



<p>先附</p>	<p>粒貝霜降り 長芋 赤蒟 胡瓜 辛子酢味噌 うるい桜海老お浸し</p>	<p>Appetizers Lightly boiled whelk in vinegar dressing. Yam. Red konjac. Cucumber. Mustard-miso dressing. Urui wild plant and cherry shrimp seasoned with soy sauce.</p>	
<p>吸物</p>	<p>焼目甘鯛 蓬豆腐 春子椎茸 菜乃花 木ノ芽</p>	<p>Clear soup Lightly grilled tilefish. Mugwort tofu. Seasonal shiitake mushroom. Canola blossom. Pepper leaf.</p>	
<p>向附</p>	<p>目板鰈 本鮪 縞鯨 あしらい一式</p>	<p>Sashimi Flounder. Premium tuna. Yellow jack. Assorted garnishes.</p>	
<p>焚合</p>	<p>鯛の子旨煮 筍 新若布 蕨 花卉人参 うすい豆 木ノ芽 銀餡</p>	<p>Simmered dish Simmered sea bream roe. Bamboo shoots. Fresh wakame seaweed. Bracken. Carrot. Green pea. Pepper leaf. Starchy sauce.</p>	
<p>焼物</p>	<p>鰯金山寺山葵味噌焼 燻製胡桃 蚕豆塩茹で 桜花大根</p>	<p>Grilled dish Grilled barracuda with kinzanji miso and wasabi paste. Smoked walnuts. Broad bean boiled in salt. White radish.</p>	

<p>強肴</p>	<p>若鮎唐揚げ 大阪しろな煮浸し 小柱 胡麻 糸花</p>	<p>Special dish Deep-fried young sweetfish. Simmered osaka shirona greens. Small scallops. Sesame. Dried bonito shavings.</p>	
<p>酢の物</p>	<p>太刀魚昆布べ炙り 車海老 蓮芋 水前寺海苔 酢取り茗荷 土佐酢 辛子黄身酢</p>	<p>Vinegared dish lightly grilled cutlass fish sandwiched between sheets of kelp. Japanese prawn. Taro stem. Suizenji nori (seaweed). Sweet pickled ginger. Tosazu vinegar (bonito stock). Mustard egg yolk vinegar.</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>Rice dish "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>Final soup 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 柏餅</p>	<p>Dessert Sake lees mousse and pineapple jelly. Kashiwa mochi (oak leaf-wrapped sweet bean cake)</p>	