



先附	鯛昆布〆夏大根雲掛け 胡瓜 蓴菜 いくら 加減酢 だだ茶豆腐 枸杞の実 山葵 美だし	Appetizers Sea bream marinated in kombu kelp with grated white radish. Cucumber, water shield, salmon roe. Mild vinegar dressing. Dadacha green soybeans tofu. Goji berry, wasabi. Thick starchy sauce..	
吸物	湯葉豆腐 炙り鰻 冬瓜 人参 陸鹿尾菜 梅肉 柚子	Clear soup Yuba (soy milk skin) tofu. Lightly grilled pike eel (hamo). Winter melon, carrot, saltwort. Dried plum paste, yuzu.	
向附	平目 本鮪 甘海老 あしらひ一式	Sashimi Flounder. Premium bluefin tuna. Pink shrimp. Assorted garnishes.	
焚合	伝助穴子すき小鍋 玉葱 笹掻き牛蒡 水菜 榎茸 豆腐 玉子	Simmered dish “Densuke” conger eel sukiyaki mini pot. Onion, julienned burdock. Mizuna, enokidake mushrooms. Tofu, egg.	

冷し鉢	翡翠茄子 貝柱 赤万願寺 落し芋 叩き秋葵 卸し生姜 旨だし餡	Chilled Dish Jade-colored eggplant. Scallop, manganji pepper. Grated yam, okra, grated ginger. flavorful dashi sauce.	
焼物	甘鯛若狭焼 葉唐辛子 玉蜀黍雲丹よごし 酢取り茗荷	Grilled dish Wakasa-style grilled tilefish with sake and soy sauce. Leaf chili pepper. Corn dressed with sea urchin. Sweet pickled ginger.	
酢の物	剣先烏賊湯洗い 細水雲 蛇腹胡瓜 パプリカ阿茶羅漬 土佐酢 辛子酢味噌	Vinegared dish Lightly boiled swordtip squid. Thread mozuku seaweed. Cucumber, pickled paprika. Tosazu vinegar (bonito stock), Mustard-miso dressing.	
御食事	魚沼産こしひかり 香乃物 大根ビール漬 柴漬 キャラ煮	Rice dish “Koshihikari” premium rice. Pickles: White radish pickled in beer. Pickles with red perilla leaves. Stalks of butterbur boiled in soy sauce.	
留椀	合せ味噌 豆腐 若布 庄内麴 刻み三ツ葉	Final soup Blended miso soup. Tofu, wakame seaweed, gluten. honewort.	
水物	白桃ゼリー寄せ 蕨餅	Dessert White peach jelly. Bracken-starch rice cake (Warabimochi).	