

お献立 - 神無月 -

35,000円

Kaiseki Menu

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 振り柚子

吸物
Soup

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

帆立酒盗そうすかけ 枸杞の実
松茸フライ 木の葉南瓜

焼物
Side Dish

甘鯛柚庵焼き
蟹蓑揚げ 焼目栗 紅葉麩
小芋納豆焼き あけびサーモン

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 - October -

JPY 35,000

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

Side Dish

- Steamed Abalone with "SHUTO Sauce", with Wolfberry on top
"SHUTO Sauce" : Sauce made from fermented (Bonito) entrails
- Deep Fried Matsutake Mushroom, and Pumpkin

Grilled Dish

- Sea Bream "YUAN YAKI"
"YUANYAKI" : Mixing Japanese "Lemons" and Japanese "Limes" in Soy Sauce and Sake.
Then soak the Sea Bream in this sauce for a while, then grill.
- 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

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