

お献立 - 師走 -

35,000円

Kaiseki Menu

お献立 Menu

先付
Appetizer

合鴨ロース 水菜辛し和え
海老芋 才巻海老 青唐
河豚南蛮漬け

造り
Sashimi

盛り合わせ

進肴
Side Dish

鮑雲丹クリームかけ
法蓮草 姫人参

焼物
Grilled Dish

黒むつ柚庵焼
唐墨 菊花蕪
牛ロース塩焼
長芋 芽キャベツ土佐煮

蒸物
Steamed Dish

鱈と雲子の茶碗蒸し
ポン酢餡 紅葉卸し 三つ葉

留肴
Hot Pot

中トロのねぎま鍋
卷白菜 卷湯葉 椎茸 九条葱 柚子胡椒

食事
Seasonal Rice

鶏と牛蒡の釜炊き御飯 ちらし梅
赤出汁 香の物

水菓子
Dessert

メロン
苺
あんぽ柿

Kaiseki Course - December -

JPY 35,000

- Appetizer
- Grilled Duck Loin with Japanese leafy greens mixed Mustard
 - "EBI IMO" Taro Potato, Small Tiger Prawn and Green Pepper
 - Blow Fish "NANBAN ZUKE"
"NANBAN ZUKE" : Deep Fried Blow Fish Marinated in Spicy Vinegar Sauce

- Sashimi
- Assorted Sashimi

- Side Dish
- Abalone covered with Sea Urchin Cream Sauce,
Simmered: Spinach and Small Carrots

- Grilled Dish
- Black Cod "YUAN YAKI" with
Dried Salted Mullet Roe and Turnip
"YUAN YAKI" : Mixing Japanese Lemons and Japanese Limes in Soy Sauce and Sake.
Then soak the Black Cod in this sauce for a while, then grill.
 - Grilled Salted Beef Loin with
Japanese Yam, Simmered Brussel Sprouts in Soy Sauce and Bonito Broth

- Seasonal Dish
- Cod and "KUMOKO" Savory Egg Custard with
Ponzu Starchy Sauce, "MOMIJI OROSHI" and Japanese Wild Parsley
"KUMOKO" : Cod Milt
"MOMIJI OROSHI" : Grated Daikon Radish with Chili Pepper

- Hot Pot
- Tuna "NEGIMA" Hot Pot:
Chinese Cabbage, Tofu Sheets, Shitake Mushrooms,
KUJYOU NEGI Onion and Yuzu Pepper
"NEGIMA" : Tuna with Green Onion

- Seasonal rice
- Hot Pot Cooked Chicken and Burdock Rice with Chopped Sour Plum on top
 - Miso Soup and Japanese Pickles

- Dessert
- Melon
 - Strawberry
 - Dried Persimmon