled Scallion, Young Turnip Greens, Ginger

焼　物 Grilled Dish

真名鰹西京焼き　金柑蜜煮　はじかみ

Grilled Harvestfish Marinated in Sweet Miso, Kumquat Compote, Ginger

蒸　物 Steamed Dish

柚子釜玉地蒸し

雲子　梅麸　三つ葉　銀餡

Steamed Savory Egg Custard in Yuzu Cup, Soft Roe, Wheat Gluten, Honewort, Savory Dashi Sauce

強　肴 Matsusaka Beef

松阪牛フィレ肉炙り焼き

焼野菜　山葵　岩塩　玉葱醤油

Matsusaka Beef Fillet, Grilled Vegetables, Wasabi, Salt, Onion Soy Sauce

食　事 Sushi

握り寿司三種　巻物　止椀

3 Kinds of Sushi and Rolled Sushi, Miso Soup

甘　味 Dessert

水菓子

Fruits

※米はいずれも国産米を使用しております。We only use rice grown in Japan.
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