



KENNJO GOZEN

献上御膳

¥5,500-

KENNJOGOZEN MISAI

献上御膳 味彩

～みさい～

¥7,500-



MIYABI

昼会席 雅

～みやび～

¥18,000-



写真はイメージです。

## 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 *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 simmered with oil, vegetables assortment,  
*yuzu* 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 *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 鰻唐揚げ 蒟蒻うま煮衣揚げ 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 *Miso* soup, *tofu*, deep-fried *tofu*, green onion  
留碗 小田原「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

#### 先付

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

#### 小鉢

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

### *Sashimi*

#### お向う

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

#### 焼物

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

#### 小茶碗

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

### Deep fries

#### 揚物

Anglerfish, Konjac, Potato with seaweed,  
grated radish and chili, tempura dipping sauce  
鮫鰾唐揚げ 蒟蒻うま煮衣揚げ きたあかり磯辺揚げ 紅玉 白そば汁

### Meal

#### 食事

Grilled miso rice ball in hot soup, brown seaweed  
山家茶漬け 水雲  
Japanese pickles, kelp simmered in soy sauce  
香の物 昆布佃煮

### 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

¥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

先付

Shrimp-shaped taro *tofu*, carrot, leek, *miso*

海老芋豆富 梅人参 白髪葱 練味噌

~ Assorted Meal Box 献上箱 ~

### Small dish

小鉢

Pickled vegetables, vinegar

五色膾 加減酢

### *Sashimi*

生替わり

*Yuba* (soy-milk skin), konjac, Chinese cabbage, vegetables assortment, onion soy sauce

箱根山の汲み湯葉 刺身蒟蒻 白菜 妻物彩々 玉葱醤油

### Grilled dish

焼物

Grilled *Fu* (Japanese dry wheat gluten) and colorful vegetables

生麩と季の彩り野菜 野田焼き

### Boiled food

煮物

Deep-fried and simmered potato and bamboo shoot, grated radish, green vegetable, ginger

きたあかりと筍揚げ出し 煮をろし 青味 生姜

### Deep fries

揚げ物

Vegetables *tempura*, seaweed salt

季の精進揚げ 藻塩

### Rice

ご飯

Sweet potato rice, sesame, Japanese pickles

さつまいもご飯 煎り胡麻 香の物

### Soup

留碗

Red *miso* soup, Japanese pepper powder

赤出し汁 香里山椒

### Dessert

水菓子

Seasonal fruits

季の果実

¥7,500

# MIYABI

## 昼会席 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	Clear soup, crab dumpling, turnip leaf, carrot, <i>yuzu</i>
お椀	蟹真薯 うぐいす菜 梅人参 柚子
<i>Sashimi</i>	Tuna, seared Spanish mackerel, gnome fish, vegetables assortment, wasabi, soy sauce
造り	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	Grilled yellowtail and radish, canola blossoms, red pepper
焼物	Sandwiched persimmon and butter, simmered konjac, Eggplant and apple with <i>miso</i> , Stem lettuce pickled in sweet <i>miso</i> , black soybean 鰯大根 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	Steamed egg with sea bream and turnip, starchy sauce, <i>wasabi</i>
小茶碗	甘鯛蕪蒸し 旨出汁餡 山葵
Meat dish	<i>Soshu</i> beef sirloin steak, grilled colorful vegetables, <i>Ponzu</i> soy sauce
強肴	相州牛サーロイン黒胡椒焼き 季の温野菜 ちり酢
Rice	Clay pot rice
ご飯	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	<i>Miso</i> soup, <i>tofu</i> , deep-fried <i>tofu</i> , green onion
留椀	小田原「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
Dessert	Rice cake stuffed with strawberry and white bean paste
甘味	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

陸月の八寸

¥ 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】

【甘鯛蕪蒸し】

¥ 2,500

【Yellowtail grilled with soy sauce】

【鰯照焼き】

¥ 2,500

Spanish mackerel grilled with butterbur *miso*

【鰯蒔味噌焼き】

¥ 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    髷葱

¥ 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。