



先附	とろ湯葉蛸山葵和え 蔓紫浸し 干し海老 糸花	Appetizers Bean curd skin with octopus with wasabi dressing. Indian spinach marinated in soy sauce. Dried shrimp, Fine bonito flakes.	
吸物	鱧真丈掬い取り 夏大根 楓麩 陸鹿尾 菜 梅肉 柚子	Clear soup Pike eel quenelle. White radish, gluten, saltwort. Dried plum, yuzu.	
向附	鯛 鮪 文甲烏賊炙り あしらい一式	Sashimi Sea bream. Tuna. Lightly grilled cuttlefish. Assorted garnishes.	
焚合	夏野菜の煮物 寄せ南瓜 里芋 冬瓜 茄子オランダ煮 蓮根 新丸十 陸蓮根 銀餡 降り柚子	Simmered dish Simmered summer vegetables. Pumpkin, taro, winter melon. Fried and simmered eggplant. Taro stem, new sweet potato, okra. Starchy sauce, yuzu.	
焼物	鰯利久焼 生姜土佐まぶし 鳴戸金時艶煮 酢取り茗荷	Grilled dish Grilled barracuda with sesame sause. Ginger with bonito flakes. Sweet simmered “Naruto kintoki” sweet potato. Sweet pickled ginger.	

酢の物	もち豚 苦瓜 玉葱 がごめ昆布和え 橙塩ぽんず 辛子酢味噌	Vinegared dish Tender braised mochi-buta pork. Bitter melon and onion with gagome kelp. Pons vinegar. Mustard-miso dressing.	
留物	小柱玉締め 粟麩 椎茸 刻み三ツ 葉 銀鮎 降り柚子	Final dish Small scallops egg custard. Gluten, siitake mushroom. Honewort. Starchy sauce, yuzu.	
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 庄内麩 刻み三ツ葉	Final soup Blended miso soup. Tofu, wakame seaweed, gluten. Honewort.	
水物	白桃ゼリー寄せ	Dessert White peach jelly.	