

前菜:ほうれん草と薩摩芋と柿の白和え 胡麻豆腐 ビーツ味噌掛け

Appetizer: spinach, sweet potato and persimmon mixed with tofu, sesame tofu with beetroot miso

茶碗蒸し(海老 松茸 銀杏 三つ葉) 銀あん 柚子

Steamed egg custard with shrimp, matsutake mushroom, ginkgo nut and mitsuba, kudzu and bonito sauce, yuzu

揚げ物:海老真薯の蓮根はさみ揚げ 舞茸 青唐 煎り出汁

Fried lotus root stuffed with shrimp dumpling, maitake mushroom, green chili, bonito stock

寿司盛り合わせ 7 貫: 鯛・〆鯖・サワラ炙り・中とろ・烏賊・平政・雲丹いくら

7 kinds of sushi:

sea bream, vinegared mackerel, lightly seared spanish mackerel, medium fatty tuna, squid, yellowtail amberjack, sea urchin and salmon roe

赤だし汁:葱 なめこ 南関あげ

Miso soup with spring onion, nameko mushroom and fried tofu

みかん大福 柿

Daifuku (soft rice cake) stuffed with mikan, persimmon

お一人様 / per person 9,600

寿司盛り合わせ8貫アップグレード: + 1,650 鯛・煮穴子・サワラ炙り・車海老・生鯖・大とろ・烏賊・雲丹いくら

8 kinds of assorted Sushi upgrade:

sea bream, simmered conger eel, lightely seared spanish mackerel, kuruma prawn, mackerel, fatty tuna, squid, sea urchin and salmon roe



前菜:ほうれん草と薩摩芋と柿の白和え 胡麻豆腐 ビーツ味噌掛け 舞茸田楽 銀杏松葉差し 吹寄せ

Appetizer: spinach, sweet potato and persimmon mixed with tofu, sesame tofu with beetroot miso, grilled maitake mushroom with miso paste, ginkgo nuts skewered on pine needle, fried sweet potato and carrot

温物: 和風ビーフシチュー 大根 人参 ブロッコリー

Japanese-style beef stew, Japanese white radish, carrot and broccoli

逸品: サワラ山椒焼き 大根もち セロリ甘酢漬け

Grilled Spanish mackerel with Japanese pepper turnip cake, celery pickled with sweet vinegar

寿司盛り合わせ 7貫:

アラ・煮穴子・鯵・烏賊・雲丹いくら・車海老・中とろ

7 kinds of Sushi: longtooth grouper, simmered conger eel, horse mackerel, squid, sea urchin and salmon roe, kuruma prawn, medium fatty tuna

赤だし汁:葱 なめこ 南関あげ

Miso soup with spring onion, nameko mushroom and fried tofu

みかん大福 柿

Daifuku (soft rice cake) stuffed with mikan, persimmon

お一人様 / per person 14,000

御造里の追加オプション: + 1,500 天然鯛 鮪 胡麻鯖

Sashimi upgrade + 1,500: Wild sea bream, tuna, mackerel mixed with sesame

※メニューの内容は、食材の入荷等の都合により若干変更になる場合がございます。
 *Menu items may vary slightly depending on the season.
 ※食材によるアレルギー等がございましたら、ご遠慮なく係にお申し付けください。
 *If you have any food allergies, please do not hesitate to inform your server.



前菜: ほうれん草と薩摩芋と柿の白和え 胡麻豆腐 ビーツ味噌掛け 舞茸田楽 銀杏松葉差し 吹寄せ

Appetizer: spinach, sweet potato and persimmon mixed with tofu, sesame tofu with beetroot miso, grilled maitake mushroom with miso paste, ginkgo nuts skewered on pine needle, fried sweet potato and carrot

お造り: 河豚刺し ポン酢 河豚皮 赤卸 葱 酢橘

Sashimi: blowfish sashimi, ponzu, blowfish skin, grated red chili, green onion, sudachi lime

蒸し物: 土瓶蒸し 車海老 鱧 松茸 銀杏 三つ葉 酢橘

Steamed kuruma prawn, pike conger, matsutake mushroom, ginkgo nut in earthenware pot, mitsuba, sudachi lime

黒毛和牛ステーキ ゴマダレ 柚子胡椒

Grilled Japanese black beef, sesame sauce, yuzu pepper

揚げ物: 海老芋の揚げ出し 銀あんかけ 山葵

Fried shrimp-shaped taro in bonito stock, simmered conger eel on potato, kudzu and bonito sauce, wasabi

寿司盛り合わせ7貫: アラ・煮穴子・車海老・生鯖・中とろ・雲丹いくら・平政

7 kinds of Sushi: longtooth grouper, simmered conger eel, kuruma prawn, mackerel, medium fatty tuna, sea urchin and salmon roe, yellowtail amberjack

赤だし汁:葱 なめこ 南関あげ

Miso soup with spring onion, nameko mushroom and fried tofu

みかん大福 柿

Daifuku (Soft rice cake) stuffed with mikan, persimmon

お一人様 / per person 16,500

※メニューの内容は、食材の入荷等の都合により若干変更になる場合がございます。
 *Menu items may vary slightly depending on the season.
 *食材によるアレルギー等がございましたら、ご遠慮なく係にお申し付けください。
 *If you have any food allergies, please do not hesitate to inform your server.
 *表示されている価格は、全て日本円です。表示料金には消費税 10%、サービス料 13%が含まれます。
*All prices are in Japanese Yen. 10% Consumption Tax & 13% Service Charge are included in the listed prices.