献　立
Menu

箸　付 ***Starter***	かます酢〆ほうれん草　土佐酢ジュレ　防風 ***Spinach Marinated in Mackerel Vinegar, Tosa Vinegar Jelly, Japanese Angelica***
前　菜 ***Appetizer***	サーモン押しすし　菊花　レモン ***Salmon Pressed Sushi, Chrysanthemum, Lemon*** 真蛸軟らか煮　木の芽 ***Simmered Octopus with Japanese Pepper Leaves*** 鮑酒蒸し　肝ソース　松笠銀杏　蓮根素揚 ***Sake-Steamed Abalone with Liver Sauce, Pinecone-Cut Ginkgo Nuts and Crispy Lotus Root***
吸　物 ***Soup***	清まし仕立て ***Clear Japanese Broth*** 蔵王竹炭水鴨葛打ち　焼九条葱　ミニ椎茸　もみじ麩　柚子 ***Zao Duck in Kudzu Broth, Grilled Kujo Leek, Shiitake-Mushrooms Maple-Shaped Fu and Yuzu***
造　里 ***Sashimi***	鰤　本鮪　甘えび　金目鯛焼霜 ***Yellowtail, Bluefin Tuna, Sweet Shrimp, Seared Golden Eye Snapper*** あしらい一式　本山葵　塩次郎の塩　土佐醤油 ***Assorted garnishes, Genuine Wasabi, Shiojiro Salt, Tosa Soy Sauce***
煮　物 ***Steamed Dish***	銀杏がんも含め　甚五右衛門芋白煮 ***Ginkgo-Filled Ganko　Jingōemon Sweet Potatoes, Simmered in Water*** 鰊旨煮　隠元豆　万願寺　共あん　からし ***Braised Herring,Green beans,Manganji,Sweet Red Bean Paste and Mustard***
焼　物 ***Grilled Dish***	甘鯛若狭焼 ***Wakasa-style Baked Red Seabream*** 菊花蕪　杏しそ煮 ***Chrysanthemum-shaped turnip: Simmered Apricots and Perilla***
口直し ***Palate Cleanser***	茶碗蒸し　鱈場蟹　壬生菜　白木くらげ　生姜あん ***Chawanmushi, Snow Crab, Mibuna, White Wood Ear Mushrooms, Ginger Sauce***
強　肴 ***Main Dish***	特選松阪牛と松茸出汁鍋 ***Hot Pot with Premium Matsusaka Beef and Matsutake Mushroom Broth*** 春菊　焼き豆腐　長葱　大根おろし　黒七味 ***Shungiku, grilled tofu, green onions, grated daikon, black shichimi***
留　椀 ***Bowl Holder***	赤味噌仕立て　滑子　巻麩　三つ葉 ***Red Miso-Based Soup with Enoki Mushrooms, Rolled Wheat Gluten, and Mitsuba***
御　飯 ***Rice***	真鯛　しめじ　花びら茸　炊き込みご飯　イクラ　刻み大葉 ***Red sea bream, shimeji mushrooms, flower-petal mushrooms, seasoned rice, salmon roe, chopped shiso leaves***
添え物 ***Pickles***	五種盛り ***Five assorted pickles***
水菓子 ***Dessert***	ラ・フランス　柿　キウイ　セルフィーユ ***La France Pears, Persimmons, Kiwis, Chervil***
甘　味 ***Japanese sweet***	栗ぜんざい ***Chestnut Zenzai***

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