

# 季節の和会席

11,500

*Appetizer*

Simmered Shrimp and Egg with Canola Flower /  
Clam with Vinegared Yuzu Miso /  
Grilled Greenling with Nanko Plum Glaze / Yuba with Starchy Sauce /  
Pickled Lotus Root  
海老の黄金煮 菜花添え / 蛤の柚子酢味噌掛け / 鮎並南高梅幽庵焼き /  
とろ湯葉 鼈甲餡かけ / 花蓮根 陽春仕立て

*Sashimi*

Yellowfin Tuna, Sea Bream and Squid with Yuasa Soy Sauce  
キハダマグロ 鯛 紋甲烏賊 湯浅醤油 蔵匠 樽仕込み あしらい一式

*Option*

Grilled Abalone	+2,500
鮑の踊り焼き	

*Grilled Dish*

Hot Stone Grilled Long-tooth Grouper  
and Seafoods with New Onion and Sansho Pepper  
クエと海鮮の石焼き 新玉ねぎとぶどう山椒のソース

*Hot Dish*

Japanese Spanish Mackerel and Seasonal Wild Vegetable Tempura  
鯖と山菜の天婦羅

*Hot Pot Dish*

Kumano Beef Stew, Mushroom and Koya Tofu  
熊野牛の治部煮

*Rice Combo*

Easoned Rice with Sakura Shrimp and Usui Pea,  
Miso Soup with Mugwort Wheat Gluten and Pickles  
桜えびとうすい豆のかきまご飯 俵仕立て 蓬麴の白味噌椀 香の物

*Dessert*

Colorful Skewered Sweet Dumpling with Strawberry  
and White Bean Paste  
彩り串団子 まりひめと白餡の春衣

*Coffee or Tea*

Coffee or KAWAZOE Tea  
コーヒー または 川添茶