

会席【藍】 - 神無月 -

22,000円

Kaiseki Ai

お献立 Menu

先付
Appetizer

鮫肝柚香蒸し 奈良漬け
銀杏酒煎り 法蓮草

吸物
Hot Pot

土瓶蒸し
松茸 海老真丈 三つ葉 酢橘

造り
Sashimi

盛り合わせ

進肴
Fried Dish

鮑酒盗そうすかけ 枸杞の実
松茸フライ 木の葉南瓜

八寸
Seasonal Dish

子持鮎焼き浸し
蟹蓑揚げ 焼目栗 紅葉麩
小芋納豆焼 あけびサーモン 松葉素麺

留肴
Stewed Dish

茄子饅頭 牛ヒレ 野菜餡かけ 菊花
九条葱

食事
Seasonal Rice

薩摩芋釜炊き御飯
赤出汁 香の物

水菓子
Dessert

洋梨
柿
巨峰

Kaiseki Course Ai - October - JPY 22,000

Appetizer • Steamed Monk Fish Liver with Yuzu and "NARAZUKE"

"NARAZUKE" : Japanese pickles that have been set in for a long time in Sake

• Grilled Ginkgo Nut with Sake and Simmered Spinach

Soup • DOBIN MUSHI - Steamed Soup - :

Matsutake Mushroom, Shrimp Dumplings, Mitsuba (Japanese Wild Parsley) with Japanese Lime

Saahimi • Assorted Sashimi

Steamed Dish • Steamed Abalone with "SHUTO Sauce", with Wolfberry on top

"SHUTO Sauce" : Sauce made from fermented (Bonito) entrails

• Deep Fried Matsutake Mushroom, and Pumpkin

Seasonal Dish • Softly Simmered Sweetfish with Roe

• Deep fried cut Crab Meat mixed with Vegetables

• Lightly Baked Chestnut

• Autumn Leaves shaped "FU"

"FU" : Traditional Japanese food made from wheat gluten, which is the protein part of wheat

• Grilled Baby Taro with Natto

• Japanese Green stuffed with Salmon

• Fried "MATSUBA SOMEN"

"MATSUBA SOMEN" : Fried the Somen Noodles like "pine needles" to resemble Autumn

Stewed Dish • "NASU MANJYU" and Beef Filet with Vegetable Starchy Sauce

"NASU MANJYU" : Steamed Eggplant stuffed with Eggplant Pulp and Chicken

Seasonal rice • Pot Cooked Sweet Potato Rice with Black Sesame and Salt

• Miso Soup and Japanese Pickles

Dessert • Pear, Persimmon and Kyoho Grape

桜丘コース 季節を味わう日本のめぐみ 17,000円

Sakuragaoka Course

日本各地の旬の食材を贅沢に使用した板長こだわりのコース料理をご堪能ください。

お献立 Menu

ご挨拶 本日のお出汁
Dashi Soup

海のめぐみ 本日のおすすめお造り - 豊洲市場から届いた鮮魚 -
Blessings from the "Sea" 茸ねぎま鍋
鮑と湯葉肝合え 雲丹 磯辺餡
北寄貝風味焼き 法蓮草 舞茸

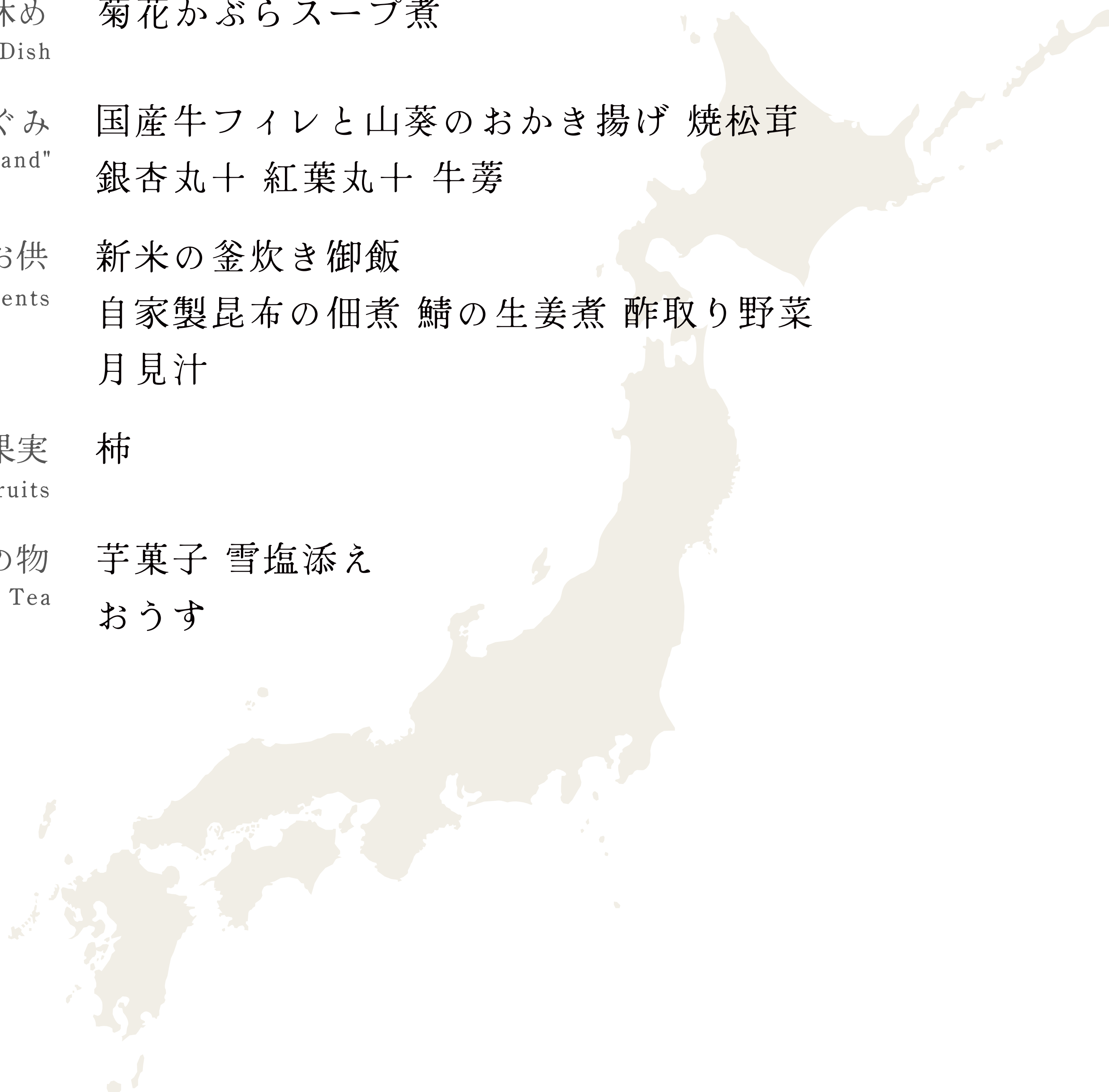
箸休め 菊花かぶらスープ煮
Seasonal Side Dish

大地のめぐみ 国産牛フィレと山葵のおかき揚げ 焼松茸
Blessings from the "Land" 銀杏丸十 紅葉丸十 牛蒡

銀しゃりと三種のお供 新米の釜炊き御飯
Seasonal Rice Condiments 自家製昆布の佃煮 鯖の生姜煮 酢取り野菜
月見汁

果実 柿
Fruits

甘の物 芋菓子 雪塩添え
Dessert and Tea おうす



Sakuragaoka Course

JPY 17,000

- Enjoy the Seasonal Japanese Blessings -

Please enjoy our Chef's special course, crafted with Seasonal Delicacies from across Japan.

Dashi Soup

- "Aperitif" Dashi Soup

There is popped Rice in the Dashi celebrating the Newly harvest Rice

Blessings from the "Sea"

- Carefully selected Fresh Catch from the Toyosu Fish Market
Today's Assorted Sashimi
- Hot Pot with 3 Kinds of Mushrooms, Tuna and Long Green Onion
- Steamed Abalone with mixed with Liver Dressing,
Yuba Seaweed Starchy Sauce with Steamed Sea Urchin and
Simmered Ginkgo Nut on top
- Grilled Surf Clam and Spinach with Butter Sauce, and
Lightly Fried Maitake Mushrooms

Seasonal Side Dish

- Simmered Turnip with Chrysanthemum petals in Dashi Soup,
Grated Yuzu and Wolfberry on top

Blessings from the "Land"

- Fried Domestic Beef Filet sandwiched with Wasabi filling,
"OKAKI" crumbs Roasted Matsutake Mushroom, Ginkgo shaped,
Maple Leaf shaped Sweet Potato chips and Burdock chips on the side
"OKAKI" : Rice Cracker Crumbs

Sesonal Rice Condiments

- Hot Pot Cooked Newly harvest Rice
- Hotel made Seaweed "TSUKUDANI",
Simmered Marcelle with Ginger and Vinegared Vegetables

"TSUKUDANI" : Seaweed simmered in soy sauce to bring out a savory sweet flavor

- "TSUKIMI SHIRU"

"TSUKIMI SHIRU" : Miso soup with a poached Egg

Celebrating the "OTSUKIMI" Moon Viewing Festival which is a traditional festival to honor and appreciate the beauty of the Moon and the Autumn harvest.
The Egg resembles the beautiful Full Moon.

Fruits

- Persimmon

Dessert and Tea

- Sweet Yam Squares with a layer of "Caramelized Sugar" on top
Please enjoy it with the Miyako Island "YUKI SHIYO" Sea Salt
- Light Mattcha Tea

ジャパニーズ キュイジーヌ コース

12,000円

Japanese Cuisine Course

旬菜 Appetizer	三種盛り合わせ Appetizer
造り Sashimi	季節の造り サラダ仕立て Salad Style Seasonal Sashimi
蒸物 Steamed dish	玉寄せ 湯葉餡かけ Savory egg custard with Starchy Sauce YUBA
揚げ物 Tempura	野菜の天麩羅と変わり揚げ 抹茶塩 Tempura with Maccha Salt
焼物 Grilled dish	本日の焼魚 Grilled Fish
肉料理 Meat dish	牛フィレステーキ 和風ソース Beef Tenderloin Steak with Japanese Style Sauce
食事 rice	御飯、赤出汁、香の物 Rice, Miso Soup and Japanese Pickles
水菓子 Dessert	季節のデザート Seasonal Desserts

「ジャパニーズ キュイジーヌコース」…

美しく繊細な日本料理に洋風のアレンジを加え、和洋折衷のコースに仕立てました。
幅広い年代のお客さまにお楽しみいただけます。

Japanese Cuisine Course …

We have arranged this beautiful and delicate Japanese Cuisine with a Western kind of twist and created a Japanese-Western fusion course that can be enjoyed by guests of all ages.

おすすめ海鮮御膳

6,200円

Today's Sashimi Meal

豊洲市場から届いたおすすめのお刺身を存分にご堪能ください。

Please enjoy the delicious fish that has arrived from TOYOSU Market to your heart's content.

小鉢 2 種

Appetizer

海鮮丼

Kaisen-don (Sashimi Seafood Bowl)

赤出汁 香の物

Red Miso Soup and Japanese Pickles

TOYOSU Market

Maintains the rich tradition of Japan's market culture while incorporating modern advancements and plays a crucial role in the distribution of seafood and other food products in Tokyo.

本日の「煮魚 / 焼魚」御膳

4,800円

Seafood Set Meal

旬の魚を「煮魚」または「焼魚」でご提供いたします。

We offer seasonal fish either as simmered fish or grilled fish.

小鉢 2 種

Appetizer

お造り

Sashimi

本日の煮魚 または 焼魚

Simmered fish or Grilled fish

御飯 赤出汁 香の物

Rice, Red Miso Soup and Japanese Pickles

和牛めし せいろ仕立て

6,200円

Wagyu Rice Box

和牛を味噌ダレで仕上げたひつまぶし風

Miso-marinated Wagyu prepared in "HITSUMABUSHI" style

小鉢 2 種

Appetizer

お造り

Sashimi

和牛せいろめし

Wagyu Rice Box

出汁茶 香の物

Dashi Soup and Japanese Pickles

"HITSUMABUSHI" style

It is a dish where you pour Dashi Soup.

Please pour Dashi Soup on the fluffy Miso Flavor Beef and enjoy its different taste.

とろ湯葉と阿波尾鶏の親子丼

4,800円

Tofu Yuba and "AWAODORI" Chicken Oyako-don
(Chicken and Egg Rice Bowl)

徳島の地鶏「阿波尾鶏」と「名古屋コーチン」の卵を贅沢に使用しました。

We used the luxurious Tokushima local chicken "AWAODORI" and Eggs from "NAGOYA COCHIN".

小鉢 2 種

Appetizer

お造り

Sashimi

とろ湯葉と阿波尾鶏の親子丼

Chicken and Egg Rice Bowl

赤出汁 香の物

Red Miso Soup and Japanese Pickles

おつまみ・一品料理

A La Carte

野菜のお浸し	Cold Simmered Vegetables	800 円
じゃこと大葉のサラダ	White Bait and Shiso Salad	1,300 円
もずく酢	Vinegared MOZUKU Seaweed	1,200 円
刺身三種盛り	3 Kinds of Sashimi	4,500 円
烏賊塩辛	Salted Squid	800 円
ごろいか（丸干し烏賊）	Whole Dried Squid	1,200 円
出汁巻き玉子	Japanese Rolled Omelet	1,500 円
野菜炊き合わせ	Simmered Vegetables	1,500 円
甘鯛信州かぶら蒸し	Steamed Grated Turnip and Sea Bream	2,200 円
天婦羅盛合わせ	Assorted Tempura	4,500 円
牛香味焼き	Grilled Herbal Beef	3,700 円
牛ヒレステーキ	Beef Tenderloin Steak	3,700 円
牛すき煮	"GYUSUKI-NI" (Beef SUKIYAKI Hot Pot)	3,000 円
茄子饅頭 牛ロース野菜餡かけ	"NASU MANJYU" and Beef Filet with Vegetable Starchy Sauce	2,200 円
松茸と鰐の土瓶蒸し	Dobin Mushi with Matsutake and Conger Eel	2,500 円
3種の茸と海老真丈の土瓶蒸し	Dobin Mushi with Three Kinds of Mushrooms and Shrimp Shinjo	2,500 円

逸品料理 Chef's Recommendation

板長おすすめの逸品

1,000円～

スタッフまでお尋ねください。
Please ask our staff for details.

お食事・麺類

Sesonal Rice / Noodles

季節の釜炊き御飯	Japanese rice pilaf cooked in an iron pot	3,600 円
・ 釜炊き御飯は、ご提供まで 40 分程お時間をいただきます ・ Please note it would take 40 mins for preparation.		
焼さば薬味めし (出汁茶付き)	Grilled Mackerel Set Meal with Condimentsba	2,500 円
御飯セット (御飯、お味噌汁、香の物)	Rice, Miso Soup and Japanese Pickles	1,500 円
信州そば (冷)	SOBA (Cold)	1,500 円
「信州そば」のお供に 天麩羅 (海老、野菜) + 1,700 円 How about Tempura with your SOBA + JPY 1,700		

甘味・果物

Dessert / Fruits

本日の甘味	Dessert of the day	1,500 円
季節のフルーツ	Seasonal Fruit	1,500 円
アイスクリーム	Ice Cream	500 円

- ※ 表示料金にはサービス料15%・消費税10%が含まれております。

※ 食材の入荷状況により、メニューが変更になる場合がございます。

※ 当店では、特に表示のない限り国産米を使用しております。

※ 法令によりお車を運転される方、二十歳未満のお客さまへのアルコールの提供は一切お断りいたします。

※ 食物アレルギーのあるお客さまは、ホテルスタッフにご相談ください。
レストランでご提供している食材はすべて同じ厨房内で調理しておりますため、アレルギー原因物質が混入する場合がございます。また、使用原材料を変更する場合がございます。予めご了承くださいませ。
- We ask any guest with food allergies to inform the hotel staff when making reservations and/or upon arrival. (As ingredients of the dishes offered at the restaurants are all prepared in the same kitchen, allergy substances may be mixed in. Please also note that some ingredients may be changed.)

• The Prices include 15% service charge and 10% consumption tax.

• Menu items may change according to ingredient availability.

• If there is no specification, the rice used in the menus would be domestic rice.

• Product Image for illustration purpose only.

• By law, alcohol may not be served to drivers or persons under 20 years of age.