



先附	甘海老このわた和え (長芋 三ツ葉) 青身大根唐墨まぶし 烏賊柚子味噌和え 二色百合根茶巾 飛荒唐揚げ	Appetizers Sweet shrimp mixed with salted sea cucumber. Yam. Honewort. White radish topped with dried mullet roe. Squid dressed with yuzu miso dressing. Mashed lily bulb. Deep-fried small shrimp.	
吸物	鮫鰯真丈掬い取り 敷き大根 一文字人参 壬生菜又は水菜 大黒湿地 へぎ柚子	Clear soup Monkfish quenelle. White radish. Carrot. Mibuna greens or Mizuna. Premium shimeji mushroom. Yuzu citrus.	
向附	平目 豊後鯖(塩糍昆布) 本鮪 あしらい一式	Sashimi Flounder. Bungo mackerel (cured with salted koji and kombu). Bluefin tuna. Assorted garnishes.	
焚合	甘鯛黄金煮 木ノ葉南瓜 公孫樹芋 小蕪含め煮 揚げ牛蒡 紅葉人参 松葉莢豌豆 銀餡 針柚子	Simmered dish Tilefish simmered with egg yolk Pumpkin. Taro. Simmered turnip. Deep fried burdock. Carrot. Field pea. Starchy sauce. Yuzu citrus.	

焼物	真名鰹酒粕漬焼 公孫樹大根 キャラ煮 人参諸味噌	Grilled dish Butterfish grilled with sake lees. White radish. Stalks of butterbur boiled in soy sauce. Carrot and moromi-miso.	
強肴	焼穴子湯葉蒸し 卸し生姜 旨だし餡 鰯唐揚げ レモン	Special dish Grilled conger eel wrapped in yuba and steamed. Grated ginger. Thick starchy sauce. Deep-fried sandfish. Lemon.	
酢の物	雲子炙り 焼椎茸 赤蒟 割ぽんず 浅月 生七味	Vinegared dish Lightly grilled shirako (pacific cod soft roe). Grilled shiitake mushroom. Red konjac. Ponzu sauce. Japanese chives. Fresh seven-spice blend.	
御食事	魚沼産こしひかり 香乃物 大根ビール漬 白菜浅漬 刻み高菜漬	Rice dish “Koshihikari” premium rice. Pickles: White radish pickled in beer. Lightly pickled Chinese cabbage. Takana pickles.	
留椀	赤だし 豆腐 若布 庄内麴 刻み三ツ葉 粉山椒	Soup Red miso soup. Tofu. Wakame seaweed. Gluten. Honewort. Sansho pepper.	
水物	和紅茶プリン林檎ジュレ 掛け 柿	Dessert Japanese black tea pudding with apple jelly. Persimmon.	