



先附	菊花浸し 戻し鮑 火取り鰯 車海老 菊花 舞茸 いくら 降り柚子	Appetizers Chrysanthemum petals seasoned with soy sauce. Dried abalone. Lightly grilled barracuda. Tiger prawn. Chrysanthemum petals. Maitake mushrooms. Salmon roe. Grated yuzu citrus peel.	
吸物	土瓶蒸し 松茸 鰻 鶏胸 結び三ツ葉 柚子 橙立	Clear soup Dobin-mushi (soup steamed in a Small earthenware teapot). Matsutake mushrooms. Pike eel. Chicken. Honewort. Yuzu. Sudachi citrus.	
向附	平目 剣先烏賊生雲丹載せ 本鮪 あしらい一式	Sashimi Flounder. Sword tip squid topped with sea urchin. Bluefin tuna. Assorted garnishes.	
焚合	小蕪含め煮 帆立貝黄身煮 あわび茸 蓬麩 紅葉人参 莢隠元 銀餡 降り柚子	Simmered dish Simmered turnip. Scallop coated in preserved egg Yolk. Oyster mushroom. Mugwort wheat gluten. Carrot. String beans. Starchy sauce. Yuzu citrus.	

合肴（八寸）	スモーク鴨白味噌漬 胡桃豆腐 栗いが揚げ 秋刀魚炙り寿司 蓮根鯛わた汐辛和え	Side dish Smoked duck with miso dressing. Walnut paste tofu. Deep-fried chestnuts with a crispy coating. Lightly grilled pacific saury sushi. Lotus root with sea bream shiokara (fermented viscera).	
焼物	金目鯛幽庵焼 菊花大根 揚げ零余子 松葉刺し 焼甘藷	Grilled dish Grilled red snapper, yuan style (marinated in citrus and soy Sauce). White radish. Deep fried baby yam (bulbils) with pine needles. Roasted sweet potato.	
酢の物	板屋貝 胡瓜菊和え 拍子木長芋 若布 土佐酢 辛子黄身酢	Vinegared dish Japanese scallop. Cucumber and chrysanthemum Petals in soy flavored broth. Yam, wakame seaweed. Tosazu vinegar (bonito stock), Vinegar-miso with mustard.	
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 榎茸 刻み薄揚げ 刻み三ツ葉 粉山椒	Final soup Red miso soup. Tofu. Enokidake mushroom. Thin fried tofu. Honewort. Sansho pepper powder.	
水物	焙じ茶プリン ホイップ お麩のショコラ 梨	Dessert Roasted green tea pudding. Whipped cream. Chocolate-covered wheat gluten. Japanese pears.	

9月●5000 会席



先附	なごり鰻南蛮漬 椎茸 赤蒟 針唐辛子	Appetizers Pike eel in a sweet and spicy sauce. Shiitake mushroom. Red konjac. Thin shavings of capsicum.	
吸物	蟹菊花真丈 大根 湿地 樺人參 柚子	Clear soup Crab and chrysanthemum petals Quenelle. White radish. Shimeji mushrooms. Carrot. Yuzu.	
向附	鯛 鮪落し芋 鰯 あしらい一式	Sashimi Sea bream. Tuna with grated yam. Yellow jack. Assorted garnishes.	
焚合	秋茄子旨煮 合鴨蒸し煮 里芋 莢隠元 銀鮓 糸花 とし辛子	Simmered dish Simmered eggplant in savory broth. Steamed and simmered duck. Taro. String beans. Clear starchy sauce. Fine bonito flakes. Mustard.	
焼物	帆立貝サーモン萩焼 栗 零余子 パプリカ赤・緑	Grilled dish Baked scallop and salmon with white sauce in shell Chestnut. Baby yam. Paprika.	
揚げ物	海老黄金揚げ 鰈紅生姜揚げ 蓮根 青唐	Fried dish Golden deep fried tiger prawn. Deep fried flounder with pickled Ginger. Lotus root. Green chili.	

酢の物	北寄貝 甲烏賊 蛇腹胡瓜 若布 酢取り茗荷 土佐酢 酢味噌	Vinegared dish Surf clam. Squid (cuttlefish). Cucumber. Wakame seaweed. Sweet pickled ginger. 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. Takana pickles. Stalks of butterbur boiled in soy sauce.	
留椀	赤だし 豆腐 榎茸 刻み薄揚げ 刻み三ツ葉 粉山椒	Final soup Red miso soup. Tofu. Enoki Dake mushroom. Thin fried tofu. Honewort. Sansho pepper powder.	
水物	焙じ茶プリン ホイップ お麩のショコラ	Dessert Roasted green tea pudding. Whipped cream. Chocolate-covered wheat gluten.	