昼会席

Lunch Kaiseki

Japanese Kaiseki

前菜

旬菜盛り合わせ

Assorted seasonal appetizer

吸物

糸より鯛巻織蒸し生のり椀

Seaweed soup with sea bream and steamed egg and vegetable

造り

鮮魚の造り盛り合わせ

Assorted sashimi

焼物

鰆蕗味噌焼き 蛍烏賊ソース

Grilled Spanish mackerel and butterbur with miso, baby squid sauce

煮物

牛八幡巻 春野菜添へ

Simmered burdock wrapped in beef

食事

温製鶏蕎麦

Hot soba noodle with chicken

又は/or

桜海老土鍋ご飯 赤出汁 ¥2,700 / 一名様

For an additional +¥2,700 per person Seasonal Japanese clay pot mixed rice with sakura shrimp, miso soup

甘味

胡麻プリン ヨーグルトアイスのせ

Sesame pudding with yogurt ice cream topping

¥8,800

匠会席

Takumi Kaiseki

Japanese Kaiseki

造り 鮮魚と貝の盛り合わせ Assorted seasonal sashimi

椀物

あいなめ葛煮 筍すり流し

Grated bamboo shoot soup with greenling in arrowroot starch

焼物

伊佐木葱油焼 蛍烏賊ソース

Grilled Isaki fish with baby squid sauce

揚物

筍挟み揚げ べっ甲餡掛け

Deep fried stuffed bamboo shoot covered with thick soy sauce

食事

桜海老土鍋ご飯 赤出汁

Seasonal Japanese clay pot mixed rice with sakura shrimp, miso soup

甘味

メロン 本日の和菓子

Melon and Japanese sweets

¥18,000

心会席

Kokoro Kaiseki

Japanese Kaiseki

造り

鮮魚と貝の盛り合わせ

Assorted seasonal sashimi

小鍋

海老と蛤の山菜鍋

Small hot pot with shrimp, clam and seasonal greens

焼物

和牛ヒレ肉炭焼きすき焼き仕立て

Charcoal grilled Wagyu and vegetables, Japanese sukiyaki flavor

揚物

穴子と帆立の米粉揚げ 天豆ソース

Rice flour fried sea eel and scallop, fava bean sauce

食事

桜海老士鍋ご飯 赤出汁

Seasonal Japanese clay pot mixed rice with sakura shrimp, miso soup

甘味

メロン 本日の和菓子

Melon and Japanese sweets

¥23,000

