

日本料理

ハ幸



## てっちりデラックスコース

### Blow fish Traditional Kaiseki meal.

This course allows you to enjoy the delicious taste of domestic fugu (blowfish).



ふぐ皮湯引き

#### Fugu slightly soaked in boiling water.

Boiled quickly and cut into thin strips, fugu skin has a unique crunchy texture.



てっさ

#### Fugu sashimi.

Fugu meat is cut very thinly by a skilled chef and arranged beautifully like a flower.



てっちり

#### Fugu hot pot.

Large fugu meat and fresh vegetables are served with homemade ponzu vinegar.



ふぐ唐揚げ

#### Deep fried fugu.

The crispy texture and soft and fluffy meat are exquisitely delicious.

ふぐ白子

#### Fugu soft roe.



ふぐタレ炭火焼き

#### Grilled fugu with sweet soy sauce.

Fugu meat is dipped in special soy sauce and roasted over charcoal.

雑炊

#### Savory rice gruel.

水物

#### Fruit.