春暦御膳

HARUGOYOMI GOZEN

14,500

前　菜 Appetizers

鮑雲丹和え　河豚鉄皮寄せ　春子鯛祝重ね
玉子松風　菜の花お浸し
《松竹梅》尼鯛松笠揚げ　筍木の芽焼き　梅花人参紅梅煮

Abalone with Sea Urchin, Pufferfish Skin in Broth Jelly, Seabream and Vinegared Vegetables,
Egg Cake, Canola Flower,
Tilefish, Bamboo Shoot with Japanese Sansho Pepper Leaf, Carrot with Japanese Plum Broth

造　り Sashimi

本日の二種

2 Kinds of Sashimi

煮　物 Simmered Dish

茄子の鴫炊き　紅白餅　葱　糸賀喜　糸唐辛子

Simmered Eggplant in Broth, Rice Cake, Scallion, Dried Tuna Flakes, Shredded Red Chili Pepper

焼　物 Grilled Dish

鰤大葉味噌焼き　合鴨ロース焼き　利休餡
お多福豆　酢花蓮根

Yellowtail with Perilla Miso, Duck with Sesame Sauce,
Broad Beans, Vinegared Lotus Root

食　事 Steamed Rice

赤飯　止椀　香の物

Steamed Sticky Rice with Red Beans, Miso Soup and Japanese Pickles

甘　味 Dessert

本日のデザート

Dessert of the Day

※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 for all our dishes.
※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

初凪

HATSUNAGI

18,500

前　菜 Appetizers

鮑雲丹和え　河豚鉄皮寄せ　春子鯛祝重ね
玉子松風　菜の花お浸し
《松竹梅》尼鯛松笠揚げ　筍木の芽焼き　梅花人参紅梅煮

Abalone with Sea Urchin, Pufferfish Skin in Broth Jelly, Seabream and Vinegared Vegetables,
Egg Cake, Canola Flower,
Tilefish, Bamboo Shoot with Japanese Sansho Pepper Leaf, Carrot with Japanese Plum Broth

吸　物 Clear Soup

焼胡麻豆腐　白味噌吸い　とろ湯葉　日の出大根　人参　芹　辛子

Grilled Sesame Tofu, White Miso, Tofu Skin, Japanese Daikon Radish, Carrot, Japanese Parsley, Mustard

造　り Sashimi

本日の三種

3 Kinds of Sashimi

強　肴 Grilled Dish

鰤大葉味噌焼き　合鴨ロース焼き　利休餡
お多福豆　酢花蓮根

Yellowtail with Perilla Miso, Duck with Sesame Sauce,
Broad Beans, Vinegared Lotus Root

煮　物 Simmered Dish

鰆金団蒸し　　鏡餡　山葵

Spanish Mackerel with Sweet Potato, Savory Dashi Sauce, Wasabi

揚　物 Deep-Fried Dish

河豚　野菜三種の天麩羅　　生姜卸し　檸檬　天出汁

Pufferfish, 3 Kinds of Vegetable Tempura, Grated Ginger, Lemon, Tempura Dipping Sauce

食　事 Steamed Rice

赤飯　止椀　香の物

Steamed Sticky Rice with Red Beans, Miso Soup and Japanese Pickles

甘　味 Dessert

本日のデザート

Dessert of the Day

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蓬莱
HOURAI

23,500

前　菜 Appetizers
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玉子松風　菜の花お浸し
《松竹梅》尼鯛松笠揚げ　筍木の芽焼き　梅花人参紅梅煮
Abalone with Sea Urchin, Pufferfish Skin in Broth Jelly, Seabream and Vinegared Vegetables,
Egg Cake, Canola Flower,
Tilefish, Bamboo Shoot with Japanese Sansho Pepper Leaf, Carrot with Japanese Plum Broth

吸　物 Clear Soup
焼胡麻豆腐　白味噌吸い　とろ湯葉　日の出大根　人参　芹　辛子
Grilled Sesame Tofu, White Miso, Tofu Skin, Japanese Daikon Radish, Carrot, Japanese Parsley, Mustard

造　り Sashimi
本日の五種
5 Kinds of Sashimi

焼　物 Grilled Dish
黒毛和牛フィレ肉炙り焼き　甘藍　南瓜　蓮根
紅白千代呂木白和え　法蓮草
Kuroge Wagyu Beef Fillet, Cabbage, Pumpkin, Lotus Roots, Chinese Artichoke with Sesame and Tofu, Spinach

勧　肴 Seasonal Dish
柚子釜 茶ぶり海鼠 すずしろ和え 萵苣薹　金時人参　菜の花
Sea Cucumber with Japanese Daikon Radish in Yuzu Cup, Lettuce, Carrot, Canola Flower

蒸　物 Steamed Dish
鰆金団蒸し　　鏡餡　山葵
Spanish Mackerel with Sweet Potato, Savory Dashi Sauce, Wasabi

食　事 Sushi
握り寿司三貫　止椀
3 Kinds of Sushi, Miso Soup

甘　味 Dessert
水菓子と和菓子
Fruit and Japanese Confection

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プレミアム和牛会席

PREMIUM WAGYU KAISEKI

37,100

前　菜 Appetizers

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玉子松風　菜の花お浸し
《松竹梅》尼鯛松笠揚げ　筍木の芽焼き　梅花人参紅梅煮

Abalone with Sea Urchin, Pufferfish Skin in Broth Jelly, Seabream and Vinegared Vegetables,
Egg Cake, Canola Flower,
Tilefish, Bamboo Shoot with Japanese Sansho Pepper Leaf, Carrot with Japanese Plum Broth

吸　物 Clear Soup

焼胡麻豆腐　白味噌吸い　とろ湯葉　日の出大根　人参　芹　辛子

Grilled Sesame Tofu, White Miso, Tofu Skin, Japanese Daikon Radish, Carrot, Japanese Parsley, Mustard

造　り Sashimi

本日の五種

5 Kinds of Sashimi

焼　物 Grilled Dish

松阪牛フィレ肉炙り焼き　甘藍　南瓜　蓮根
紅白千代呂木白和え　法蓮草

Matsusaka Beef Fillet, Cabbage, Pumpkin, Lotus Roots, Chinese Artichoke with Sesame and Tofu, Spinach

勧　肴 Seasonal Dish

柚子釜 茶ぶり海鼠 すずしろ和え 萵苣薹　金時人参　菜の花

Sea Cucumber with Japanese Daikon Radish in Yuzu Cup, Lettuce, Carrot, Canola Flower

蒸　物 Steamed Dish

鰆金団蒸し　　鏡餡　山葵

Spanish Mackerel with Sweet Potato, Savory Dashi Sauce, Wasabi

食　事 Sushi

握り寿司三貫　止椀

3 Kinds of Sushi, Miso Soup

甘　味 Dessert

水菓子と和菓子

Fruit and Japanese Confection

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