




<p>先附</p>	<p>飯蛸霜降り 木ノ芽味噌掛け 菜種 大根 玉あられ 浅利山葵漬</p>	<p>Poached baby octopus with leaf bud miso. Rape seed, white radish, rice cracker. Clams seasoned with wasabi.</p>	
<p>吸物</p>	<p>鶯仕立て 鮎並葛叩き 胡麻豆腐 蕨 花卉人参 木ノ芽 ぶぶあられ</p>	<p>Spring green pea soup. Fat greenling in arrowroot flour. Sesame tofu. Bracken fern. carrot, pepper leaf. Rice crackers.</p>	
<p>向附</p>	<p>桜鯛 本鮪 煽り烏賊生雲丹載せ あしらい一式</p>	<p>Spring sea bream. Premium tuna. Oval squid with fresh sea urchin (raw). Assorted garnishes.</p>	
<p>焚合</p>	<p>帆立黄身煮 長芋白煮 蕨 蓬麩 花独活 芹 木ノ芽 銀鮓</p>	<p>Simmered scallops with egg yolk. Simmered yam. Bracken fern, mugwort gluten, Simmered udo shoots. Japanese parsley, pepper leaf. Clear thickened dashi sauce.</p>	
<p>焼物</p>	<p>甘鯛筍挟み焼筍皮盛り 穂の芽 露の臺海苔よごし</p>	<p>Grilled tilefish with bamboo shoots. Fatsia sprouts and butterbur buds dressed with nori.</p>	

<p>強肴</p>	<p>平日蓮根桜葉蒸し 桜の花 銀餡 目光唐揚げ 青唐 レモン</p>	<p>Steamed flounder and lotus root with cherry leaves. Cherry blossoms. Clear thickened dashi sauce. Deep fried green eyes. Green chili, lemon.</p>	
<p>酢の物</p>	<p>鳥貝奴田巻 平貝昆布ヅケ 蛇腹胡瓜 若布 防風 土佐酢 辛子酢味噌</p>	<p>Ark shell rolled with green onion. Kelp-pressed razor clam. Cucumber. Wakame seaweed. Chinese fang feng. Tosazu vinegar (bonito stock). Mustard-miso dressing.</p>	
<p>御食事</p>	<p>魚沼産こしひかり 香乃物 ・大根ビール漬 ・柴漬 ・キャラ煮</p>	<p>Uonuma -grown "Koshihikari" rice. Pickles. White radish pickled in beer. Pickles with red perilla leaves. Stalks of butterbur boiled in soy sauce.</p>	
<p>留椀</p>	<p>赤だし 豆腐 庄内麩 榎茸 刻み 三ツ葉 粉山椒</p>	<p>Red miso soup. Tofu. Gluten. Enokidake mushrooms. Honewort. Sansho pepper powder.</p>	
<p>水物</p>	<p>酒粕ムース苺ジャムゼリー掛け 桜餅</p>	<p>Sake lees mousse and strawberry jam jelly. Sakura mochi (mochi wrapped in cherry leaf).</p>	



先附	春甘藍明太マヨ和え 桜海老 小柱 焼椎茸	Spring cabbage mixed with spicy cod roe and mayonnaise. Sakura shrimp. small scallops. Grilled shiitake mushroom.	
吸物	桜豆腐 花弁麩 白木耳 湿地 木ノ芽	Sakura tofu. Wheat gluten. White tree ear mushroom. Shimeji mushroom. Pepper leaf.	
向附	桜鯛 烏賊磯巻 鰹炙り あしらい一式	Sakura sea bream. Nori rolled squid Lightly grilled bonito. Assorted garnishes.	
焚合	飛竜頭 里芋 桜麩 水菜とぎ辛子共地	Fried tofu dumplings. Taro. Gluten. potherb mustard. mustard, thick starchy sauce.	
焼物	帆立サーモン 白ソースチーズ焼き 玉葱 いんかの目覚め パセリ	Scallop and salmon grilled cheese with white sauce. Onion. Potato. parsley.	

揚げ物	筍玄米揚げ 海老かだいふ揚げ 丸十 蓮根 青唐	Bamboo shoots deep-fried with brown rice. Deep-fried shrimp coated with kadaifi. Potato. Lotus root. green chili.	
酢の物	蛍烏賊 分葱 若布 パプリカ阿茶羅漬 土佐酢 辛子酢味噌	Firefly squid. Welsh onion. Wakame seaweed. Paprika pickled in sweetened vinegar. 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	Uonuma -grown "Koshihikari" rice. Pickles. White radish pickled in beer. Pickles with red perilla leaves. Stalks of butterbur boiled in soy sauce.	
留椀	赤だし 豆腐 庄内麩 榎茸 刻み三ツ葉 粉山椒	Red miso soup. Tofu. Gluten. Enokidake mushrooms. Honewort. Sansho pepper powder.	
水物	酒粕ムース苺ジャムゼリー掛け	Sake lees mousse and strawberry jam jelly.	