

#### 前菜:

## 春菊 占地 えのき 菊花のお浸し ラディッシュ

Appetizer: Boiled garland chrysanthemum, shimeji mushroom, enoki mushroom and chrysanthemum with bonito dashi, radish

# 鮭の茶碗蒸し(鮭 椎茸 百合根 白きくらげ) 銀あんかけ いくら

Steamed egg custard with salmon (Salmon, shiitake mushroom, lily bulb, snow fungus), thick starch sauce, salmon roe

### 天婦羅

#### 海老 烏賊 野菜三種

Tempura: prawn, squid, 3 kinds of vegetables

# 寿司盛り合わせ 5貫: 鯛・鮪・烏賊・〆鯖・平政

5 kinds of assorted Sushi: sea bream, tuna, squid, vinegared mackerel, yellowtail amberjack

## 赤だし汁:南瓜 薩摩芋 葱 山椒

Miso soup with pumpkin and sweet potato, spring onion and Japanese pepper

#### 和菓子 梨

Japanese confectionery, pear

お一人様 / per person 4,650



#### 前菜:

# 春菊 占地 えのき 菊花のお浸し さんま蒲焼 栗煎餅

Appetizer: Boiled garland chrysanthemum, shimeji mushroom, enoki mushroom and chrysanthemum with bonito dashi,

Grilled saury with sweet soy-based sauce, fried chestnut chips

## 造里:平政 鮪 山葵 刺身醬油

Sashimi: Yellowtail amberjack,Tuna, Wasabi, soy sauce mixed with kombu and bonito stock

# 鮭の茶碗蒸し(鮭 椎茸 百合根 白きくらげ) 銀あんかけ いくら

Steamed egg custard with salmon (Salmon, shiitake mushroom, lily bulb, snow fungus), thick starch sauce, salmon roe

# キンキ煮つけ 茄子 椎茸 里芋

Simmered Broadbanded Thornyhead eggplant, shiitake mushroom, taro

### 寿司盛り合わせ6貫:

鯛・太刀魚・〆鯖烏賊・中とろ・雲丹いくら

6 kinds of sushi: Sea bream, cutlassfish, vinegared mackerel, squid, medium fatty tuna, sea urchin and salmon roe

## 赤だし汁:南瓜 薩摩芋 葱 山椒

Miso soup with pumpkin and sweet potato spring onion and Japanese pepper

## 和菓子 梨

Japanese confectionery, pear

お一人様 / per person 6,900