# 献　立
# *Menu*

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| 箸　付<br>***Starter*** | 柿　ほうれん草白和え　松の実<br>***Persimmon and spinach with tofu dressing, pine nuts*** |
| 前　菜<br>***Appetizer*** | サーモン押しすし　菊花　レモン<br>***Pressed salmon sushi, chrysanthemum petals, lemon***<br>真蛸軟らか煮　木の芽<br>***Tender-braised octopus, japanese pepper leaf***<br>新丸十蜜煮　松笠銀杏　蓮根素揚げ<br>***Honey-Glazed Sweet Potato, Fresh Ginkgo Nuts on a Pine Needle Skewer*** |
| 造　里<br>***Sashimi*** | 鰤　本鮪　青利烏賊<br>***Yellowtail, bluefin tuna, aori squid***<br>あしらい一式　本山葵　土佐醤油<br>***Assorted garnishes, fresh wasabi,Soy sauce*** |
| 揚　物<br>***Fried Dish*** | 鰆香草パン粉揚　イタリアンパセリ　ディル　粉チーズ<br>***Herb-crusted fried spanish mackerel, italian parsley, dill, parmesan cheese***<br>松茸　小玉葱　千両茄子　酢立　バルサミコソース<br>***Matsutake mushroom, pearl onion, senryo eggplant, sudachi lime, balsamic sauce*** |
| すきやき<br>***SUKIYAKI*** | 近江牛すきやき<br>***Ohmi beef SUKIYAKI*** |
| 御　飯<br>***Rice*** | 白ごはん<br>***Rice*** |
| 留　椀<br>***Soup*** | 赤味噌仕立<br>***Red miso soup*** |
| 添え物<br>***Pickles*** | 三種盛り<br>***Three assorted pickles*** |
| 水菓子<br>***Dessert*** | 白妙豆腐　ラ・フランス赤ワイン煮　メロン　ミント　レモンゼリーかけ<br>***Shirotae Tofu, Red wine-poached la france pear, melon, mint, lemon jelly*** |

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***