

# 夜のおまかせ 10,000円 税・サ別

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

# 霜月

November

## 先 附

Appetizer

はくさい菜 千枚蕪 焼茄子 蓮根 占地 太刀魚酒むし 松葉蟹  
旨出しゼリー ちり酢 白子餡かけ 菊花 メ葱

Steamed cutlass fish with sake, Matsuba crab, Chinese cabbage, sliced turnip, grilled eggplant, lotus roots, Shimeji mushroom with Ume-Dashi jelly, Chirizu vinegar & Shirako (white soft roe of cod) sauce, topped with sliced Kamoji onion & chrysanthemum flower



## 凌 ぎ

Small Dish

鯖小袖寿し いくら醤油漬 海苔 ふり柚子

Saba (Mackerel) sushi with salmon eggs with soy sauce, dried Nori seaweed with grated Yuzu citron flavor



## 椀 替 り

Choice of Hot Pot

- 一、松茸土瓶蒸し
- 一、牡丹鍋
- 一、きじ鍋

1. Dobin-mushi steamed dish Clear soup in pot with Matsutake mushrooms, chicken, hamo fish, ginkgo nuts, lily bulb, Mitsuba leaf and Sudachi citrus  
2. Rakuraku Speciality Botan-nabe Hot Miso pot with wild boar  
3. Rakuraku speciality Kiji-nabe, Hot pot with pheasant



## 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) Soft white roe of cod, Uruka (salted Ayu fish roe) with Tororo (grated yam paste) topped with Mitsuba green leaf

Akashi sea bream with Konbu seaweed flavor, Date Maguro (tuna), Kensaki squid with Shuto sauce (salted autumn fish milt)



## 炭 焼 き

Choice of Grilled Dishes

- 一、鰯西京焼 Grilled Yellowtail Saikyo-Miso flavor
- 一、牡蠣炭焼 Grilled Oyster
- 一、鰯風干し Grilled dried Kamasu (Barracuda)
- 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、鰯西京釜めし Grilled Yellowtail Saikyo-Miso flavor
- 一、牡蠣釜めし Oyster
- 一、じゃこ木の子釜めし Dried small fish & mushrooms
- 一、コッペ蟹釜めし Female Crab with eggs



## 水 物

Dessert with Soba Tea (Roasted Buckwheat Tea)

柿 梨 林檎ワイン煮 おれんじ羹 ぶどうシャーベット

Persimmon, pear, red wine flavored apple & orange pudding, grape sherbet with honey jelly

