献　立
Menu

箸　付 ***Starter***	蒸し鮑 ***Steamed Abalone*** 零余子おこわ　本山葵　銀あん ***Zero-yo Rice Cake, Fresh Wasabi, Silver Anko***
前菜 ***Appetizer***	かます小袖すし　はじかみ甘酢漬 ***Hirame Kosode Sushi, Hashikami Pickled in Sweet Vinegar*** 真蛸軟らか煮 ***Tender-Cooked Octopus*** 巻海老塩茹　松笠銀杏　蓮根素揚 ***Salt-Boiled Shrimp Rolls, Pine-Shaped Ginkgo Nuts, Deep-Fried Lotus Root***
吸　物 ***Soup***	清まし仕立 ***Clear Soup*** 甘鯛酒焼　絹豆腐　芽蕪　ミニ椎茸　もみじ麩　柚子 ***Sake-Grilled Red Seabream, Tofu, Mekabu seaweed, Mini Shiitake Mushrooms, Momiji Fu, Yuzu***
造　里 ***Sashimi***	盛り合わせ ***Assortment*** 真鯛　伊勢海老　本鮪　雲丹　かぼす釜　鰤　青利鳥賊 ***Red Sea Bream, Ise Lobster, Bluefin Tuna, Sea Urchin,*** ***Kabosu citrus, Yellowtail, Blue-Ringed Squid*** きゅうり台　大葉　花穂　大根剣　うご　本山葵　土佐醤油　塩二郎の塩 ***Cucumber Stand, Shiso, Flower Spikes, Daikon Sword, Ugo, Wasabi, Tosa Soy Sauce, Shiojiro Salt***
名　物 ***Specialty***	鶏水たき ***MIZUTAKI chicken pot*** 阿波地鶏　玉葱　柚子胡椒　細葱　紅葉卸し　水たきのポンズ ***Awa Jidori Chicken, Onion, Yuzu Pepper, Green Onions, Grated Red Radish, Ponzu Sauce***
蓋　物 ***Steamed dish***	銀杏入がんも含め　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***	赤ムツ炭火焼　焼松茸　菊花蕪　花良治 ***Charcoal-Grilled Red Grouper, Grilled Matsutake Mushrooms, Chrysanthemum-Shaped Turnips,*** ***Keraji citrus***
口直し ***Palate cleanser***	大葉のソルベ ***Shiso Leaf Sorbet***
強　肴 ***Main Dish***	黒毛和牛ひれ肉炭火焼 ***Charcoal-Grilled Japanese Black Wagyu Tenderloin*** 千両茄子　長ねぎ　ちんげん菜　山葵　岩塩　醤油たれ ***Senryo Eggplant, Green Onions, Chinese Cabbage, Wasabi, Rock Salt, Soy Sauce Dressing***
食　事 ***Rice and Noodles***	一、名物水たきの雑炊　玉子　三つ葉　ポンズ ***Signature Mizutaki Chicken Rice Porridge, Egg, Mitsuba & Ponzu*** 一、子持ち鮎有馬煮のせ煮麺　九条葱 ***Noodles Topped with Arima-Style Simmered Ayu with Roe and Kujo Green Onions*** 一、本鮪あぶり丼 ***Seared Bluefin Tuna Rice Bowl***
添え物 ***Pickles***	五種盛り ***Five assorted pickles***
水菓子 ***Dessert***	ラ・フランス赤ワイン煮　シャインマスカット　柿　レモンゼリー　ミント ***La France Pears Poached in Red Wine, Shine Muscat Grapes, Persimmons, Lemon Jelly, Mint***
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