HANA-KAISEKI

華会席

￥20,000−

TSUKI-KAISEKI

月会席

￥25,000−

148th ANNIVERSARY KAISEKI

148 周年会席

￥32,000−

VEGETABLE-KAISEKI

野菜会席

￥20,000−

写真はイメージです。

HANA-KAISEKI
華会席

Appetizer **先付**	Sesame *tofu*, urchin, paprika, *wasabi*, soy sauce 胡麻豆富　生雲丹　パプリカ　山葵　割醤油
Appetizer **二菜**	Pine nut dressing with shrimp, *Mizuna* greens, *Shiitake* mushrooms 松の実和え　海老　水菜　椎茸
Soup **お椀**	Grated white radish soup Deep-fried red sea bream, *Maitake* mushroom, baby bok choy, *yuzu* citrus peel 霙仕立て　金目鯛黄身揚げ　舞茸　姫青梗菜　あられ柚子
Sashimi **お造り**	Spanish mackerel, tuna, squid, vegetables assortment 寒鰆焼霜造り　鮪　青利烏賊　あしらい一式
Grilled dish **焼八寸**	Grilled threadfin fish with *miso* and *yuzu* citrus Salmon *sushi,* crab meet wrapped in white radish, edible chrysanthemum Dried mullet roe, thinly pickled white radish, arrowhead cracker, pickled ginger 糸縒り味噌柚庵焼き 椿寿司　煎り玉　蟹奉書巻き　黄菊　唐墨　細身大根　慈姑煎餅　酢取り茗荷
Boiled food **煮物**	Steamed egg custard with cod roe Ginkgo nuts, wood ear mushroom, lily bulb, *dashi* (bonito broth) sauce flavored *yuzu* pepper 雲子羽二重蒸し　銀杏　木耳　百合根　柚子胡椒餡
Deep fried **揚物**	Deep-fried flatfish wrapped in crispy potato Deep-fried conger eel wrapped in *yuba* (soy-milk skin), bell pepper, sea salt, *Sudachi* citrus 烏鰈蓑揚げ　穴子東寺揚げ　青唐　藻塩　酢橘
Meal **食事**	Rice, Japanese pickles, dried young sardine simmered with Japanese pepper 岩手県花巻産「ひとめぼれ」　香の物三種　じゃこ山椒煮
Soup **留椀**	Red *miso* soup, Japanese pepper 赤出汁　粉山椒
Dessert **水菓子・甘味**	Seasonal fruit 季節の果物 Sweet white and *Macha* been paste 織部茶巾

¥20,000

TSUKI-KAISEKI
月会席

Appetizer **旬菜**	Sesame *tofu*, urchin, paprika, *wasabi*, soy sauce Simmered water dropwort and burdock root in *dashi* (bonito broth), sesame Gingko nuts and *Shimeji* mushrooms, tossed with salted fish offal, pepper leaves 胡麻豆富　生雲丹　パプリカ　山葵　割醤油 芹と牛蒡の煮浸し　胡麻 餅銀杏と大黒占地鯛腸和え　木の芽
Soup **お椀**	Grated white radish soup Deep-fried spiny lobster, *Maitake* mushroom, baby bok choy, *yuzu* citrus peel 霙仕立て　伊勢海老黄味揚げ　舞茸　姫青梗菜　あられ柚子
Sashimi **お造り**	Red cornet fish, tuna, black throat seaperch, vegetables assortment 矢柄　鮪　黒むつ　あしらい一式
Grilled dish **焼物**	Grilled abalone with cream sauce Potato, baby onion, zucchini 鮑嶺岡焼き　馬鈴薯　姫玉葱　ズッキーニ
Boiled dish **煮物**	Steamed egg custard with threadfin fish and *yuba* (soy-milk skin) *Dashi* (bonito broth) sauce, *wasabi* 糸縒り東寺蒸し　鼈甲餡　山葵
Sukiyaki **すきやき**	*Sukiyaki*, *wagyu* beef Chinese cabbage, *Shiitake* mushroom, leek, grilled *tofu, Enoki* mushroom, crown daisy, egg 黒毛和牛　白菜　椎茸　白葱　焼豆腐　榎木茸　春菊　たまご
Meal **食事**	Clay pot rice, Japanese pickles 土鍋ご飯　岩手県花巻産「ひとめぼれ」　香の物三種盛り
Soup **留椀**	Red *miso* soup, Japanese pepper 赤出汁　粉山椒
Dessert **水菓子・甘味**	Seasonal fruits 季節もの Sweet white and *Macha* been paste 織部茶巾

¥25,000

148th ANNIVERSARY KAISEKI

148 周年会席

※It is a reservation product until the three day before.
四日前までの予約制にて承ります

Appetizer **前菜**	Jellied pufferfish skin 河豚皮煮凍り
Appetizer **二菜**	Pufferfish salad with endive, Mizuna greens, onion dressing 河豚サラダ仕立て　アンディーブ　水菜　玉葱ドレッシング
Sashimi **お造り**	Thinly sliced pufferfish with vegetables assortment Chopped green onions, grated white radish with chill pepper, *Ponzu* (citrus soy sauce) 鉄刺　寸葱　薬味　ぽん酢
Grilled dish **焼物**	Grilled pufferfish milt, sea salt, *sudachi* citrus 河豚白子焼き　藻塩　酢橘
Boiled dish **蒸物**	Steamed egg custard with cod roe, *dashi* (bonito broth) sauce, *wasabi* 白子羽二重蒸し　銀餡　艾生姜
Fried dish **揚物**	Deep fried pufferfish, bell pepper 河豚唐揚げ　獅子唐
Pot dish **小鍋**	Pufferfish hot pot Chinese cabbage, leek, *Shiitake* and *Enoki* mushroom Crown daisy, *tofu,* clear arrowroot noodles Chopped green onions, *Ponzu* (citrus soy sauce) grated white radish with chill pepper 河豚ちり 白菜　白葱　椎茸　榎木茸　春菊　木綿豆富　葛切り　薬味　小口葱　ぽん酢　赤玉
Meal **食事**	Rice porridge made with pufferfish broth 雑炊 Japanese pickles 香の物
Dessert **水菓子・甘味**	Seasonal fruits 季節の果物 Sweet white and *Macha* been paste 織部茶巾

¥32,000

VEGETABLE-KAISEKI

野菜会席

Appetizer **先付**	Sesame *tofu*, pine nut dressing, paprika 胡麻豆富　松の実和え　パプリカ
Soup **お椀**	Clear soup with a light kudzu-thickened broth Simmered radish, *Maitake* mushroom, bok choy, *yuzu* 薄葛仕立て　大根阿蘭陀　青菜　舞茸　姫青梗菜　あられ柚子
Sashimi **お造り替り**	*Yuba* (soy-milk skin), konjac, avocado, vegetables assortment 箱根湯葉　刺身蒟蒻　アボカド あしらい一式
Grilled dish **焼八寸**	Grilled taro with sweet *miso* glaze, simmered Japanese parsley and burdock root Gingko nuts and *Shimeji* mushrooms tossed with *miso*, vegetable *sushi* Deep-fried squash wrapped in *yuba* (soy-milk skin), arrowhead cracker, pickled ginger 里芋田楽　芹と牛蒡の煮浸し 餅銀杏と大黒占地金山寺和え　菊花寿司 南瓜東寺揚げ　慈姑煎餅　酢取り茗荷
Boiled dish **煮物**	Steamed turnip, *Fu* (chestnut wheat gluten), wood ear mushroom, carrot *Mitsuba* (Japanese parsley), *dashi* (kelp broth) sauce, *wasabi* 蕪むし　栗麸　木耳　人参　三つ葉　銀餡　山葵
Sukiyaki **すきやき**	*Sukiyaki* Chinese cabbage, *Shiitake* mushroom, green onion, *Enoki* mushroom, eggplant Sliced burdock, crown daisy, grilled *tofu*, grated radish with ginger 白菜　椎茸　白葱　榎木茸　茄子　蓮根　菊菜　焼豆腐　生姜おろし
Meal **食事** **Soup** **留椀**	Clay pot rice, Japanese pickles, grated yam 土鍋ご飯　岩手県花巻産「ひとめぼれ」香の物　山の芋 Red *miso* soup, Japanese pepper powder 赤出し汁　粉山椒
Dessert **水菓子・甘味**	Seasonal fruits 季節もの Sweet white and *Macha* been paste 織部茶巾

¥ 20,000

Wagyu Steak rice bowl set
和牛ステーキ丼御膳

This is *Wagyu* prepared as a steak rice bowl.
It's served as *gozen* style (with small appetizer, simmered dish, soup and fruits).
和牛を贅沢に丼にしました。会席よりも気軽にお召し上がりいただける御膳です。

Appetizer
先　附

Food boiled and seasoned of the day
本日の煮物

Wagyu steak rice bowl
和牛ステーキ丼
Wagyu beef 80g, Rice
Leek, Japanese *shiso* leaf, garlic sauce, garlic chips, *wasabi*, Japanese pickles
和牛 80g　岩手県花巻産ひとめぼれ
白髪葱　刻み大葉　大蒜醤油　大蒜チップ　本山葵　香の物

Grilled vegetable
焼野菜

Miso soup
赤出汁

Seasonal fruits
季節の果物

￥15,000

Seafood rice bowl set

海鮮丼御膳

Appetizer

旬菜

Food boiled and seasoned of the day

本日の煮物

Seafood rice bowl

海鮮丼

Miso soup

赤出汁

Seasonal fruits

水菓子

￥13,000

Assorted *Sashimi* (3kinds) and Tempura set

お造り天婦羅御膳

Appetizer

旬菜

Steamed dishes and seasoned of the day

本日の蒸物

Sashimi (3kinds) and seasoned of the day

本日のお造り（三点盛り）

Tempura and seasoned of the day

本日の天麩羅

Rice, pickles, *Miso* soup

ご飯　香の物　赤出汁

Seasonal fruits

水菓子

￥13,000

Seasonal dish (à la carte)
季節の一品

Appetizer
季節の前菜

Assorted seasonal platters
本日の八寸 ￥4,700

Assorted *sashimi*
本日のお造り盛り合わせ three kinds 三種/￥3,000 five kinds 五種/￥4,500

【Grilled *Fugaku*-chikin with *miso* paste】
Grilled *Maitake*-mushroom, taro, chestnut *Fu* (Japanese wheat gluten), konjac, ginkgo nuts, green beans, sweet *miso* paste
【富嶽白鶏朴葉焼き】 舞茸 里芋 栗麸 赤蒟蒻 銀杏 三度豆 練味噌 ￥1,500

【Steamed egg custard with threadfin fish and *yuba* (soy-milk skin)】
Dashi (bonito broth) sauce, *wasabi*
【糸縒り東寺蒸し】 鼈甲餡 山葵 ￥1,800

【Steamed egg custard with cod roe】
Ginkgo nuts, wood ear mushroom, lily bulb, *dashi* (bonito broth) sauce flavored *yuzu* pepper
【雲子羽二重蒸し】 銀杏 木耳 百合根 柚子胡椒餡 ￥2,000

Seasonal vegetables *tempura*
季節野菜の天婦羅 ￥3,800

Grilled spiny lobster
伊勢海老鬼殻焼き ￥5,200

【Grilled abalone with cream sauce】 Potato, baby onion, zucchini
【鮑嶺岡焼き】 馬鈴薯 姫玉葱 ズッキーニ ￥6,000

Seasonal vegetables and seafood *tempura* Vegetable's assortment of five kinds Seafood's assortment of two kinds
季節野菜と魚介の天婦羅 ～野菜五種と魚介二種～ ￥5,800

Grilled Japanese '*Wagyu*' beef sirloin, colorful vegetables
和牛ステーキ 彩り野菜 100 g / ￥7,800 200 g / ￥14,000

Rice 食事

【Meal set】rice, *miso* soup, Japanese pickles
【御食事セット】ご飯　岩手県花巻産「ひとめぼれ」　赤出汁　香の物　¥1,500

Assortment of eight kinds of vegetables *sushi*
野菜寿司　≪八貫≫　¥3,200

Assortment of five kinds of *sushi*
寿司盛り合わせ　≪五貫≫　¥4,500

Clay pot rice with root vegetables<for 2 people>
土鍋ご飯〈二人前〉根菜の炊き込みご飯　¥3,500

Cray pot *Ishikari*-style rice (salmon rice) <for 2 people>
土鍋ご飯〈二人前〉石狩ご飯　¥5,000

Dessert 水菓子・甘味

Seasonal fruits
季節の果実　¥1,500

Dessert and fruits set
水菓子・甘味セット　¥2,100

The above amount includes service charge and consumption tax. 上記の金額には消費税、サービス料が含まれております。