

前菜:

法蓮草と薩摩芋と柿の白和え 苺

Appetizer:

Spinach, sweet potato and persimmon mixed with tofu, strawberry

茶碗蒸し:

海老 白木耳 銀杏 三つ葉 銀餡 柚子

Steamed egg custard with shrimp, snow fungus and ginkgo nut, mitsuba, kudzu-bonito sauce, yuzu

みぞれ煮:

海老 烏賊下足 舞茸 南瓜 甘長唐辛子

Simmered dish:

Simmered prawn and squid leg with grated white radish, maitake mushroom, pumpkin, Amanaga pepper

寿司盛り合わせ5貫:

鯛 鮪 烏賊 〆鯖 平政

5kinds of sushi:

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

赤出汁:葱 あおさ 南関揚げ

Miso soup with spring onion, sea lettuce and fried tofu

みかん大福

Daifuku (Soft rice cake) stuffed with mikan

お一人様 / per person 4,650



前菜:

胡麻豆腐 柚子味噌・法蓮草と薩摩芋と柿の白和え 苺

Appetizer:

Sesame tofu, yuzu miso

Spinach, sweet potato and persimmon mixed with tofu, strawberry

お造り:

鯛 鮪 造り醤油 山葵

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

茶碗蒸し: 海老 白木耳 銀杏 三つ葉 銀餡 柚子

Steamed egg custard with shrimp, snow fungus and ginkgo nut, mitsuba, kudzu-bonito sauce, yuzu

キンキ西京焼き 金山寺山芋 セロリ甘酢漬け

Grilled broadbanded thornyhead with Saikyo miso Japanese yam with Kinzanji miso, pickled celery

寿司盛り合わせ6貫:

アラ 中とろ 烏賊 平政 〆鯖 サワラ炙り

6kinds of sushi:

Longtooth grouper, medium fatty tuna, squid, yellowtail amberjack, vinegared mackerel, lightly seared Spanish mackerel

赤出汁:葱 あおさ 南関揚げ

Miso soup with spring onion, sea lettuce and fried tofu

みかん大福

Daifuku (Soft rice cake) stuffed with mikan

お一人様 / per person 6,900