



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>	