

夜のおまかせ 6,500円 税・サ別

Dinner menu 6,500yen +10% Service charge + 8% Tax

霜月

November

先 附

Appetizer

茄子 千枚蕪 舞茸 はくさい菜 鮭塩麴焼 モロッコ豆 酢ゼリー
玄米 菊花

Shiokouji flavored grilled salmon, eggplant, sliced turnip, Maitake mushroom, Chinese cabbage, Morocco beans with vinegar jelly, topped with brown rice & 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



煮 物 椀

Soup

玉子豆腐 鰯おかき揚 占地 はす芋 かもじ葱 生姜 菊花

Clear soup with deep fried yellowtail with crushed rice cracker, egg pudding, Shimeji mushroom, stem of giant lotus, topped with sliced Kamoji onion, grated ginger & chrysanthemum flower



進 肴

Choice of Grilled Dishes

- 一、鰯西京焼 Grilled Yellowtail Saikyo-Miso flavor
- 一、牡蠣炭焼 Grilled Oyster
- 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) 水菜むかご焼木の子とび子豆腐辛子酢みそ

大徳寺麩丸十百合根白和え クリームチーズカステラ 子持ち鮎甘露煮

くこの実 海老芋唐揚げ 車海老うるか 栗ブランデー

丹波占地雲丹天ぷら 黒豆枝豆醤油炊き 牛蒡真薯いが揚 稲穂

(small pot) Mizuna green leaf, Mukago (baby yam), grilled mushrooms, topped with Tobiko (eggs of flying fish) with tofu, Japanese mustard, vinegar Miso paste (small pot) Daitokuji Fu (deep fried gluten pudding Daitokuji style), sweet potato, lily bulb with tofu white sauce

Cream cheese putty Sweet cooked Komochi Ayu fish topped with Chinese wolf-berry Deep fried Ebi Imo (shrimp-shaped yam) Prawn with Uruka (salted Ayu fish roe) Grilled chestnut brandy flavor Tenpura of Tanba Shimeji mushroom & sea urchin Edamame, soy sauce flavored Deep fried burdock shaped like chestnut burrs Ear of rice



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



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

