

# 夜のおまかせ 12,000円 税・サ別

Dinner menu 12,000yen +10% Service charge + 8% Tax

# 睦月

January

## 先 附

Appetizer

はくさい菜 新竹の子 舞茸 赤蕪 松葉蟹 安肝 生ゆば 鬼おろし  
酢ゼリー 菊花

Matsuba crab, monk fish liver, fresh Yuba, Chinese cabbage, fresh bamboo shoot, Maitake mushroom, red turnip with grated radish & vinegar jelly topped with chrysanthemum flower



## 煮物 椀

Choice of Hot Pot

一、海老芋 天然くえ 亀甲大根人参 軸蓮草 餅 白味噌仕立て  
一、牡丹鍋

1.White Miso soup with grilled fresh Kue fish, Mochi (soft rice cake), Ebi-imo (taro shaped like shrimp), tortoise shell-shaped radish & carrot, spinach topped with Japanese mustard, Yuzu citron

2.Rakuraku Speciality Botan-nabe Hot Miso pot with wild boar



## 向 附

Mukouduke

橙釜盛り 紅白なます 平目くも子 ちり酢 ふり柚子 明石鯛昆布メ トロ  
津居山産蟹

(in Daidai citron) red carrot & white radish Namasu (pickled with vinegar sauce), (small pot) flounder, Kumoko (cod roe) with Ponzu vinegar sauce, Yuzu citron flavored spice

Akashi sea bream with Konbu flavor, Toro (the best part of tuna), Tsuiyama Matsuba crab



## 炭 焼 き

Choice of Grilled Dishes

- 一、鰯西京焼 Grilled Yellowtail Saikyo-Miso flavor
- 一、牡蠣炭焼 Grilled Oyster
- 一、鱈柚庵焼 Grilled Spanish mackerel Yu-an flavor
- 一、丹波牛みすじ炭焼 Grilled Tanba beef (Special Misuji cut)
- 一、地鶏炭焼 Grilled Tanba Jidori chicken
- 一、丹波産猪肉炭焼 Grilled Tanba Wild Boar



## 強 肴

Shiizakana (Additional plate)

ふぐ白子塩焼 自家製唐墨 す立

Grilled blowfish milt with salt, homemade bottarga, Sudachi citron



## 御 飯

Choice of Steamed rice served in pod with miso soup & pickles

- 一、コッペ蟹釜めし Female Crab with eggs
- 一、鰯西京釜めし Grilled Yellowtail Saikyo-Miso flavor
- 一、牡蠣釜めし Oyster
- 一、じゃこ海老芋むかご百合根釜めし Small fish, Mukago (Japanese small yam), lily bulb & Ebi-imo (taro root shaped like shrimp)



## 水 物

Dessert with Soba Tea (Roasted Buckwheat Tea)

苺 林檎ワイン煮 キウイ おれんじ羹 柚子シャーベット

Strawberry, kiwi, red wine-flavored apple, orange pudding, Yuzu citron sherbet with honey jelly

