

# 昼のおまかせ 4,500円 税・サ別

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

# 葉月

August

## 先 附

Appetizer

賀茂茄子油煮 生湯葉 蒸し雲丹 白みそ餡 枝豆 針茗荷 旨出しゼリー  
 Deep fried Kamo eggplant, fresh Yuba paste, steamed sea urchin with white Miso paste & Dashi stock jelly, topped with Edamame beans & sliced Myoga ginger



## 凌 ぎ

Small Dish

鱧塩麹もろこしおこわ蒸し 生海苔餡 メ葱  
 Shiokouji-flavored grilled Hamo fish, steamed corn rice with fresh Nori seaweed sauce topped with green onion sprouts



## 煮 物 椀

Soup

牛蒡真薯 鱸蓼焼 万願寺唐辛子 叩きおくら 管牛蒡 パプリカ 柚子  
 Clear soup with burdock Shinjyo (fish meatball with burdock), Tade green leaf flavored grilled sea bass, Manganji pepper, chopped Okura, burdock, paprika & Yuzu citron skin



## 八 寸

Hors d'oeuvre

(局) 車海老無花果胡麻クリーム 胡桃 ラディッシュ  
 胡瓜帆立おぼろ昆布とんぶり黄味酢 くこの実 クリームチーズカステラ  
 芋蛸南瓜 蓮根煎餅 鴨燻製奈良漬 冬瓜柚子みそ掛け  
 青瓜糸南瓜あげ鯛とまと胡麻浸し

(Small pot) prawn & fig with sesame cream sauce topped with walnut & radish  
 (small pot) cucumber, scallop, Oboro-Konbu seaweed, Tonburi (mountain caviar) with Kimizu (Japanese mayonnaise) topped with Chinese wolfberry  
 Cream cheese patty, sweet potato•octopus•pumpkin, lotus root chip, smoked duck with Nara-zuke pickles, Togan (winter melon) with Yuzu citron Miso paste  
 (small pot) green melon, Ito-Nankin (spaghetti squash), deep fried sea bream, tomato with sesame Dashi sauce



## 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 Denssuke conger eel  
 一、じゃこもろこし釜めし Small fish & corn



## 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

