

夜のおまかせ 10,000円 税・サ別

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

神無月

October

先 附

Appetizer

白ずいき 蓮芋 焼茄子 蓮根 くも子 煮穴子 紅ずわい蟹 共地餡
とろろ とんぶり 生雲丹 旨出しゼリー 菊花 ふり柚子

Benizuwai crab, conger eel, sea urchin, Kumoko (cod roe), eggplant, white stem of taro, stem of taro, grated yam, Tonburi (mountain caviar) with Dashi (Japanese clear soup) jelly & special sauce topped with chrysanthemum flower, Yuzu citron flavored



凌 ぎ

Small Dish

鰯あぶり小袖寿し いくら ふり柚子 山葵醤油泡 焼海苔 大葉

Grilled barracuda Sushi, Ikura (salmon roe) with Wasabi soy sauce cream topped with grilled Nori seaweed & green Shiso leaf, Yuzu citron flavored



煮 物 椀

Choice of Hot Pot

一、松茸土瓶蒸し

一、黒毛和牛と松茸すき焼き 焼豆腐 牛蒡 三ツ葉 玉葱 九条葱

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

2.Sukiyaki with Kuroge Wagyu beef & Matsutake mushroom with grilled Tofu, burdock, onion, Kujyo green onion, Mitsuba green leaf



向 附

Mukouduke

(局) 帆立昆布メ長芋三ツ葉酒盗和え 紅葉鯛昆布メ 戻り鰹藁焼き
がす海老うるか又はとろ

(small pot) Konbu seaweed flavored scallop, Nagaimo taro mixed with salted autumn fish milt topped with Mitsuba green leaf

Konbu seaweed flavored Momiji-Dai (autumn sea bream), Modori-katsuo (autumn bonito) Warayaki (smoked with straw), Gas shrimps with Uruka (salted Ayu fish roe) or Toro tuna



炭 焼 き

Choice of Grilled Dishes

一、子持ち鮎塩焼

Grilled Fresh Ayu fish with roe

一、鱸西京焼

Grilled Spanish mackerel Saikyo-Miso flavor

一、丹波牛みすじ炭焼

Grilled Tanba beef (Special Misuji cut)

一、地鶏炭焼

Grilled Tanba Jidori chicken

一、丹波産猪肉炭焼

Grilled Tanba Wild Boar



御 飯

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

一、松茸釜めし

Matsutake mushrooms

一、子持ち鮎釜めし

Grilled Komochi-Ayu fish (Japanese river fish with eggs)

一、鱸西京釜めし

Grilled Spanish mackerel Saikyo-Miso flavor

一、秋刀魚釜めし

Grilled Sanma (Japanese saury)

一、じゃこ木の子釜めし Dried small fish & mushrooms



水 物

Dessert with Soba Tea (Roasted Buckwheat Tea)

柿 林檎ワイン煮 マンゴー羹 無花果ワイン漬け ぶどうシャーベット
Persimmon, red wine flavored apple & fig, mango pudding, grape sherbet with honey jelly

