





先附	有馬煮 巨峰霰和え 鱧の子塩辛 加賀太胡瓜	Tenderly simmered sweetfish with Japanese pepper seeds. Kyoho grapes with grated white radish. Salted pike eel roe. Kagabuto cucumber.	
吸物	焼目鱧 蓴菜 蓮芋 杏鮑菇 柚子 梅肉	Lightly grilled pike eel. Water shield, giant taro. King oyster mushroom, yuzu citrus. Plum paste.	
向附	天然伊佐幾 車海老 中とろ あしらい一式	Wild caught grunt. Prawn. Fatty tuna. Assorted garnishes.	
焚合	加茂茄子揚げ浸し 貝柱 万願寺 卸し生姜 干し海老餡 糸花	Deep fried Kamo eggplant with dashi broth. Scallop, manganji pepper. Grated ginger, dried shrimp sauce. Dried bonito shavings.	
焼物	鯛塩焼 玉蜀黍搔き揚げ 葉唐辛子当座煮 酢取り茗荷 染め卸し 橙立	Grilled salted harvest fish. Deep fried corn. Leaf chili pepper simmered in soy sauce and sake. Pickled Japanese ginger. Grated white radish in soy sauce. Sudachi citrus.	

<p>強肴</p>	<p>鰻蓮根蒸し 枝豆 木耳 山葵 旨だし餡 蟹味噌豆腐 美だし 降り柚子</p>	<p>Steamed eel and lotus root quenelle. Green soybeans, tree ear, wasabi. Thick starchy sauce. Crab butter tofu. Delicious dashi broth, yuzu citrus.</p>	
<p>酢の物</p>	<p>板屋貝 太刀魚昆布炙り 蛇腹胡瓜 若布 赤パプリカ甘酢漬 橙酢 酢味噌</p>	<p>Japanese scallop. Lightly grilled cutlass fish sandwiched between sheets of kelp. Cucumber, wakame seaweed, paprika pickled in sweetened vinegar. Bitter orange vinegar. Vinegar with mustard.</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>	