

夜のおまかせ 12,000円 税・サ別

Dinner menu 12,000yen +10% Service charge + 8% Tax

師走

December

先 附

Appetizer

法蓮草 壬生菜 千枚蕪 椎茸 京人参 安肝 車海老 数の子
旨出しゼリー ちり酢餡 浅月 菊花

Monk fish liver, prawn, herring roe, spinach, Mibuna green leaf, Shiitake mushroom, sliced turnip, Kyoto carrot with Dashi jelly & Chirizu vinegar sauce topped with chives & chrysanthemum flower



煮物 椀

Choice of Hot Pot

一、淀大根 鰯 白味噌仕立て あしらい一式
一、牡丹鍋

1.White Miso soup with yellowtail, Yodo radish, Shimeji mushroom, spinach, Kyoto carrot topped with mustard
2.Rakuraku Speciality Botan-nabe Hot Miso pot with wild boar



向 附

Mukouduke

竹筒 もずく酢 平目昆布メ 伊達鮪 蟹刺し

Flounder with Konbu seaweed flavor, Date tuna, Matsuba crab (in bamboo) Mozuku seaweed with vinegar sauce



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、鯖柚庵焼 Grilled Spanish mackerel Yu-an 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



強 肴

Shiizakana (Additional plate)

くえ餅粉揚げ 占地 くも子 蕪餡掛け 唐墨 生姜 ふり柚子

Deep fried Kue fish with rice flower, Kumoko (cod's milt), Shimeji mushroom, Karastumi (bottarga) with grated turnip sauce topped with grated ginger & Yuzu citron



御 飯

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

一、コッペ蟹釜めし Female Crab with eggs
一、鰯西京釜めし Grilled Yellowtail Saikyo-Miso flavor
一、牡蠣釜めし Oyster
一、じゃこ海老芋むかご百合根釜めし Small fish, Mukago (Japanese small yam), lily bulb & Ebi-imo (taro root shaped like shrimp)



水 物

Dessert with Soba Tea (Roasted Buckwheat Tea)

苺 林檎ワイン煮 ぶどう羹 柚子シャーベット

Strawberry, red wine flavored apple, grape pudding, Yuzu citron sherbet with honey jelly

