

2月1日～●8000会席



先附	蛤菜種梅香掛け 焼椎茸 大根 唐墨	Appetizers Clam and rapeseed in plum sauce. Grilled shiitake mushroom. White radish. Dried mullet roe.	
吸物	貝柱真丈 鱈酒蒸し 筍 三ツ葉 梅肉 柚子	Clear soup Scallop quenelle. Sake-steamed sand borer (kisu). Bamboo shoots, honewort, plum, yuzu citrus	
向附	真羽太 本鮪 あしらい一式	Sashimi Sevenband grouper Bluefin tuna. Assorted garnishes.	
焚合	寒鰯しゃぶしゃぶ 笹葱 水菜 榎茸 豆腐 ぽんず	Simmered dish Winter yellowtail shabu-shabu mini hot pot. Green onion, mizuna greens, enoki mushroom, tofu. Ponzu vinegar.	
焼物	金目鯛蒟味噌焼 黄金松風 酢取り茗荷	Grilled dish Golden eye snapper topped with butterbur bud and miso paste. Grilled minced chicken with poppy seeds. Sweet pickled ginger.	
強肴	河豚身皮唐揚げ 蓬豆腐 美だし 枸杞の実	Special dish Deep-fried fugu meat with skin. Mugwort tofu. Flavorful broth, goji berry.	

酢の物	海松貝 鳥貝 葉山葵 長芋 針ラレッシュ 土佐酢 辛子酢味噌	Vinegared dish Mirugai clam, ark shell. Wasabi leaf, yam, radish. Tosazu vinegar (bonito stock). Vinegar miso dressing.	
御食事	魚沼産こしひかり 香乃物 大根ビール漬 刻み高菜 キャラ煮	Rice dish “Koshihikari” premium rice. Pickles White radish pickled in beer. Chopped takana pickles. Stalks of butterbur boiled in soy sauce.	
留椀	赤だし 豆腐 なめ茸 庄内麩 刻み三ツ葉 粉山椒	Soup Red miso soup. Tofu, nametake mushroom, wheat gluten, honewort, sansho pepper.	
水物	柚子プリン 梅あん葛餅	Dessert Yuzu pudding. Kudzu mochi filled with plum-flavored sweet bean paste.	

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先附	太刀魚南蛮漬 椎茸 赤蒟 大阪しろな浸し 糸花	Appetizers Cutlass fish in a sweet and spicy sauce. Shiitake mushroom, red konjac. Shirona greens with soy sauce. Dried bonito shavings.	
吸物	浅利と若布真丈 小蕪 一文字人参 三ツ葉 柚子	Clear soup Clams and wakame seaweed quenelle. Small turnip, carrot. honewort. Yuzu citrus.	
向附	寒鰯大根卸し載せ 鮪 鯛 あしらい一式	Sashimi Winter yellowtail with grated white radish. Tuna. Sea bream. Assorted garnishes.	
焚合	淀の丸大根含め煮 鯰昆布巻 揚げ豆腐 梅麩 水菜 共地 降り柚子	Simmered dish Simmered round white radish. Herring kelp roll. Deep-fried tofu. Plum-flavored wheat gluten, mizuna greens, dashi broth, yuzu citrus.	
焼物	鰯幽庵焼 生姜土佐煮 人参甘酢漬	Grilled dish Spanish mackerel grilled yuan style (citrus and soy sauce). Ginger simmered with dried bonito. Sweet pickled carrot.	

揚げ物	筍ふわり揚げ籠盛り 蓮根 シーアスパラ	Fried dish Fluffy deep-fried bamboo shoot dumpling. Lotus root, sea asparagus.	
酢の物	北寄貝 分葱 若布 赤パプリカ甘酢漬 土佐酢 辛子酢味噌	Vinegared dish Surf clam. Welsh onion, wakame seaweed. Sweet pickled red paprika. Tosazu vinegar (bonito stock). Vinegar miso dressing.	
御食事	魚沼産こしひかり 香乃物 大根ビール漬 刻み高菜 キャラ煮	Rice dish “Koshihikari” premium rice. Pickles White radish pickled in beer. Chopped takana pickles. Stalks of butterbur boiled in soy sauce.	
留碗	赤だし 豆腐 なめ茸 庄内麩 刻み三ツ葉 粉山椒	Red miso soup. Tofu, nametake mushroom, wheat gluten, honewort, sansho pepper powder.	
水物	柚子プリン	Dessert Yuzu pudding.	