




先附	床節車海老 黄身酢掛け 蓮芋 大根 赤蒟 セルフイーユ	Tokobushi abalone and prawn with egg yolk vinegar. Taro stem, white radish. Red konjac, chervil.	
吸物	土瓶蒸し 松茸 鱧 鶏胸 結び三ツ葉 柚子 橙立	Dobin-mushi (soup steamed in a small earthenware teapot). Matsutake mushrooms, pike eel. Chicken. Honewort, yuzu citrus, sudachi.	
向附	平目 剣先烏賊 生雲丹載せ 本鮪 あしらい一式	Flounder. Swordtip squid topped with sea urchin. Tuna. Assorted garnishes.	
焚合	小蕪含め煮 帆立貝黄身煮 あわび茸 蓬麩 紅葉人参 莢隠元 銀鮓 降り柚子	Simmered turnip. Scallop coated in preserved egg yolk. Oyster mushroom. Mugwort gluten. Carrot, string beans. Starchy sauce, yuzu citrus.	
焼物	金目鯛幽庵焼 菊花大根 焼目栗 揚げ零余子松葉刺し	Grilled red snapper, yuan style (marinated in citrus and soy sauce). White radish. Lightly grilled chestnut. Deep fried baby yam (bulbils).	

<p>強肴</p>	<p>鱈梅肉紫蘇揚げ だだ茶豆腐 枸杞の実 美だし 山葵</p>	<p>Deep-fried whiting with plum paste and shiso seasoning. Dadacha beans tofu. Goji berry, flavorful broth. Wasabi.</p>	
<p>酢の物</p>	<p>秋鯖昆布締め 戻しさえずり 胡瓜菊和え 拍子木長芋 和布 土佐酢 酢味噌</p>	<p>Mackerel marinated with kombu. Stewed whale tongue. Cucumber and chrysanthemum petals in soy flavored broth. Yam, wakame seaweed. Tosazu vinegar (bonito stock), Vinegared mustard miso.</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 豆腐 榎茸 庄内麩 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. Tofu, enokidake mushroom, gluten. Honewort, sansho pepper powder.</p>	
<p>水物</p>	<p>酒粕ムース林檎ゼリー掛梨</p>	<p>Sake lees mousse topped with apple jelly. Japanese pears.</p>	



先附	北寄貝 菊花橙酢和え 胡瓜 大根 赤蒟	Surf clam dressed with vinegar and soy flavored broth. Cucumber, white radish, red konjac.	
吸物	蟹菊花真丈 小蕪 湿地 蓮芋 柚子	Crab and chrysanthemum petals quenelle. Small turnip, shimeji mushrooms. Hasuimo(species of taro). Yuzu citrus.	
向附	戻り鰹 鯛 あしらい一式	Bonito. Sea bream. Assorted garnishes.	
焚合	秋茄子と鯧旨煮 莢隠元 糸花 木ノ芽	Simmered autumn eggplant and herring. String beans. dried bonito shavings, pepper leaf.	
焼物	帆立貝サーモン萩焼 栗 零余子 パプリカ赤・緑	Grilled scallop and salmon. Chestnut, baby yam (bulbils). Paprika.	

揚げ物	名残り鱧紅生姜揚げ 海老白菊揚げ ヤングコーン 蓮根 青唐	Deep Fried pike eel with pickled ginger. Deep fried shrimp (chrysanthemum style). Young corn, lotus roots, green chili.	
酢の物	秋鮭酢締め 胡瓜菊和え 若布 弾き大根 土佐酢 酢味噌	Autumn salmon marinated with kombu kelp. Cucumber and chrysanthemum petals in soy flavored broth. Wakame seaweed, white radish. Tosazu vinegar (bonito stock), Vinegared mustard miso dressing.	
御食事	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 豆腐 榎茸 庄内麩 刻み三ツ菜 粉山椒	Hokkaido-grown "yumepirika" rice. Pickles. White radish pickled in beer. Takana pickles. Stalks of butterbur boiled in soy sauce. Red miso soup. Tofu, enokidake mushroom, gluten. Honewort, sansho pepper powder.	
水物	酒粕ムース林檎ゼリー掛	Sake lees mousse topped with apple jelly.	