

Kaiseki Menu
72/person

Sakizuke

~chawan mushi~
silky egg custard with cod fish roe
topped with thickened ponzu sauce

Sashimi*

daily assortment of fresh sashimi

Hassun (assortment of flavors)

inari sushi (sushi rice with sesame wrapped with bean curd)
fuku mame (beans and vegetables cooked with dashi)
steamed ankimo (monk fish liver) with ponzu
deep fried shrimp coated with rice cracker
broccoli rabe with mustard

Takiawase (slow cooked dish)

kurobuta pork belly with turnip
mizuna green, carrot, nagaimo sauce

Nabemono (hot pot)

~tara chiri nabe~
cod fish with napa cabbage, tofu, enoki mushroom
served with ponzu sauce with spicy daikon radish

House-made original desserts

fuji apple cooked in white and red wine
with plum wine gelee, yuzu sorbet, mint and cinnamon

Executive chef: Shinichi Aoki

会席メニュー
お一人様72

先付け

茶碗蒸し
鱈白子のせ、黄柚子、露生姜、チャイブ
ポン酢餡

造り*

盛り合わせ

八寸

稲荷寿司 (花びら生姜)
福豆煮 (大豆、人参、椎茸、蒟蒻、青味)
蒸鮫肝 (ポン酢、チャイブ、紅葉おろし)
海老金棒揚げ (梅塩)
ブロッコリーラベ辛子和え

炊き合わせ

黒豚角煮と蕪の炊き合わせ
水菜、梅人参、黄柚子、長芋餡

鍋物

鱈ちり鍋
白菜、豆腐、えのき茸、葱
ポン酢、きざみ葱、紅葉おろし、レモン

自家製デザート

りんごの二色ワイン煮と梅酒のゼリー、柚子ソルベ
ホイップクリーム、ミント、シナモン

総料理長：青木伸一

*Sashimi can be upgraded with \$10 supplement, and additional sashimi is available upon request.