

"Kaygetsu" 98/person
"Chrysanthemum" 83/person

Sakizuke (starter)

*kabocha squash "tofu"
topped with king crab and wheat gluten
yuzu miso sauce*

Takiawase (slow-cooked dish)

*duck, eggplant and satoimo potato
served with thickened kudzu sauce*

Tsukuri (sashimi)*

*assortment of sashimi
(different assortment for Kaygetsu and Chrysanthemum)*

Hassun (assortment of flavors)

*fuyu persimmons with tofu sauce
pickled daikon radish with baby sardines
deep fried shrimp with shredded potato
smoked salmon and pear, mixed with chrysanthemum
gingko nut with cream cheese marinated in miso*

Mushimono (steamed dish)

*Kaygetsu only

madai snapper, steamed with chestnut and shimeji mushrooms

Yakimono (grilled dish)

*kobe beef, wrapped with magnolia leaf and grilled
served with miso sauce*

Gohanmono (rice dish)

*rice cooked with shiitake, enoki and crimini mushrooms
clear soup with minced shrimp and tofu*

House-made original desserts

*apple puff pastry
chestnut yokan*

Executive chef: Shinichi Aoki

桂月会席 お一人様 98
菊会席 お一人様 83

先付け

南瓜豆腐
タラバ蟹、大徳寺麩、柚子味噌かけ

炊き合わせ

鴨、揚げ茄子、里芋、薄葛あん

造り*

盛り合わせ

八寸

柿白和え
沢庵炒め煮
海老蓑虫揚げ
スモークサーモンと梨の菊花和え
揚げ銀杏とクリームチーズ味噌づけ

蒸し物 (桂月のみ)

真鯛の栗蒸し
しめじ、芽しそ、わさび

焼き物

神戸牛ほう葉味噌焼き
辛子、青葱

御飯物

きのこご飯
香の物
海老蒲鉾と豆腐の吸い物

自家製デザート

アップルパイストリー
栗羊羹

総料理長：青木伸一