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| 先附 | <p>生子ぽんず漬<br/>（卸し大根 生七味<br/>浅月）<br/>合鴨生ハム水菜巻<br/>黄身酢<br/>田芹岡部和え<br/>小柱 焼厚揚げ 唐墨</p> | <p><b>Appetizers</b><br/>Sea cucumber with ponz vinegar.<br/>（grated white radish, seven flavor<br/>chili pepper, chives.）<br/>Prosciutto duck ham and mizuna<br/>roll.<br/>Egg yolk vinegar.<br/>Japanese parsley dressed with tofu.<br/>Small scallops, thin fried tofu,<br/>mullet roe.</p> |  |
| 吸物 | <p>雲子豆腐<br/>栗麩 椎茸<br/>拍子木人参<br/>壬生菜 へぎ柚子</p>                                       | <p><b>Clear soup</b><br/>Shirako tofu (Pcific cod soft roe).<br/>Gluten, siitake mushroom, carrot,<br/>mibuna green.<br/>Yuzu citrus.</p>                                                                                                                                                      |  |
| 向附 | <p>鯛<br/>車海老<br/>本鮪<br/>あしらい一式</p>                                                 | <p><b>Sashimi</b><br/>Sea bream.<br/>Prawn.<br/>Bluefin tuna.<br/>Assorted garnishes.</p>                                                                                                                                                                                                      |  |
| 焚合 | <p>平目蕪蒸し<br/>焼穴子 木耳<br/>干し海老 三ツ葉<br/>銀杏 銀鮓 降り柚子</p>                                | <p><b>Simmered dish</b><br/>Steamed flounder wrapped in<br/>grated turnip.<br/>Grilled conger eel.<br/>Wood ear mushroom.<br/>Dried shrimp, honewort.<br/>Ginkgo nut, starchy sauce,<br/>Yuzu citrus.</p>                                                                                      |  |

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| 焼物  | 赤甘鯛幽庵焼<br>日向夏網笠<br>割干し大根真砂和え<br>酢取り茗荷                     | <b>Grilled dish</b><br>Red tilefish grilled yuan style.<br>New summer orange compote.<br>Dried strips of white radish with fish roe.<br>Sweet pickled ginger.                              |    |
| 強肴  | 海老芋万寿 頭矮蟹入り<br>五色あられ<br>卸し生姜<br>銀庵<br>大阪しろ菜のお浸し<br>いくら 糸花 | <b>Special dish</b><br>Steamed ebiimo taro with snow crab.<br>Rice crackers. Ginger.<br>Thick starchy sauce.<br>Osaka shirona greens in dashi broth.<br>Salmon roe, dried bonito shavings. |    |
| 酢の物 | 戻し鮑 貝柱昆布ベ<br>蛇腹胡瓜 若布<br>水玉ラレッシュ<br>セルフイーユ<br>土佐酢 辛子酢味噌    | <b>Vinegared dish</b><br>Dried abalone. Kelp-pressed scallop.<br>Cucumber, wakame seaweed, Radish, chervil.<br>Tosazu vinegar (bonito stock).<br>Mustard vinegared miso dressing.          |   |
| 御食事 | 魚沼産こしひかり<br>香乃物<br>大根ビール漬<br>白菜浅漬<br>キャラ煮                 | <b>Rice dish</b><br>“Koshihikari” premium rice.<br>Pickles:<br>White radish pickled in beer.<br>Lightly pickled Chinese cabbage.<br>Stalks of butterbur boiled in                          |                                                                                       |
| 留碗  | 赤だし<br>浅利 庄内麩 薄揚げ<br>刻み三ツ葉 粉山椒                            | <b>Soup</b><br>Red miso soup.<br>Clam, gluten, thin fried tofu, honewort, sansho pepper powder.                                                                                            |                                                                                       |
| 水物  | 雪乃下人参とオレンジゼリー<br>抹茶葛餅                                     | <b>Dessert</b><br>Snow-stored carrot and orange jelly.<br>Kudzu starch mochi flavored with Matcha.                                                                                         |  |