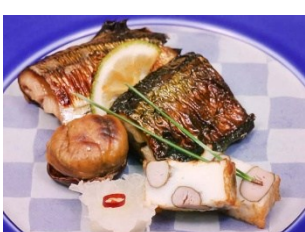




先附	磯粒貝旨煮 水菜白和え 小柱 いくら 河豚信州味噌和え	Appetizers Simmered whelk in savory broth. Mizuna with tofu dressing. Small scallops. Salmon roe. Fugu with miso dressing.	
吸物	すっぽん仕立 満月豆腐 白木耳 芽葱 露生姜 ぶぶあられ	Clear soup Soft-shelled turtle with egg tofu. White tree ear. Green onion sprouts. Ginger juice. Small rice crackers.	
向附	天然鯛 本鮪 甘海老 あしらい一式	Sashimi Wild sea bream. Pacific bluefin tuna Pink shrimp. Assorted garnishes.	
焚合	孫芋旨煮 蟹爪黄身揚げ煮 菊大根 精進麩 赤パプリカ 菠薐草 菊合混ぜ 銀庵 降り柚子	Simmered dish Simmered taro cormlet. Simmered Deep-fried crab claws coated with egg yolk. White radish. Wheat gluten dumplings. Red paprika. Spinach. Crown daisy. Clear starchy sauce. Yuzu citrus peel.	
焼物	宝楽焼 甘鯛 足赤海老 大黒湿地 焼栗 松葉蕎麦 橙立	Grilled dish Horakuyaki (steamed seafood and vegetables in earthenware) Tilefish. Japanese red prawn. Premium shimeji mushroom. Roasted chestnuts.	

		Pine needle-style fried soba. Sudachi citrus.	
強肴	目光唐揚げ レモン 小蕪含め煮 ふかひれ帆立館 卸し生姜 刻み三ツ葉	Special dish Deep-fried greeneye. Lemon. Simmered turnip. Shark fin with scallop thickened sauce. Grated ginger. Honewort.	
酢の物	平貝昆布ベ 胡瓜重ね 菊 若布 水玉ラディッシュ 土佐酢 辛子酢味噌	Vinegared dish Kelp-pressed razor clam Cucumber. Chrysanthemum. Wakame seaweed. Radish. Tosazu vinegar (bonito stock). Mustard vinegared 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. 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	Soup Red miso soup. Tofu. Nametake mushroom. Wheat gluten. Honewort. Sansho pepper powder.	
水物	温州みかんプリン ホイップ スティックチョコ 梨	Dessert Japanese mandarin pudding Whipped cream. Stick chocolate. Japanese pears.	



先附	根菜サワークリーム和え 炙りベーコン 蓮根 牛蒡 人参 蒟蒻 胡瓜 唐墨	Appetizers Root vegetables dressed with sour cream. Grilled bacon. Lotus roots. Burdock. Carrots. Konjac. Cucumber. Dried mullet roe.	
吸物	海老湯葉真丈 小蕪 湿地 紅葉はんぺん 柚子	Clear soup Shrimp and bean curd skin dumpling Small turnip. Shimeji mushrooms. Fish cake. Yuzu citrus.	
向附	鯖焼目造り 鮪 鯛 あしらい一式	Sashimi Lightly grilled Spanish mackerel. Tuna. Sea bream. Assorted garnishes.	
焚合	飛竜頭 里芋 粟麩 莢隠元 共地 とぎ辛子	Simmered dish Fried tofu dumplings. Taro. Gluten. String beans. Thick starchy sauce. Mustard.	
焼物	秋刀魚幽庵焼 菊花大根 揚げ零余子寄せ 焼栗	Grilled dish Grilled pacific saury marinated in yuzu-soy sauce (yuan-yaki style) White radish. Deep-fried baby yam (bulbils). Roasted chestnuts.	

揚げ物	もち豚柔らか揚げ タルタルソース掛け 甘酢庵 セルフイーユ	Fried dish Deep-fried tender pork with tartar sauce Sweet vinegar sauce. Chervil.	
酢の物	紅頭矮蟹 赤海月 蛇腹胡瓜 若布 土佐酢 辛子黄身酢	Vinegared dish Red snow crab Edible red jellyfish. Cucumber. Wakame seaweed. Tosazu vinegar (bonito stock). Mustard egg yolk vinegar 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. 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. Gluten. Honewort. Sansho pepper powder.	
水物	温州みかんプリン ホイップ スティックチョコ	Dessert Japanese mandarin pudding Whipped cream. Stick chocolate.	