



<p>先附</p>	<p>大阪春菊白和え 舞茸 焼薄揚げ 赤蒟 いくら バイ貝旨煮</p>	<p>Shungiku (Chrysanthemum leaves) with tofu dressing. Maitake mushrooms. Grilled thin deep-fried tofu. Red konjac. Ikura (salmon roe). Whelk simmered in a savory soy sauce-based broth.</p>	
<p>吸物</p>	<p>鮫鱈真丈掬い取り 大黒湿地 一文字人参 透かし大根 壬生菜 へぎ柚子</p>	<p>Monkfish quenelle. Shimeji mushrooms. Carrot. White radish. Mibuna greens. Yuzu citrus peel.</p>	
<p>向附</p>	<p>甘海老 鯛 本鮪 あしらい一式</p>	<p>Sweet shrimp. Sea bream. Tuna. Assorted garnishes.</p>	
<p>焚合</p>	<p>甘鯛蕪蒸し 焼穴子 海老 銀杏 木耳 刻み三ツ葉 降り柚子 銀鮓</p>	<p>Steamed tilefish wrapped in grated turnip. Grilled conger eel. Shrimp. Ginkgo nuts. Wood ear mushroom. Chopped mitsuba (Japanese wild parsley). Grated yuzu citrus peel. Clear starchy sauce.</p>	

<p>焼物</p>	<p>真名鰹茸包み焼 公孫樹大根 キャラ煮 (けしの実) 青身大根唐墨よごし</p>	<p>Grilled butterfish wrapped around king trumpet mushroom. White radish. Stalks of butterbur boiled in soy sauce. White radish and dried mullet roe.</p>	
<p>強肴</p>	<p>蟹爪アーモンド揚げ レモン 海老芋サラダ いぶりがっこ 有馬山椒</p>	<p>Crab claw fried with almond. Lemon. Ebiimo taro salad. Smoked daikon pickles. Japanese sansho pepper.</p>	
<p>酢の物</p>	<p>雲子炙り 長芋素麺 焼椎茸 割ポンズ 浅月 紅葉卸し</p>	<p>Lightly grilled Shirako (pacific cod soft roe). Thinly sliced yam. Grilled shiitake mushroom. Citrus ponzu sauce. Chives. Grated white radish and carrot.</p>	
<p>御食事</p>	<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>	
<p>水物</p>	<p>酒粕ムースレモネードゼリー掛け 柿</p>	<p>Sake lees mousse topped with lemonade jelly. Fresh persimmon.</p>	