

# 夜のおまかせ 8,500円 税・サ別

**Dinner menu 8,500yen** +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



## 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



## 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 roe  
 一、鱈西京焼 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



## 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、鱈西京釜めし 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

