







<p>先附</p>	<p>太刀魚南蛮漬 白木耳 赤蒟 縮緬山椒煮</p>	<p><b>Appetizers</b> Cutlass fish in a sweet and spicy sauce. White tree ear mushroom. Red konjac. Dried whitebait with sansho pepper.</p>	
<p>吸物</p>	<p>若竹真丈 桜花麩 菜乃花 花弁人参 木ノ芽</p>	<p><b>Clear soup</b> Wakame seaweed and bamboo shoots quenelle. Gluten. Canola blossom. Carrot. Pepper leaf.</p>	
<p>向附</p>	<p>鯛 縞鯨 鮪 あしらい一式</p>	<p><b>Sashimi</b> sea bream. Yellow jack. Tuna. Assorted garnishes.</p>	
<p>焚合</p>	<p>焚き合わせ 蛸柔らか煮 南瓜田舎煮 里芋旨煮 湯葉 パプリカ うすい豆 木ノ芽 銀餡</p>	<p><b>Simmered dish</b> Assorted simmered delicacies. Tender simmered octopus. Simmered pumpkin. Simmered taro. Bean curd skin. Paprika. Green pea. Pepper leaf. Starchy sauce.</p>	

<p>焼物</p>	<p>桜鱒木ノ芽焼 丸十レモン煮 桜花大根</p>	<p><b>Grilled dish</b> Trout and pepper leaf bud grill. Sweet potato lemon compote. White radish.</p>	
<p>追肴</p>	<p>合鴨塩ローズ煮 山葵菜 新玉 蓮 根 塩小金瓜 山葵 餡</p>	<p><b>Additional dish</b> Braised duck breast with salt. Mustard greens. Season-fresh onion. Lotus root. Tomato. Wasabi sauce.</p>	
<p>酢の物</p>	<p>太水雲 烏賊霜降り 阿茶羅大根 水玉 胡瓜 あたり梅 土 佐酢</p>	<p><b>Vinegared dish</b> Thick mozuku seaweed. Lightly boiled squid in vinegar dressing. White radish. Cucumber. Plum paste. Tosazu vinegar (bonito stock).</p>	
<p>御食事</p>	<p>魚沼産こしひかり 香乃物 大根ビール漬 甘藍浅漬 キャラ煮</p>	<p><b>Rice dish</b> "koshihikari" premium rice. Pickles: White radish pickled in beer. Cabbage pickles. Stalks of butterbur boiled in soy sauce.</p>	
<p>留椀</p>	<p>赤だし 浅利 薄揚げ 刻み三ツ葉 粉山椒</p>	<p><b>Final soup</b> Red miso soup. Clams. Thin fried tofu. Honewort. Sansho pepper powder.</p>	
<p>水物</p>	<p>酒粕ムースパインゼ リー掛け</p>	<p><b>Dessert</b> Sake lees mousse and pineapple jelly.</p>	