

1月 12日～●5000会席

先附	鰯の柚子麹漬 菠蘿草浸し 小柱 糸花	<b>Appetizers</b> Mackerel, yuzu flavored with salted rice malt. Spinach with soy sauce. Small scallops. Dried bonito shavings.	
吸物	梅豆腐 白木耳 湿地 壬生菜 柚子	<b>Clear soup</b> Clear soup (plum tofu). Tree ear, shimeji mushrooms. Mibuna green, yuzu citrus.	
向附	鯛松皮造り 甘海老 烏賊鮪射込み あしらい一式	<b>Sashimi</b> Sea bream sashimi (scalded skin style). Pink shrimp. Squid stuffed with tuna. Assorted garnishes.	
焚合	蕪含め煮 海老つみれ煮 里芋 湯葉 梅麸 菠蘿草 共地 針柚子	<b>Simmered dish</b> Simmered turnips. Simmered shrimp balls. Taro. Bean curd skin. Plum-shaped wheat gluten. Spinach. Thick starchy sauce. Yuzu citrus.	
焼物	サーモン南天焼 叩き牛蒡 お多福豆珈琲煮 はじ神	<b>Grilled dish</b> Grilled salmon topped with salmon roe and grated yam. Burdock. Simmered broad beans with coffee flavor. Ginger.	
揚げ物	海老アーモンド揚げ 鱈梅揚げ 蓮根 青唐 華紅白	<b>Fried dish</b> Shrimp fried with almond. Deep-fried pacific cod with plum flavor. Lotus root. Green chili. Deep-fried arrowroot	

		chrysanthemum	
酢の物	さごし昆布べ 紅頭矮蟹 蛇腹胡瓜 若布 セルフィーユ 土佐酢 黄身酢	<b>Vinegared dish</b> Spanish mackerel sandwiched between sheets of kelp. Red snow crab Cucumber, wakame seaweed, Chervil. Tosazu vinegar (bonito stock) . Egg yolk vinegar dressing.	
御食事	魚沼産こしひかり 香乃物 大根ビール漬 安芸柴漬 刻み高菜	<b>Rice dish</b> “Koshihikari” premium rice. Pickles. White radish pickled in beer. Pickles with red perilla leaves. Chopped takana pickles.	
留椀	赤だし 豆腐 檬茸 庄内麸 刻み三ツ葉 粉山椒	<b>Soup</b> Red miso soup. Tofu. Enokidake mushrooms. Wheat gluten cake. Honewort, sansho pepper powder.	
水物	梅ゼリー	<b>Dessert</b> Plum jelly.	