

昼のおまかせ 4,500円 税・サ別

Lunch menu 4,500yen + 8% Tax

師走

December

先 附

Appetizer

小松菜 椎茸 千枚蕪 金時人参 鱈 蓮根 旨出しゼリー 黄味酢
 Spanish mackerel, lotus root, Komatsuna green leaf, Shiitake mushroom, sliced turnip, Kintoki carrot with Dashi jelly & Kimizu (Japanese mayonnaise)



凌 ぎ

Small Dish

唐墨百合根帆立おこわ蒸し メ葱
 Steamed Okowa rice with bottarga, lily bulb and scallop topped with Menegi green onion



煮 物 椀

Soup

淀大根 鰯 占地 軸蓮草 京人参 白味噌仕立て 辛子
 White Miso soup with yellowtail, Yodo radish, Shimeji mushroom, spinach, Kyoto carrot topped with mustard



八 寸

Hors d'oeuvre

(局) 水菜舞茸松葉蟹松の実白和え胡麻クリーム
 (口) わけぎ 蛸貝 辛子酢みそ 永源寺蒟蒻 くこの実 生子なめ茸みぞれ和え
 クリームチーズカステラ 干柿ロール 鴨燻製奈良漬挟み 安肝絹田巻
 車海老 唐墨 姑慈煎餅 海老芋大徳寺納豆五色揚げ 稲穂
 (Small pot) Tofu mixed with Matsuba crab, Mizuna green leaf, Maitake mushroom with sesame cream sauce topped with pine nut
 (Small pot) Baigai (Japanese ivory shellfish), scallions, Eigenji red konjac with mustard vinegar sauce topped with Chinese wolfberry (Small pot) Mizore-ae with sea cucumber, Nametake mushroom, grated radish sauce
 Cream cheese putty, smoked duck with Nara-zuke pickles, Kinuta (sliced radish) roll with monk fish liver, prawn, Karsumi (Bottarga), Kuwai chips (deep-fried sliced arrowhead), deep-fried Ebi Imo (shrimp-shaped yam) & Daitokuji Natto with 5 colored rice cracker, deep fried stalk of rice



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

