

会席【露草】 - 神無月 -

8,900円

Kaiseki Tsuyukusa

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
Soup

土瓶蒸し
大黒占地 ブナ占地 花びら茸 海老真丈
三つ葉 酢橘

造り
Sashimi

鰯焼霜造り
香味野菜 温玉 節醤油 あしらい 合わせだれ

蒸物
Steamed Dish

甘鯛信州かぶら蒸し 紅葉人参
美味出汁 山葵
刻み松茸 信州蕎麦

吹き寄せ
Seasonal Dish

秋刀魚照焼き
蟹蓑揚げ 蓮根煎餅
木の葉南瓜 紅葉麩 あけびサーモン
焼目栗
小芋納豆焼き 松葉素麺

留香
Grilled Dish

茄子饅頭 牛ロース 野菜餡かけ 菊花
木耳 人参 針生姜 九条葱

食事
Seasonal Rice

薩摩芋炊き込み御飯
赤出汁 香の物

水菓子
Dessert

栗のあんこ玉
酒粕のシャーベット
柿

Kaiseki Course Tsuyukusa - October - JPY 8,900

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 - :
Big Beech Mushroom, Beech Mushroom, Cauliflower Mushroom,
Shrimp Dumplings, Mitsuba (Japanese Wild Parsley) with Japanese Lime

Sashimi

- Grilled and Seared Spanish Mackerel Sashimi with Aromatic Vegetables,
Soft-Boiled Egg, Bonito Soy Sauce, and Garnishes

Steamed Dish

- Soba wrapped in Sea Bream "KABURA MUSHI"
with Matsutake Mushroom and Sliced Carrots all
in Rich Kelp and Bonito Dashi Soup with Wasabi
"KABURA MUSHI" : Steamed Grated Turnip and Sea Bream

Assorted
Autumn Collection

- Grilled Pacific Saury
- Deep fried cut Crab meat mixed with Vegetables
- Deep fried Lotus Root "SENBEI"
- Simmered Pumpkin
- Autumn Leaves shaped "FU"
"FU" : Traditional Japanese food made from wheat gluten, which is the protein part of wheat
- Lightly Baked Chestnut
- Japanese Green stuffed with Salmon
- Grilled Baby Taro with Natto
- Fried "MATSUBA SOMEN"
"MATSUBA SOMEN" : Fried the Somen Noodles like "pine needles" to resemble Autumn

Stewed Dish

- "NASU MANJYU" and Beef Loin with Vegetable Starchy Sauce
"NASU MANJYU" : Steamed Eggplant stuffed with Eggplant Pulp and Chicken

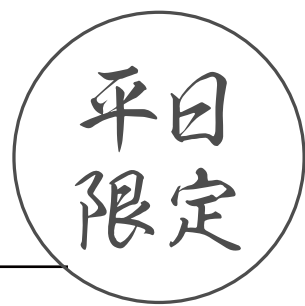
Seasonal rice

- Cooked Sweet Potato Rice with Black Sesame and Salt
- Miso Soup and Japanese Pickles

Dessert

- Chestnut Anko Ball
- Sake Lees Sherbet
- Persimmon

桜丘ランチ



Lunch Set Menu

冷蕎麦御膳

3,200円

Cold Soba Set

先付・茶碗蒸し・口取り・冷蕎麦・つまみ飯・かき揚げ・水菓子

Appetizer, Savory Egg Custard, Side Dish, Cold Soba, Inari-sushi, Kakiage and Dessert

本マグロ薬味御膳

3,500円

Tuna Sashimi Set with Condiments

先付・茶碗蒸し・口取り・本マグロ・薬味・御飯・香の物・赤出汁・水菓子

Appetizer, Savory Egg Custard, Side Dish, Tuna Sashimi Set with Condiments, Rice, Japanese Pickles, Miso Soup and Dessert

薬味：納豆、白葱、しらす、揚げ玉、とろろ芋、大葉、とびこ

Condiments : Natto, White Leek, Shirasu (Whitebait), Tempura Bits, Grated Yam, Shiso (Perilla Leaf), Tobiko (Flying fish Roe)

国産牛焼肉重御膳

3,500円

Domestic Beef Rice Box Set

先付・茶碗蒸し・口取り・国産牛焼肉重・香の物・赤出汁・水菓子

Appetizer, Savory Egg Custard, Side Dish, Domestic Beef Rice Box, Japanese Pickles, Miso Soup and Dessert

金華豚香り揚げ御膳

3,500円

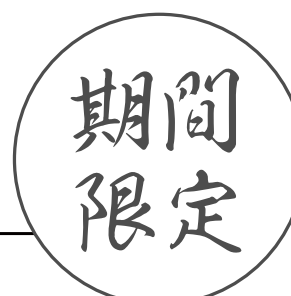
Deep Fried Brand Pork Set

先付・茶碗蒸し・煮物・金華豚香り揚げ・御飯・香の物・赤出汁・水菓子

Appetizer, Savory Egg Custard, Simmered Dish, Deep Fried Brand Pork, Rice, Japanese Pickles, Miso Soup and Dessert

松茸と鰻の土瓶蒸し

2,500円



Matsutake and Conger Eel Hot Pot

かさね弁当

4,800円

KASANE BENTO (2Tier Bento Boxes)

先付	Appetizer
茶碗蒸し	Savory egg custard
お造り	Sashimi
箱盛り二段	2Tier Bento Boxes
・ 口取り、焼魚、肉料理、煮物、揚げ物	・ Appetizer, Grilled Fish, Meat Dishes, Simmered dish, Deep-fried dish
御飯、赤出汁、香の物	Rice, Miso soup and Japanese pickles
甘味	Dessert

天婦羅御膳

5,300円

Tempura Lunch

先付・茶碗蒸し・天婦羅八品・御飯・香の物・赤出汁・甘味
Appetizer, Savory egg custard, Chef`s choice Tempura, Rice, Miso soup, Japanese pickles and Dessert

天重御膳

5,300円

Tenju (rice topped with tempura)

先付・茶碗蒸し・天重・香の物・赤出汁・甘味
Appetizer, Savory egg custard, Tenju, Japanese pickles, Miso soup and Dessert

- ※ 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。
- ※ 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。
- ※ 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。
- ※ 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。

- The prices include 15% service charge and 10% consumption tax.
- We ask any guest with food allergies to inform the hotel staff when making reservations and /or upon arrival.
- If there is no specification, the rice used in the menus would be domestic rice.
- Underage drinking and drunk driving are prohibited by law.
- Menu items may change according to ingredient availability.