



先附	貝柱昆布〆新蓮根重ね 胡瓜 蓴菜 吸酢 あたり梅	Scallop layered with kombu seaweed and seasonal lotus roots. Cucumber, watershield, Vinegar in Japanese soup stock. Plum paste.	
吸物	鱧酒蒸し 湯葉豆腐 冬瓜 椎茸 赤 万願寺 柚子	Sake-steamed sand borer (Kisu). Soy milk skin with tofu. Winter melon, shiitake mushroom. Sweet red peppers, yuzu citrus.	
向附	平目 甘海老 本鮪 あしらひ一式	Flounder. Pink shrimp. Bluefin tuna. Assorted garnishes.	
焚合	鱧すき小鍋 野菜 柚子胡椒	Pike eel mini-hot pot. Vegetables, yuzu citrus pepper.	
冷し鉢	翡翠茄子 戻し鮑 落し芋 叩き秋葵 美だし 卸し生姜	Jade eggplant. Dried abalone, grated yam, Okra. Broth, grated ginger.	

<p>焼物</p>	<p>赤甘鯛若狭焼 ・万願寺土佐煮 ・新丸十レモン煮 ・酢取り茗荷</p>	<p>Wakasa-style grilled red tilefish with sake and soy sauce. Green peppers - simmered sweet with dried bonito. Sweet potato lemon compote. Sweet pickled ginger.</p>	
<p>酢の物</p>	<p>うざく 鳥貝蓮芋巻 弾き大根 土佐酢 酢味噌</p>	<p>Vinegared eel and cucumber. Cockle rolled with taro stem. Young white radish. 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 蕨餅</p>	<p>Sake lees mousse and pineapple jelly. Bracken-starch rice cake (Warabimochi).</p>	