



<p>先附</p>	<p>Boiled ocellated octopus and scallop dressed with a sweet egg yolk and vinegar sauce. Yam, cucumber, red konjac, chervil.</p>	
<p>吸物</p>	<p>Mugwort tofu. Grilled tilefish. Seasonal shiitake mushroom, rape blossom. Pepper leaf, sea lettuce.</p>	
<p>向附</p>	<p>Flounder. Tuna. Greater amberjack. Trimmings.</p>	
<p>焚合</p>	<p>Simmered sea bream roe. Bamboo shoots, bracken, fresh wakame seaweed, carrot, green pea. Starchy sauce.</p>	
<p>焼物</p>	<p>Grilled barracuda and Japanese pepper miso paste. Fava beans. Burdock preserved in soy sauce. Blossom-shaped white radish.</p>	

<p>強肴</p>	<p>Deep-fried young sweet fish. Japanese parsley dressed with pine nuts. Chicken breast Dried bonito shavings.</p>	
<p>酢の物</p>	<p>Slightly boiled spear squid. Taro stems, white tree ear. Suizennji seaweed, pickled Japanese ginger. Bonito-flavored vinegar, vinegar miso dressing.</p>	
<p>御食事</p>	<p>Hokkaido-grown “yumepirika” rice. Pickles. White radish pickled in beer. Cabbage pickles. Stalks of butterbur boiled in soy sauce. Red miso soup. Clams. Thin fried tofu. Mug wort gluten. Honewort. Sansho pepper powder.</p>	
<p>水物</p>	<p>Sake lees mousse and pineapple jelly. Kudzu starch mochi flavored with matcha green tea.</p>	