お昼の花籠弁当　3,800円 税込み

3,800yen tax included

長月 September

先　附　*Appetizer*

冬瓜　茄子　丹波占地　蒸し雲丹　はもゆばあられ揚　酢ゼリー
とろろ　ふり柚子　菊花

Deep fried Hamo fish with Yuba (Tofu skin) & rice crackers, steamed Uni (sea urchin), winter melon, eggplant, Tanba Shimeji mushroom with vinegar jelly & grated yam, Yuzu citron flavored and topped with chrysanthemum flower

煮 物 椀　*Soup*

月見玉子豆腐　虎魚おかき揚　隠元豆　松茸　梅肉　柚子

Clear soup with moon-shaped egg tofu, deep-fried with rice crackers, scorpion fish, kidney beans, Matsutake mushroom, plum meat & Yuzu citron skin

花 籠 弁 当　*Hanakago-bentou(Lunch Box)*

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 jell