



<p>先附</p>	<p>蔓紫の浸し 干し海老 湯葉とろろ蛸山葵和え 旨だし庵</p>	<p>Indian spinach marinated in soy sauce. Dried shrimp. Soy Milk Skin and octopus with grated yam in wasabi. Thick starchy sauce.</p>	
<p>吸物</p>	<p>鱧真丈掬い取り 冬瓜 つる菜 柚子 梅肉</p>	<p>Pike eel quenelle. Winter melon, water shield, Yuzu citrus, plum.</p>	
<p>向附</p>	<p>鮪 鯛 炙り烏賊胡瓜射込み あしらい一式</p>	<p>Tuna. Sea bream. Lightly grilled squid with cucumber garnished. Assorted garnishes.</p>	
<p>焚合</p>	<p>もち豚ばら小金瓜小鍋 玉葱 馬鈴薯 人参 ズッキーニ チーズ 糸唐辛子</p>	<p>“Mochi-buta” pork and tomato small-hot pot. Onion, potato, carrot, zucchini. Cheese, thin shavings of capsicum.</p>	
<p>焼物</p>	<p>鰯利久焼 玉蜀黍土佐煮 枝豆 はじかみ</p>	<p>Grilled barracuda with sesame sause. Corn - simmered sweet with dried bonito. Soybeans. Sweet pickled ginger.</p>	

<p>冷し物</p>	<p>小柱冷し玉締め 粟麩 椎茸 刻み三ツ菜 銀庵 降り柚子</p>	<p>Small scallops cool egg custard. Millet gluten cake. Shiitake mushroom, honewort. A starchy sauce. Yuzu citrus.</p>	
<p>酢の物</p>	<p>養老豆腐 乱切り海老 海月 あられ 胡瓜 土佐酢 酢味噌</p>	<p>Yoro-tofu (tofu made with yam) Shrimp, jellyfish, cucumber. Tosazu vinegar (bonito stock), Vinegared miso.</p>	
<p>御食事</p>	<p>ゆめぴりか 香乃物 大根ビール漬 胡瓜漬 キャラ煮 留椀 赤だし 豆腐 若布 庄内麩 刻み三ツ菜 粉山椒</p>	<p>Hokkaido-grown “yumepirika” rice. Pickles. White radish pickled in beer. Pickles with cucumber. Stalks of butterbur boiled in soy sauce. Red miso soup. Tofu, wakame seaweed, Gluten. Honewort, sansho pepper powder.</p>	
<p>水物</p>	<p>酒粕ムースパインゼリー掛け</p>	<p>Sake lees mousse and pineapple jelly.</p>	