

# 昼のおまかせ 4,500円 税・サ別

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

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



## 凌 ぎ

Small Dish

蓮根帆立饅頭菊花餡かけ 蓮根煎餅 山葵 玄米射込み

Lotus root ball with scallop & brown rice with chrysanthemum flower sauce, topped with deep-fried sliced lotus root & wasabi



## 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



## 八 寸

Hors d'oeuvre

(局) 水菜舞茸はも浸し いくら醤油 ふり柚子 菊花

(局) 無花果 零余子 丸十 胡麻クリーム 枸杞の実

(局) 胡瓜 穴子塩麴 枝豆 大徳寺納豆 白和え

クリームチーズアーモンドカステラ 秋刀魚肝煮 栗ブランデー煮

丹波黒豆枝豆醤油炊き 絹かつぎいが揚げ 鴨燻製奈良漬

(small pot) Hamo fish, Maitake mushroom, Mizuna green leaf with Dashi sauce topped with salmon eggs & chrysanthemum flower, Yuzu citron flavored

(small pot) Fig, Mukago (small taro), sweet potato with sesame cream sauce topped with Chinese wolfberry

(small pot) Cucumber, Shiokouji-flavored conger eel, Edamame soy beans with special Tofu sauce

Cream cheese & almond patty, Sanma (Japanese saury) cooked with sanma-liver soy sauce, grilled chestnut stewed with brandy syrup, deep fried Japanese taro shaped like chestnut, smoked duck with Nara-zuke pickles



## 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



## 水 物

Dessert with Soba Tea (Roasted Buckwheat Tea)

柿 梨 林檎ワイン煮 マンゴー羹 ふどうシャーベット

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

