

# 夜のおまかせ 12,000円 税・サ別

Dinner menu 12,000yen +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



## 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



## 強 肴

Shiizakana (Additional plate)

賀茂茄子 万願寺 おくら 茗荷 生湯葉 伝助穴子唐揚げ  
 みぞれ餡かけ 白髪葱 ゆり柚子 一味  
 Deep fried Kamo eggplant & Densuke conger eel, grilled Manganji pepper, okura & Myoga ginger, fresh Yuba paste with Mizore-An (grated radish) sauce, topped with Shiraga-Negi (sliced white green onion), Yuzu citron & red pepper flavor



## 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

