

季節の和会席

11,500

Appetizer

Grilled Sablefish with Nanko Plum Miso Paste / Fried Moray Eel with Nanki Kumanonada Natural Sea Salt / Tofu with Seabream Milt / Mizuna and Steamed Chicken Marinated Salted Rice Malt / Mikan Flavored Drunken Shrimp

銀鱈の南高梅味噌焼き / うつぼの唐揚げ 南紀熊野灘 天日塩 / 白子豆腐 / 水菜と蒸し鶏の塩麴和え / みかん風味の酔っ払い海老

Sashimi

Yellowfin Tuna, Yellowtail, Diamond Squid and Salmon Roe with Yuasa Soy Sauce

キハダマグロ 鰯 タルイカ いくら 湯浅醤油 蔵匠 樽仕込み あしらい一式

Option

Ise Lobster Sashimi	+3,500
伊勢海老のお造り	
※2名様より(Two Orders Minimum)	
Grilled Abalone	+2,500
鮑の踊り焼き	

Hot Pot Dish

Yuzu Flavored Hot Pot with Long-tooth Grouper and Grated Radish
柚子香るクエのみぞれ鍋

Grilled Dish

Seared Kumano Beef with Japanese Parsley in Sesami Dressing
熊野牛の炙り琥珀ちらし 芹の胡麻和え

Hot Dish

Citrus Steamed Seabream and Wood Cauliflower Mushroom
いとより鯛とハナビラダケの柑橘蒸し

Rice Combo

Starchy Sauce Rice with Crab and Aosa Seaweed Fragranced with Jabara Citrus, Served with Pickles
蟹とあおさの和風餡かけおこげ じゃばらの香り 香の物

Dessert

Strawberry and White Bean Stuffed Mochi with a Hint of Yuzu Liquor Flavor
まりひめと白餡の巻き餅 龍神の柚子酒風味と共に

Coffee or Tea

Coffee or KAWAZOE Tea
コーヒー または 川添茶