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| 箸付<br>Starter          | 毛蟹塩むし しゅん菊 海ぶどう 土佐酢ジュレ ザクロ<br><i>Salt-Steamed Hairy Crab, Chrysanthemum Greens<br/>Sea Grapes, Vinegar Jelly &amp; Pomegranate</i>                                                                                                                                                     |
| 前菜<br>Appetizer        | 秋鯖松前小袖すし 酢取り茗茄子<br><i>Matsumae-Style Sushi of Autumn Mackerel, Vinegared Myoga Ginger</i><br>鱧アーモンド揚げ 石川小芋塩蒸し<br><i>Almond-Fried Japanese Whiting, Salt-Steamed Ishikawa Baby Taro</i><br>丸十蜜煮 新銀杏松葉さし<br><i>Honey-Simmered Sweet Potato, Fresh Ginkgo Nuts on Pine Needle Skewers</i> |
| 吸物<br>Soup             | 菊花椀<br><i>Chrysanthemum Soup</i><br>真鯛一塩 銀杏葛流し 松茸 壬生菜<br><i>Lightly Salted Sea Bream, Ginkgo Nut, Matsutake Mushroom &amp; Mibuna Greens</i>                                                                                                                                           |
| 造り<br>Sashimi          | アラ 本鮪 青利烏賊 縞鯨<br><i>Ara, Bluefin Tuna, Aoriika Squid &amp; Striped Jack</i><br>あしらい物一式 本山葵 土佐醤油<br><i>Assorted garnishes, fresh wasabi, Tosa soy sauce</i>                                                                                                                             |
| 煮物<br>Steamed Dish     | 南瓜含ませ 茄子揚煮 もみじ麩<br><i>Pumpkin, Deep-Fried and Simmered Eggplant, Maple-Shaped Wheat Gluten</i><br>穴子軟らか煮 隠元豆 振り柚子<br><i>Tender-Simmered Conger Eel, Green Beans, Yuzu Zest</i>                                                                                                         |
| 焼物<br>Grilled Dish     | 魴漬焼<br><i>Marinated Grilled Fish</i><br>れんこん阿茶羅漬け ビーツ衣揚げ<br><i>Achar-Style Pickled Lotus Root, Beetroot-Battered Lotus Root</i>                                                                                                                                                        |
| 口直し<br>Palate Cleanser | 大葉のソルベ<br><i>Shiso Leaf Sorbet</i>                                                                                                                                                                                                                                                     |
| 強肴<br>Main Dish        | 黒毛和牛ひれ肉炭火焼<br><i>Charcoal-Grilled Japanese Black Wagyu Tenderloin</i><br>かぶ とまと ツルムラサキ まいたけ<br><i>Turnip, Tomato, Okinawan Spinach &amp; Maitake Mushroom</i><br>岩塩 山葵 醤油たれ<br><i>Rock salt, wasabi, soy-based sauce</i>                                                               |
| 御飯<br>Rice             | スッポン雑炊 玉子 焼餅 三つ葉<br><i>Soft-Shelled Turtle Rice Porridge, Egg, Grilled Rice Cake &amp; Mitsuba</i>                                                                                                                                                                                     |
| 添え物<br>Pickles         | 五種盛り<br><i>Five assorted pickles</i>                                                                                                                                                                                                                                                   |
| 水菓子<br>Dessert         | 姫りんご ビオーネ キウイ レモンゼリー ミント<br><i>Crabapple, Pione Grapes, Kiwi, Lemon Jelly &amp; Mint</i>                                                                                                                                                                                               |
| 甘味<br>Japanese sweet   | 薯蕷饅頭<br><i>Yam Steamed Bun</i>                                                                                                                                                                                                                                                         |

尚、当日の材料によりメニュー変更もございます

*The menu may vary slightly depending upon the available of fresh ingredients*