




先附	秋刀魚万年煮 あん肝豆腐 生七味 美だし	Simmered pacific saury (Sanma). Monkfish liver tofu. Fresh seven-spice chili pepper. savory broth.	
吸物	小柱射込み豆腐 生姜麩 湿地 一文字人参 壬生菜 へぎ柚子	Tofu stuffed with bay scallops. Ginger-flavored wheat gluten. Shimeji mushrooms. Carrot cut into a straight line. Mibuna greens. Yuzu citrus peel.	
向附	鯛 炙り烏賊 鮪芋載せ あしらい一式	Sea bream. Lightly grilled squid. Tuna topped with grated yam. Assorted garnishes.	
焚合	鰯と大根小鍋 水菜 柚子	Mini hot pot with yellowtail and White radish. Mizuna greens. Yuzu citrus.	
お凌ぎ	小松菜お浸し 浅利 焼薄揚げ 糸花	Komatsuna greens in dashi soy sauce. Clams. Grilled thin deep-fried tofu. Shaved dried bonito.	

焼物	<p>サーモン味噌幽庵焼 公孫樹大根 零余子寄揚げ</p>	<p>Salmon, grilled & marinated Yuan style. White radish. Deep fried baby yam.</p>	
酢の物	<p>牡蠣酒湯 羹ポンズ掛け 白木耳 あられ胡瓜 人参</p>	<p>Sake-poached oysters with ponzu sauce. White tree ear mushroom. Diced cucumber. Carrot.</p>	
御食事	<p>ゆめぴりか 香乃物 大根ビール漬 白菜浅漬 高菜漬 留椀 赤だし 豆腐 若布 榎茸 刻み三ツ菜 粉山椒</p>	<p>"Yumepirika" rice from Hokkaido. Assorted pickles: White radish pickled in beer. Lightly pickled Chinese cabbage. Pickled mustard greens (Takana). Red miso soup Tofu, Wakame seaweed. Enoki mushrooms. Chopped mitsuba (Japanese wild parsley). Powdered sansho pepper.</p>	
水物	<p>酒粕ムースレモネードセ リー掛け</p>	<p>Sake lees mousse topped with lemonade jelly.</p>	