

1 月 12 日～●5000 会席

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

		chrysanthemum	
酢の物	さごし昆布 紅頭矮蟹 蛇腹胡瓜 若布 セルフィーユ 土佐酢 黄身酢	Vinegared dish 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	Rice dish “Koshihikari” premium rice. Pickles. White radish pickled in beer. Pickles with red perilla leaves. Chopped takana pickles.	
留碗	赤だし 豆腐 榎茸 庄内麩 刻み三ツ葉 粉山椒	Soup Red miso soup. Tofu. Enokidake mushrooms. Wheat gluten cake. Honewort, sansho pepper powder.	
水物	梅ゼリー	Dessert Plum jelly.	