

前菜:

鱧の南蛮漬け クレソン 玉葱 赤黄パプリカ

Appetizer:

Vinegared pike conger, watercress, onion, red and yellow capsicums

茶碗蒸し:

えんどう豆の茶碗蒸し(胡麻豆腐 白きくらげ 海老 百合根) ピース餡

Steamed egg custard with snow peas (Sesame tofu, snow fungus, shrimp, lily bulb), pea sauce

天婦羅:

海老 烏賊下足 きびなご 南瓜 こごみ 牛蒡

Tempura:

Prawn, squid tentacle, silver-stripe round herring, pumpkin, fiddlehead sprouts, burdock

寿司盛り合わせ5貫:

鯛・鰹・平政・烏賊・〆鯖

5kinds of sushi:

Sea bream, bonito, yellowtail amberjack, squid, vinegared mackerel

赤だし汁:順才 キャベツ 葱

Miso soup with watershield, cabbage and spring onion

塩豆大福

Soft rice cake with salted beans

お一人様 / per person 4,650



前菜:

鱧の南蛮漬け クレソン アスパラ豆腐 旨味出汁 山葵

Appetizer:

Vinegared pike conger, watercress, asparagus and tofu, bonito dashi, wasabi

お造り:鯛 鰹 造り醤油 山葵

Sashimi: Sea bream, bonito, soy sauce mixed with kombu and bonito stock, wasabi

茶碗蒸し:

えんどう豆の茶碗蒸し(胡麻豆腐 白きくらげ 海老 百合根) ピース餡

Steamed egg custard with snow peas (Sesame tofu, snow fungus, shrimp, lily bulb), pea sauce

一先の若狭焼き 独活甘酢漬け 空豆白扇揚げ

Grilled chicken grunt with scales, Sweet vinegared spikenard, fried starch-coated broad beans

寿司盛り合わせ6貫:

アラ・平政・〆鯖・烏賊・鮪・サワラ

6 kinds of sushi:

Longtooth grouper, yellowtail amberjack, vinegared mackerel, squid, tuna, spanish mackerel,

赤だし汁:順才 キャベツ 葱

Miso soup with watershield, cabbage, spring onion

塩豆大福

Soft rice cake with salted beans

お一人様 / per person 6,900