

季節の和会席

10,300

Appetizer

Steamed Sakamoto Farm Egg Custard in Yuzu Citrus Cup,
Topped with Mackerel and Akamoku Seaweed,
Grilled Boar Meatball with Pine Nuts,
and Nunobiki Radish and Boiled Yellowtail

坂本農園たまごの柚子釜蒸し 寒鯖あかもく掛け
松の実入りイノシシのつくね焼き 布引大根と寒鰯煮

Sashimi

Albacore Tuna Topped with Yuzu Citrus,
Spiny Red Gurnard, Kumquat and Squid Sand
Local Nanko-Ume Dressing, Soy Sauce Powder, and Wasabi

びんちょうマグロ柚子淡雪掛け ほうぼうの薄造り
そでいか金柑重ね盛り 南高梅ドレッシング 醤油パウダー 山葵

Option

+2,450

Ise Lobster (Two Orders Minimum)
伊勢海老 (2名様より)

Simmered Dish

“Wakayama Rare Taste Food” Steamed Moray Eel,
Produced in the Prefecture Lettuce, White Scallion,
Oyster Mushroom, Jabara Citrus Soy Sauce, Mikan Chili Pepper

和歌山珍味うつぼの白良蒸し 県産レタス 白葱 ひらたけ
じゃばらポン酢 みかん七味

Seafood Dish

Marinated Grilled Shrimp and Taro Root,
Fried Lotus Root, and Shishito Green Pepper

足赤えびと海老芋の酒盗焼き 雪輪蓮根白扇揚げ 青唐

Meat Dish

Miso Simmered Kumano Beef with Turnip, Burdock, Broccoli,
and Mandarin Orange Chips

熊野牛西京煮 地場産かぶら含め煮 牛蒡 ブロccoli
温州みかんのチップ

Rice Combo

Hijiki Seaweed Rice, Aosa Seaweed Fish Soup,
and Pickled Vegetables

ひめひじきの混ぜご飯 あおさ潮汁磯の香り 香の物

Dessert

Kozagawa Yuzu Citrus Jelly with Ampo-Persimmon Butter
古座川柚子のゼリー あんぽ柿バターと共に

Coffee or Tea

Coffee or KAWAZOE Tea

コーヒー または 川添茶