

夜のおまかせ 10,000円 税・サ別

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

葉月

August

先 附

Appetizer

胡瓜 焼茄子 冬瓜 蓮根 長芋 油煮 帆立昆布メ 毛蟹 蒸し雲丹
 叩きおくら 酢取茗荷みじん酢ゼリー ラディッシュ
 Konbu seaweed flavored scallop, hair crab meat, steamed sea urchin,
 cucumber, grilled eggplant, Togan (winter melon), lotus root, deep fried
 Nagaimo (taro) with vinegar jelly, topped with pickled Myoga ginger & radish



凌 ぎ

Small Dish

鱧塩麴はも子おこわ蒸し 煎り唐墨 はも骨唐揚げ
 Shiokouji flavored grilled Hamo fish with steamed rice topped with Bottarga,
 deep fried Hamo fish bones



煮 物 椀

Choice of Hot Pot

一、虎魚白ずいき車海老葛仕立て ふり柚子 生姜
 Clear Kuzu soup with grilled scorpion fish, prawn, white taro stem with
 grated ginger & Yuzu citron
 一、きじ鍋
 Rakuraku speciality Kiji-nabe hot pot with pheasant



向 附

Mukouduke

竹筒にもずくと蛸 鱧焼霜 鰹わら焼 烏賊 鮎うるか ほじそ す立
 (Served in bamboo) Mozuku seaweed, boiled octopus with vinegar sauce
 Grilled Hamo fish, smoked bonito, Kensaki squid, Uruka (salted Ayu fish roe), flower
 of Shiso, Sudachi citron



炭 焼 き

Choice of Grilled Dishes

一、若鮎塩焼 Grilled Fresh Waka (Baby) Ayu fish
 一、岩牡蠣炭焼 Grilled Iwagaki (Japanese summer oyster)
 一、鰻西京焼 Grilled eel Saikyo-miso 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、賀茂茄子二色田楽 Grilled Kamo-eggplant with two
 kinds of Miso paste



御 飯

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

一、鮎釜めし Grilled fresh Waka Ayu fish
 一、伝助穴子釜めし Grilled Densuke conger eel
 一、じゃこもろこし釜めし Small fish & corn
 一、鰻西京釜めし Grilled eel with Saikyo-miso flavor
 一、鱧雑炊



水 物

Dessert with Soba Tea (Roasted Buckwheat Tea)

西瓜 林檎ワイン煮 無花果 マンゴー羹 白桃シャーベット
 Watermelon, red wine-flavored apple, fig, mango jelly pudding,
 white peach sherbet with honey jelly

