

"Kaygetsu" 98/person
"Chrysanthemum" 78/person

Sakizuke (starter)

egg "tofu"
topped with sea urchin

Tsukuri (sashimi)*

assorted sashimi
(additional sashimi available)

Takiawase (slow-cooked dish)

eggplant, savoy cabbage, daikon radish and eda mame
with ground chicken sauce

Hassun (assortment of flavors)

steamed abalone with red radish in skewer
tai snapper "chimaki"
chilled hamo eel with junsai (water shield)
satsuma potato colored with gardenia
potato stalk and fig with sesame miso sauce
smoked salmon with vinegared lotus root

Kobe beef salad (Kaygetsu only)

kobe beef with cucumber, lettuce, pea sprouts,
daikon and carrot, with sesame sauce

Yaki mono (grilled dish)

ayu (sweetfish), air dried and grilled
hollowed burdock with green seaweed
"manganji" sweet pepper oshitashi
yamamomo berry

Gohan mono (rice dish)

rice cooked with baby sardines
dark red miso soup
house pickled vegetables

House-made original desserts

organic orange gelee
green tea cake, strawberry

*Sashimi can be upgraded w/ \$10 supplement.

Executive chef: Shinichi Aoki

桂月会席 お一人様 98
菊会席 お一人様 78

先付け

玉子豆腐、うに
旨出汁

造り*

盛り合わせ

炊き合わせ

夏大根、茄子、キャベツの炊き合わせ
鶏葛引きあん

八寸

鮑柔らか煮、赤ラディッシュの昆布締め
鯛ちまき
冷鰻葛たたき、じゅんさい
丸十梅尾煮、はす芋といちじくの胡麻味噌かけ
甘酢蓮根、スモークサーモン

強肴

神戸牛サラダ風
ごまだれ

焼き物

鮎一夜干し
万願寺唐辛子おしたし
管ごぼう、山桃

ご飯物

じゃごご飯
赤出汁
香の物

自家製デザート

オレンジゼリー
抹茶ケーキ、苺

*追加料金10ドルでアップグレード可能です。

総料理長：青木伸一