






<p>先附</p>	<p>鱧南蛮漬 椎茸 赤蒟 南瓜豆腐 美だし 蓴菜 降り柚子</p>	<p>Pike eel marinated in sweet and sour sauce. Shiitake mushroom, red konjac. Pumpkin tofu. Thick starchy sauce, water shield. Yuzu citrus.</p>	
<p>吸物</p>	<p>冷しとろろ汁 小柱 あおさ海苔</p>	<p>Chilled grated yam soup. Small scallop, sea lettuce.</p>	
<p>向附</p>	<p>鯛 縞鯨 鮪落し芋 あしらい一式</p>	<p>Sea bream. Yellow jack. Tuna with grated yam. Assorted garnishes.</p>	
<p>焚合</p>	<p>夏野菜色々 冬瓜 茄子 里芋 新丸十 夏大根 陸 蓮根 赤万願寺 海老そぼろ餡 降り柚子</p>	<p>Assorted summer vegetables. Winter melon, eggplant, taro. Sweet potato, white radish, okra. Manganji pepper. Minced shrimp and starchy sauce. yuzu citrus.</p>	
<p>追肴</p>	<p>夏鴨塩蒸し 蓮根 フリルレタス 塩小金瓜 共地山葵 醤油ジュレ</p>	<p>Salt steamed duck. Lotus roots, lettuce, salted tomato, Wasabi sauce. Soy sauce gelée.</p>	

<p>焼物</p>	<p>丸茄子葱味噌焼 白髪葱 揚げ牛蒡 酢取り茗荷</p>	<p>Grilled eggplant topped leek and miso paste. Fine strips of leek. Deep fried burdock. Sweet pickled ginger.</p>	
<p>酢の物</p>	<p>水蛸湯洗い 水雲 大根阿茶羅漬 水玉胡瓜 土佐酢 あたり梅</p>	<p>Parboiled giant octopus. Mozuku seaweed. White radish pickled in sweetened vinegar, cucumber. Bonito-flavored vinegar, plum paste.</p>	
<p>御食事</p>	<p>ゆめぴりか 香乃物 大根ビール漬 刻み高菜 キャラ煮 留椀 赤だし 薄揚げ なめ茸 刻み三ツ菜 粉山椒</p>	<p>Hokkaido-grown “yumepirika” rice. Pickles. White radish pickled in beer. Takana pickles. Stalks of butterbur boiled in soy sauce. Red miso soup. Thin fried tofu, nametake mushroom, Minced mitsuba, sansho pepper powder.</p>	
<p>水物</p>	<p>酒粕ムースピーチゼリー 一掛け</p>	<p>Sake lees mousse topped with peach jelly.</p>	