



先附	とろ湯葉 烏賊花麴漬 旨だし庵 水菜浸し 干し海老 糸花	Appetizers Creamy yuba (bean curd skin) , squid flavored with salted rice malt. Thick starchy sauce. Mizuna greens with seasoning. Dried shrimp, dried bonito shavings.	
吸物	湯葉真丈 湿地 粟麴 壬生菜 へぎ柚子	Clear soup Bean curd skin dumpling. Shimeji mushrooms, gluten, mibuna greens, yuzu.	
向附	鯛 鮪落し芋 縞鰯 あしらい一式	Sashimi Sea bream. Tuna topped with grated yam. Yellow jack. Assorted garnishes.	
焚合	小蕪含め煮 がんも 里芋 車麴 金時人参 蒟蒻草 降り柚子 共地	Simmered dish Simmered small turnip. Deep-fried tofu fritter with vegetables. Taro, gluten, carrot, spinach, yuzu, thick starchy sauce.	
焼物	寒鰯塩焼 染め卸し 酢蓮根 味噌山牛蒡	Grilled dish Salt grilled rich-seasonal yellowtail. Grated white radish in soy sauce. Vinegar lotus root. Pokeweed with miso.	

揚げ物	蟹の唐揚げ 丸十あられ揚げ 青唐	Fried dish Deep fried Crab. Deep-fried sweet potato with rice crackers. Green chili.	
酢の物	サーモン千枚蓴重ね 蛇腹胡瓜 若布 セルフイーユ 土佐酢 辛子酢味噌	Vinegared dish Salmon and turnip pickles. Cucumber, wakame seaweed, chervil. Tosazu vinegar (bonito stock), vinegar mustard dressing.	
御食事	魚沼産こしひかり 香乃物 大根ビール漬 白菜浅漬 キャラ煮	Rice dish “Koshihikari” premium rice. Pickles: White radish pickled in beer. Lightly pickled Chinese cabbage. Stalks of butterbur boiled in soy sauce.	
留椀	赤だし 浅利 庄内麩 薄揚げ 刻み三ツ葉 粉山椒	Soup Red miso soup. Clam, gluten, thin fried tofu, honewort, sansho pepper powder.	
水物	雪乃下人参とオレンジゼ リー	Dessert Snow-stored carrot and orange jelly.	