

1 月後半●8000会席

先附	貝柱昆布ベ白子焼載せ 水前寺海苔 いくら 壬生菜 長芋 金箔	Scallop with marinated kelp topped with milt of cod. Suizenji nori (seaweed). Salmon roe. Mibuna green. Yam. Edible gold flakes.	
吸物	蛤真丈掬い取り 白木耳 椎茸 結び人參 柚子	Clam and fish paste dumpling. White tree ear. Shiitake mushroom. Carrot. Yuzu.	
向附	鯛松皮造り 本鮪 剣先烏賊重ね 車海老 あしらひ一式	Sea bream sashimi. Bluefin tuna and sword tip squid. Prawn. Trimmings.	
焚合	蕪含め煮 蟹爪黄金煮 焼目粟麩 牛蒡旨煮 梅花人參 水菜 銀鮓	Stuffed turnips. Simmered deep-fried crab claws coated with egg yolk. Grilled millet gluten cake. Simmered burdock root. Carrot. Mizuna greens. Starchy sauce.	
焼物	鯧味噌漬翁焼 梅花蕪甘酢漬 抹茶栗金団寄せ 餅 蓮根	Grilled harvest fish marinated in miso topped oboro kelp. Turnip pickled in sweetened vinegar. Matcha-flavored chestnut and sweet Potato paste. Mochi. Lotus.	
強肴	公魚あられ揚げ 百合根万寿 松の実 銀鮓 とき辛子	Deep-fried pond smelt with rice crackers. Lily bulb dumpling. Pine nuts. Clear starchy sauce. Mustard.	
酢の物	河豚霜降り 彩り野菜阿茶羅漬 (大根 パプリカ赤 椎茸) 蛇腹胡瓜 浅月 生七味	Parboiled fugu (blowfish). Vegetables pickled in sweetened vinegar. (white radish. Red paprika. Shiitake mushroom.) Cucumber. Seven flavor chili pepper. Chives.	

	土佐酢 割ポンジュレ	Tosazu vinegar (bonito stock). Pons vinegar jelly.	
御食事	こしひかり 香乃物 (大根ビール漬 安芸柴漬 刻み高菜) 留庵 赤だし (豆腐 榎茸 庄内麩 刻み三ツ菜 粉山椒)	“Koshihikari” rice. Pickles. White radish pickled in beer. Pickles with red perilla leaves. Chopped takana pickles. Red miso soup. Tofu. Enokidake mushrooms. Gluten. Honewort. Sansho pepper powder.	
水物	酒粕ムース 柚子茶ソース掛け 紅白大福	Sake lees mousse with yuzu tea sauce. Daifuku (sweet rice cake).	