

# 昼のおまかせ 4,500円 税・サ別

**Lunch menu 4,500yen + 8% Tax**

# 睦月

January

## 先 附

Appetizer

はくさい菜 新竹の子 舞茸 京人参 赤蕪 鱈柚庵焼 生湯葉  
酢ゼリー 菊花

Spanish mackerel, fresh Yuba, Chinese cabbage, fresh bamboo shoot, Maitake mushroom, Kyoto carrot, red turnip with vinegar jelly topped with chrysanthemum flower



## 凌 ぎ

Small Dish

焼煮穴子のおこわ蒸し 百合根 め葱 山葵 ふり柚子

Steamed Okowa rice with grilled conger eel, topped with lilly bulb, Menegi green onion sprouts, Wasabi & grated Yuzu citron



## 煮 物 椀

Soup

海老芋 鰯 亀甲大根 人参 辛子 柚子 軸蓮草 餅 白味噌仕立て

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



## 祝 い 八 寸

New Year Celebratory Hors d'oeuvre

(橙釜盛り) ぶどう豆 田作り 数の子 金箔 寿カステラ 車海老もろみチーズ  
姑慈煎餅 小川唐墨 平日龍皮春巻き 鴨ロース煮 辛子 鶉松風  
稲穂 辛子蓮根青海苔

(大王松) 百合根納豆 千社頭 干柿ロール

(in Daidai citron) Budou-mame (cooked black beans, Tazukuri (deep-fried dried small fish with soy sauce), Kazunoko (herring eggs)  
Kotobuki (kanji character meaning to celebrate) fish & egg putty, prawn with Moromi flavored cheese, deep-fried Kuwai bulb chips, homemade bottarga with cooked fish paste, flounder rolled with Konbu seaweed, special cooked duck with mustard, quail meat putty with poppy seeds, lotus root with mustard, Aonori seaweed, deep fried ear of rice (skewered with big pine needles) lilly bulb ball with Daitokuji Natto, Chishato (stem lettuce), butter rolled with dried persimmon



## 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

