

1 月正月●8000会席



御箸染め	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.	
御祝肴	ぶどう豆密煮 松笠床節 竹蒿苣薹 梅花百合根 子持ち昆布 本諸子木ノ芽煮 曙数の子	Black soybean compote. Simmered abalone. Stem lettuce. Lily bulb buns shaped like plum blossoms. Seaweed with herring roe. Willow gudgeon simmered with pepper leaf. Herring roe marinated with cod roe.	
御祝椀	御雑煮 白味噌仕立て 丸餅 日の出人参 舞鶴大根 亀甲椎茸 鶯菜 とき辛子	Soup with rice cakes. Rice cake. Carrot. White radish. Shiitake mushroom. Japanese mustard spinach. Mustard.	
御造里	鯛松皮造り 本鮪 剣先烏賊重ね 車海老 あしらい一式	Sea bream sashimi. Bluefin tuna and sword tip squid. Prawn. Trimmings.	
御多喜合	蕪含め煮 蟹爪黄金煮 焼目粟麩 牛蒡旨煮 梅花人参 水菜 銀餡	Stuffed turnips. Simmered deep-fried crab claws coated with egg yolk. Grilled millet gluten cake. Simmered burdock root. Carrot. Mizuna greens. Starchy sauce.	

御家喜物	<p>鯧味噌漬翁焼</p> <p>梅花蕪甘酢漬</p> <p>抹茶栗金団寄せ</p> <p>餅 蓮根</p>	<p>Grilled harvest fish marinated in miso topped oboro kelp.</p> <p>Turnip pickled in sweetened vinegar.</p> <p>Matcha-flavored chestnut and sweet Potato paste.</p> <p>mochi. Lotus.</p>	
御寿え物	<p>紅白膾</p> <p>福霜降り</p> <p>浅月・生七味</p> <p>土佐酢 割ポンジュレ</p>	<p>White radish and carrot seasoned in vinegar.</p> <p>Parboiled fugu sashimi</p> <p>Japanese chives. Fresh seven-spice blend</p> <p>Tosazu vinegar (bonito stock). pons sauce</p> <p>lelly.</p>	
御食事	<p>小豆飯（黒塩胡麻）</p> <p>御香乃物</p> <p>（大根ビール漬</p> <p>安芸柴漬 刻み高菜）</p> <p>御留椀 梅吸</p> <p>ぶぶあられ</p> <p>刻み三つ葉</p>	<p>Red adzuki bean rice, sesame-salt.</p> <p>Pickles</p> <p>White radish pickled in beer.</p> <p>Pickles with red perilla leaves.</p> <p>Chopped takana pickles.</p> <p>Tomewan (soup)</p> <p>Plum soup (rice crackers. Honewort).</p>	
御水物	<p>酒粕ムース</p> <p>柚子茶ソース掛け</p> <p>紅白大福</p>	<p>Sake lees mousse with yuzu tea sauce.</p> <p>Daifuku (sweet rice cake).</p>	

1月●5000会席



御祝肴	ぶどう豆密煮 数の子八方漬 梅豆腐	Black soybean compote. Seasoned herring roe in soup stock. Tofu with pickled plum paste	
御祝椀	御雑煮 白味噌仕立て 丸餅 日の出人参 舞鶴大根 亀甲椎茸 鶯菜 とし辛子	Soup with rice cakes. Rice cake. Carrot. White radish. Shiitake mushroom. Japanese mustard spinach. Mustard.	
御造里	鯛松皮造り 甘海老 鮪長芋 あしらい一式	Sea bream sashimi (matsukawa style). Pink shrimp. Tuna and yam. Trimming.	
御多喜合	寄せ小鍋 鯖 焼き穴子 豚 鶏つみれ 巻白菜 榎茸 水菜 葛切り 梅麩 ヘぎ柚子	Mini hot pot Spanish mackerel.grilled conger eel, pork. Chicken meatballs. Chinese cabbage roll. King trumpet mushrooms. Mizuna greens. Kudzu noodles. Plum-flavored wheat gluten. Shredded yuzu citrus peel.	
御家喜物	サーモン南天焼 千枚蕪 赤蕪 山牛蒡醤油煮 落キャラ煮	Grilled salmon topped with salmon roe and grated yam. Japanese pickles of sliced turnip. Red turnip. Burdock preserved in soy sauce.	

		Flavored deep-fried lotus roots.	
御愛肴	海老あられ揚げ 鱈梅花揚げ 蓮根 青唐 華紅白	Deep-fried with rice crackers. Deep-fried big-eyed flathead. Green chili. Arrowroot flour.	
御寿え物	紅白膾 紅頭矮蟹 蛇腹胡瓜 セルフイーユ 土佐酢 黄身辛子酢	White radish and carrot seasoned in vinegar. Snow crab. Cucumber. Chervil. Tosazu vinegar (bonito stock) . Vinegar miso dressing.	
御食事	小豆飯（黒塩胡麻） 御香乃物 （大根ビール漬 安芸柴漬 刻み高菜） 御留椀 梅吸 ぶぶあられ 刻み三つ葉	Red adzuki bean rice, sesame-salt. Pickles White radish pickled in beer. Pickles with red perilla leaves. Stalks of butterbur boiled in soy sauce. Tomewan (soup) Plum soup (rice crackers. Honewort).	
御水物	酒粕ムース 柚子茶ソース掛け	Sake lees mousse.	