



KENNJO GOZEN MISAI

献上御膳 味彩

～みさい～

¥7,500-



写真はイメージです。

KENNJO GOZEN

献上御膳

¥5,500-

MIYABI

昼会席 雅

～みやび～

¥18,000-

Wagyu steak rice bowl set

和牛ステーキ丼御膳

This is *Wagyu* (Local Japanese beef) prepared as a steak rice bowl.

It's served as *gozen* style (contains small appetizer, simmered dish, soup and fruits).

地元産の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

Boiled dish 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 vegetables 焼野菜

Miso soup 赤出汁

Seasonal fruits 季節の果物

¥ 13,000

KENNJO GOZEN

献上御膳

Appetize	Pickled vegetables, herring roe pickled in bonito stock, bamboo shoot simmered with dried bonito
先付	<i>Wakame</i> seaweed, vinegar 五色膾 数の子土佐漬け 筍土佐煮 手綱若布 黃金酢

~ Assorted Meal Box 献上箱 ~

Small dish	Octopus dressed with spicy cod roe, potherb mustard
小鉢	北海蛸明太子絡み 水菜

Sashimi	Seared Spanish mackerel, Chinese cabbage simmered with oil, vegetables assortment, <i>yuzu</i> pepper and soy sauce
お向う	寒鰯焼霜作り 白菜オイル和え 妻物彩々 柚子胡椒醤油

Grilled dish	Grilled yellowtail and radish, canola blossoms, red pepper
焼物	Sandwiched persimmon and butter, deep-fried black soybean with fried rice crackers
	Eggplant and apple grilled with <i>miso</i> , stem lettuce pickled in sweet <i>miso</i>
	鰯大根 菜の花 糸鷹の爪
	干柿酪博多 黒豆あられ揚げ
	米茄子りんご田楽 千社唐床漬け

Steamed food	Steamed egg with chicken and porridge, lily bulb, <i>Fu</i> (Japanese dry wheat gluten), wild chervil, starchy sauce
小茶碗	鶏粥玉地蒸し 美味鶏 百合根 富士麩 三つ葉 旨出汁餡

Deep fries	Anglerfish, Konjac, Potato with seaweed, grated radish and chili, tempura dipping sauce
揚物	鮟鱇唐揚げ 茄蒻うま煮衣揚げ きたあかり磯辺揚げ 紅玉 白そば汁

Rice	Rice, minced beef with ginger, Japanese pickles, kelp simmered in soy sauce
ご飯	花巻産「ひとめぼれ」 そぼろ生姜煮 香の物 昆布佃煮

Soup	<i>Miso</i> soup, <i>tofu</i> , deep-fried <i>tofu</i> , green onion
留椀	小田原「いいいち味噌 箱根路」豆富 薄揚げ 打葱

Dessert	Candied sweet potatoes, sesame and custard sauce
菓子	大学芋 胡麻あんぐれーず

¥ 5,500

KENNJO GOZEN MISAI

献上御膳 味彩～みさい～

Appetize

Pickled vegetables, herring roe pickled in bonito stock,
bamboo shoot simmered with dried bonito

先付

Wakame seaweed, vinegar

五色膾 数の子土佐漬け 筍土佐煮 手綱若布 黄金酢

~ Assorted Meal Box 献上箱 ~

Small dish

Octopus dressed with spicy cod roe, potherb mustard

小鉢

北海蛸明太子絡み 水菜

Sashimi

Seared Spanish mackerel, Chinese cabbage dressed with oil, tuna, grated yam
vegetables assortment, *yuzu* pepper and soy sauce

お向う

寒鰯焼霜作り 白菜オイル和え 鮪切重ね 小雪とろろ 妻物彩々 柚子胡椒醤油

Grilled dish

Grilled yellowtail and radish, canola blossoms, red pepper

Sandwiched persimmon and butter, deep-fried black soybean with fried rice crackers

Eggplant and apple grilled with *miso*, stem lettuce pickled in sweet *miso*

鰯大根 菜の花 糸鷹の爪

干柿酪博多 黒豆あられ揚げ

米茄子りんご田楽 千社唐床漬け

Steamed food

Steamed egg with chicken and porridge, lily bulb, *Fu* (Japanese dry wheat gluten),
wild chervil, starchy sauce

小茶碗

鶏粥玉地蒸し 美味鶏 百合根 富士麩 三つ葉 旨出汁餡

Deep fries

Anglerfish, Konjac, Potato with seaweed,
grated radish and chili, tempura dipping sauce

揚物

鮫鰯唐揚げ 茄蒻うま煮衣揚げ きたあかり磯辺揚げ 紅玉 白そば汁

Meal

Grilled miso rice ball in hot soup, brown seaweed

山家茶漬け 水雲

食事

Japanese pickles, kelp simmered in soy sauce

香の物 昆布佃煮

Dessert

Candied sweet potatoes, sesame and custard sauce

大学芋 胡麻あんぐれーず

菓子

Rice cake stuffed with strawberry and white bean paste

雪中苺

Dessert

甘味

¥7,500

YASAI GOZEN vegetable-based meal

野菜御膳

※It is a reservation product until the three day before.

三日前までの予約制にて承ります

Appetizer	Shrimp-shaped taro <i>tofu</i> , carrot, leek, <i>miso</i>
先付	海老芋豆富 梅人参 白髪葱 練味噌

~ Assorted Meal Box 献上箱 ~

Small dish	Pickled vegetables, vinegar
小鉢	五色膾 加減酢
<i>Sashimi</i>	<i>Yuba</i> (soy-milk skin), konjac, Chinese cabbage, vegetables assortment, onion soy sauce
生替わり	箱根山の汲み湯葉 刺身蒟蒻 白菜 妻物彩々 玉葱醤油
Grilled dish	Grilled <i>Fu</i> (Japanese dry wheat gluten) and colorful vegetables
焼物	生麩と季の彩り野菜 野田焼き
Boiled food	Deep-fried and simmered potato and bamboo shoot, grated radish, green vegetable, ginger
煮物	きたあかりと筍揚げ出し 煮をろし 青味 生姜
Deep fries	Vegetables <i>tempura</i> , seaweed salt
揚物	季の精進揚げ 藻塩
Rice	Sweet potato rice, sesame, Japanese pickles
ご飯	さつまいもご飯 煎り胡麻 香の物
Soup	Red <i>miso</i> soup, Japanese pepper powder
留椀	赤出し汁 香里山椒
Dessert	Seasonal fruits
水菓子	季の果実

¥7,500

MIYABI

眉会席 雅

Appetizer	Pickled vegetables, herring roe pickled in bonito stock, bamboo shoot simmered with dried bonito
先付	<i>Wakame</i> seaweed, vinegar 五色膾 数の子土佐漬け 筍土佐煮 手綱若布 黄金酢
Soup お椀	Clear soup, crab dumpling, turnip leaf, carrot, <i>yuzu</i> 蟹真薯 うぐいす菜 梅人参 柚子
Sashimi 造り	Tuna, seared Spanish mackerel, gnome fish, vegetables assortment, wasabi, soy sauce 鮪切重ね 寒鰯焼霜作り 黒むつそぎ身 妻物彩々 山葵 土佐醤油
Grilled dish 焼物	Grilled yellowtail and radish, canola blossoms, red pepper Sandwiched persimmon and butter, simmered konjac, Eggplant and apple with <i>miso</i> , Stem lettuce pickled in sweet <i>miso</i> , black soybean 鯛大根 菜の花 糸鷹の爪 干柿酪博多 玉蒟蒻うま煮 米茄子りんご田楽 千社唐床漬け 黒豆 松葉打ち
Steamed food 小茶碗	Steamed egg with sea bream and turnip, starchy sauce, <i>wasabi</i> 甘鯛蕪蒸し 旨出汁餡 山葵
Meat dish 強肴	<i>Soshu</i> beef sirloin steak, grilled colorful vegetables, <i>Ponzu</i> soy sauce 相州牛サーロイン黒胡椒焼き 季の温野菜 ちり酢
Rice ご飯	Clay pot rice 花巻産「ひとめぼれ」土鍋炊き
	Japanese pickles, dried young sardine simmered with Japanese pepper 香の物 じゃこ山椒煮
Soup 留椀	<i>Miso</i> soup, <i>tofu</i> , deep-fried <i>tofu</i> , green onion 小田原「いいち味噌 箱根路」豆富 薄揚げ 打葱
Dessert 菓子	Candied sweet potatoes, sesame and custard sauce 大学芋 胡麻あんぐれーず
Dessert 甘味	Rice cake stuffed with strawberry and white bean paste 雪中苺

¥ 18,000

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

¥ 11,000

Seasonal dish (à la carte)

季節の一品

Appetizer 前菜

Assorted seasonal platters

睦月の八寸

¥ 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

【Steamed egg custard with soft roe】

【雲子羽二重蒸し】

¥ 1,800

【Steamed tilefish】

【甘鯛蒸し】

¥ 2,500

【Yellowtail grilled with soy sauce】

【鰯照焼き】

¥ 2,500

Spanish mackerel grilled with butterbur *miso*

【鰆蕗味噌焼き】

¥ 2,500

Seasonal vegetables *tempura*

季節野菜の天婦羅

¥ 3,800

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

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, yellowtail boiled with soy sauce, radish, leek

土鍋ご飯 《二人前》 鰯照焼きご飯 大根 髪葱

¥ 3,800

Clay pot rice with abalone, salmon roe boiled with soy sauce, leaf bud

土鍋ご飯 《二人前》 鮑ご飯 いくら醤油漬け 木の芽

¥ 7,800

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。