

夜のおまかせ 12,000円 税・サ別

Dinner menu 12,000yen +10% Service charge + 8% Tax

長月
September

先 附

Appetizer

水菜 舞茸 占地 湯葉 椎茸 茄子 伝助穴子塩麴焼 紅ずわい とろろ
とんぶり 酢ゼリー いくら醤油漬 菊花

Grilled Densuke conger eel, flavored in the Shiokouji style, Benizuwai crab, eggplant, Yuba (Tofu skin), Shimeji mushroom, Maitake mushroom, Shiitake mushroom, Mizuna green leaf, soy sauce flavored salmon eggs, Tonburi (mountain caviar) with vinegar jelly & grated yam, topped with chrysanthemum



煮物 椀

Soup

松茸土瓶蒸し

Dobinmushi steamed dish Clear soup in pot with Matsutake mushrooms, chicken, hamo fish, ginkgo nuts, lily bulb, Mitsuba leaf and Sudachi citrus



向 附

Mukouduke

鯛昆布メ 戻り鰹わら焼 剣先烏賊 鱧焼霜 生雲丹 がす海老 生海苔 菊花
浅月 醤油餡、ちり酢餡 掛け

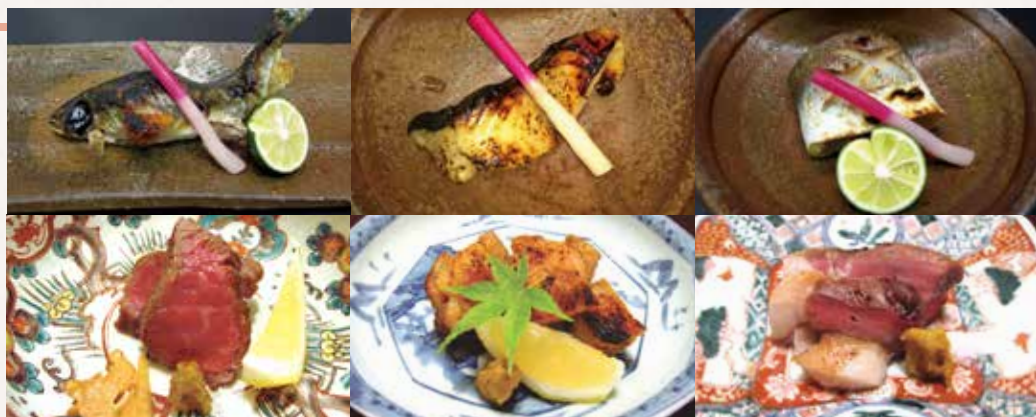
Konbu seaweed flavored sea bream, Modori Katso (autumn bonito), Kensaki squid, grilled Hamo fish, sea urchin, Gas shrimp fresh seaweed, green onion sprouts, special soy sauce & Chirizu vinegar sauce



炭 焼 き

Choice of Grilled Dishes

- 一、子持ち鮎塩焼 Grilled fresh Ayu fish with eggs
- 一、鱈西京焼 Grilled Spanish mackerel
Saikyo Miso flavor
- 一、鰯風干し Grilled dried Kamasu (Barracuda)
- 一、丹波牛みすじ炭焼 Grilled Tanba Beef (Special Misuji Part)
- 一、地鶏炭焼 Grilled Tanba Jidori chicken
- 一、丹波産猪肉炭焼 Grilled Tanba Wild Boarkinds of Miso paste



強 肴

Shiizakana (Additional plate)

虎魚松茸ふらい

Scorpion fish and Matsutake mushroom, ginkgo nuts, ear of rice



御 飯

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

- 一、子持ち鮎釜めし Grilled fresh Ayu fish with eggs
- 一、秋刀魚釜めし Grilled Sanma (Japanese saury)
- 一、じゃこ木の子釜めし Dried small fishes & Mushrooms
- 一、鱈西京釜めし Grilled Spanish mackerel
Saikyo Miso flavor
- 一、鱧雑炊



水 物

Dessert with Soba Tea (Roasted Buckwheat Tea)

柿 梨 林檎ワイン煮 マンゴー羹 ぶどうシャーベット

Persimon, pear, red wine flavored apple, mango jelly pudding, grape sherbet with honey jelly

