

夜のおまかせ 8,500円 税・サ別

Dinner menu 8,500yen +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

Soup

海老芋 天然くえ 亀甲大根人参 軸蓮草 餅 白味噌仕立て
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



向 附

Sashimi (Assort of raw fish)

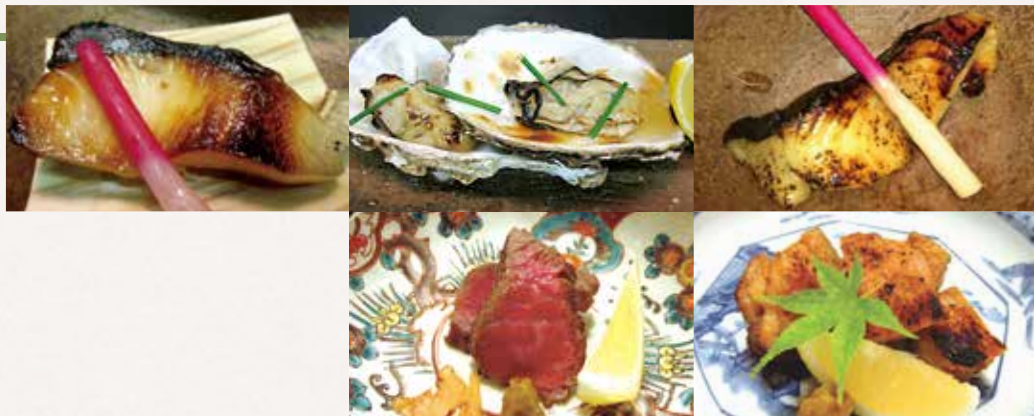
二種盛り合わせ
Sashimi (Assortment of raw fish)



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



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

