

夜のおまかせ 8,500円 税・サ別

Dinner menu 8,500yen +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

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



向 附

Sashimi (Assort of raw fish)

二種盛り合わせ

Sashimi (Assortment of raw fish)



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

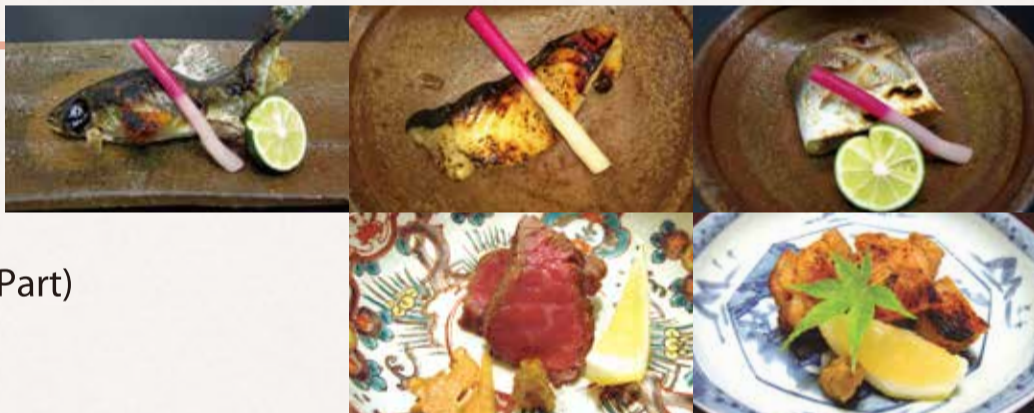
Grilled dried Kamasu (Barracuda)

一、丹波牛みすじ炭焼

Grilled Tanba Beef (Special Misuji Part)

一、地鶏炭焼

Grilled Tanba Jidori chicken



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

