

献立  
Menu

|                    |                                                                                                                                                                                                                                                                                                                    |
|--------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 箸付<br>Starter      | 冷し玉地むし (鮑 花穂 風味出汁ジュレ)<br><i>Chilled egg custard with abalone, ear of shiso flower and bonito stock-jelly</i>                                                                                                                                                                                                       |
| 前菜<br>Appetizer    | 鬼灯入り 梅百合根茶巾<br><i>Chakin-Wrapped Dumpling of Ume and Lily Bulb with lantern plant</i><br>太刀魚アスパラ巻焼 鰯刻み湯葉揚<br><i>Grilled beltfish and asparagus roll, Deep-fried sillago and yuba</i><br>巻海老芝煮 青唐<br><i>Simmered rolled shrimp and green chill papper</i><br>枝豆腐 雲丹そーす<br><i>Edamame tofu with sea urchin sauce</i> |
| 吸物<br>Soup         | 清まし仕立<br><i>Clean broth</i><br>鰻吉野葛打 梅素麺小メロン通し じゅん菜 酢立<br><i>Pick conger coated in YOSHINO-KUZU, Plum somen noodles with sliced melon</i><br>Water shiled, Sudachi Citrus                                                                                                                                          |
| 造り<br>Sashimi      | 福子洗い 本鮪 いさき 平政<br><i>Parboil seabass, Bluefin tuna, Grunt, Yellowtail amberjack</i><br>あしらい物一式 本山葵 土佐醤油<br><i>Garnish set, Wasabi and Tosa-soy sauce</i>                                                                                                                                                           |
| 煮物<br>Steamed Dish | 冬瓜色煮 小茄子揚煮<br><i>Simmered winter melon, Deep-fried and simmered eggplant</i><br>真蛸塩煮 新丸十土佐煮 振り柚子<br><i>Salt-simmered octopus, Simmered MARUJYU-sweet potato, Yuzu</i>                                                                                                                                              |
| 焼物<br>Grilled Dish | 魴漬焼<br><i>Miso-marinated grilled butterfish</i><br>瓢箪芝漬 おくらかつお浸し<br><i>Pickled HYOTAN-gourd, Okra and bonito with soy-sauce</i>                                                                                                                                                                                    |
| 口直し<br>Kuchinaoshi | 新生姜のソルベ 金連葉<br><i>Young ginger sorbet, Golden lotus leaf</i>                                                                                                                                                                                                                                                       |
| 強肴<br>Main Dish    | 近江牛霜降り肉焼しゃぶしゃぶ<br><i>Omi wagyu Shabu-Shabu style grilled</i><br>新連根 つるむらさき とまと<br><i>Fresh lotus root, TSURUMURASAKI-spinach</i><br>おろしポンズ 山椒入り醤油たれ<br><i>Grated DAIKON-radish with POZU sauce, Sansho-Infused soy sauce</i>                                                                                       |
| 留碗<br>Soup         | 赤味噌仕立 (湯葉 滑子 三つ葉)<br><i>Red miso soup (yuba, nameko-mushroom and wild chervil)</i>                                                                                                                                                                                                                                 |
| 御飯<br>Rice         | 玉蜀黍ごはん ごま塩<br><i>Corn rice with sesame-salt</i>                                                                                                                                                                                                                                                                    |
| 添え物<br>Pickles     | 五種盛り<br><i>Five assorted pickles</i>                                                                                                                                                                                                                                                                               |
| 水菓子<br>Dessert     | 桃の白ワイン煮<br><i>Poached peach in white wine</i><br>デラウエア れもんのゼリー ミント<br><i>Delaware, Lemon jelly, Mint</i>                                                                                                                                                                                                           |

尚、当日の材料によりメニュー変更もございます  
The menu may vary slightly depending upon the available of fresh ingredients