

# お献立

- 水無月 -

35,000円

## Kaiseki Menu

先付  
Appetizer

梅蜜煮  
煮穴子 アスパラ 実山椒  
唐墨大根

造り  
Sashimi

季節の盛り合わせ

進肴  
Fried Dish

帆立殻焼き  
椎茸 独活

合肴  
Simmer Dish

鮎一夜干し 鮑 白瓜と茗荷の浅漬け  
味噌酢掛け

焼物  
Seasonal Dish

目板鰯米粉揚げ 雲丹香り揚げ  
無花果 煎り出汁

留肴  
Grilled Dish

国産牛ひれ  
丸茄子 赤万願寺  
花山椒

食事  
Seasonal Rice

玉蜀黍釜炊き御飯  
赤出汁 香の物

水菓子  
Dessert

メロン ライチ  
羊羹

Kaiseki Course

MUTSUKI - June -

JPY 35,000

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- Appetizer
- Plums simmered in Cold Gelatin Syrup
  - Simmered Conger Eel, Asparagus with Sansho Peppercorns on top
  - "KARASUMI DAIKON"  
"KARASUMI DAIKON" : Dried Salted Mullet Roe with Daikon Radish

- Sashimi
- Assorted Seasonal Sashimi

- Grilled Dish
- Grilled Shelled Scallop, Shiitake Mushroom, Spikenard

- Side Dish
- Overnight-dried Grilled AYU Sweetfish, Steamed Abalone with Miso and Vinegar Sauce on top
  - Lightly Pickled White Gourd and Japanese Ginger

- Fried Dish
- Crispy Rice Flour-Fried Meitagarei Flounder, Lightly Flavored with Sea Urchin, Fig and Bonito Dashi

- Shabu-Shabu
- Grilled Japanese Beef Filet with Grilled Round Eggplant and "MANGANGI" Green Peppers

- Seasonal Rice
- Hot Pot Cooked Corn Rice
  - Miso Soup and Japanese Pickles

- Dessert
- Melon and Litchi
  - Yokan