

昼のおまかせ 4,500円 税・サ別

Lunch menu 4,500yen + 8% Tax

神無月
October

先 附

Appetizer

茄子 大徳寺麩 永源寺蒟蒻 菊花 もろっこ豆 梨 蓮根 旨出しゼリー
鱈 絵胡麻そうす 玄米 くこの実

Spanish mackerel, eggplant, Daitokuji-Fu (gluten pudding), Eigenji konjak jelly, Morocco beans, pear, lotus roots, chrysanthemum flower with Dashi (Japanese clear soup) jelly & Egoma (perilla, wild sesame) sauce topped with roasted brown rice & Chinese wolfberry



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

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



八 寸

Hors d'oeuvre

(局) 丸十むかご焼木の子なめ茸胡麻白和え 秋刀魚肝煮
クリームチーズカステラ 焼栗 牛蒡真薯いが揚 里芋大徳寺納豆
稲穂 秋鮭田楽けしの実 舞茸雲丹天ぷら

(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



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、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

