

冬の味覚 ふぐ懐石

一八、九〇〇円

先付

ふぐ皮煮凍り
白子豆腐

季節の前菜盛り合せ

柗の枝添えて

鯛小袖ずし

蟹奉書巻

牛肉山椒焼

飯蛸旨煮

帆立貝ぬた

早蕨白掛け

一寸豆挟み揚げ

造り

ふぐ刺し

皮、身皮

薬味一式

揚物

ふぐ唐揚げ

青唐、葛素麺、酢立

鍋

ふぐちり鍋

白菜、春菊、長葱

榎木茸、椎茸、梅人参

豆腐、焼餅

食事

雑炊

香の物

水物

メロン

Fugu (Blowfish) Kaiseki Course

Appetizers

Jellied Fugu and Fugu Milt Tofu

Second Appetizers

Seven Kinds of Seasonal Delicacies

Fresh Sashimi

Delicately Sliced Fugu with Condiments

Fried Dish

Deep-fried Fugu

Pot Dish

Fugu-chiri Nabe (Blowfish stew with fresh vegetables)

Rice

Rice Porridge in a delicious Fugu Soup
Pickled Vegetables

Dessert

Melon

¥18,900

上記税込価格に別途サービス料10%を加算させていただきます。
また、メニュー内容は入荷状況により変更になる場合がございます。

The above price is subject to 10% service charge.

Please note that menu items are subject to change without notice, due to the availability of seasonal ingredients.

“Iki”

Appetizers	Vegetables and Bamboo Shoots dressed with Flying Fish Roe, Spinach <i>Tofu</i> with Salmon Roe and <i>Nabana</i> Green, and Squid dressed with <i>Tofu</i>
Clear Soup	Prawn Dumpling with <i>Kuzu</i>
Fresh Sashimi	Sea Bream, Tuna and Squid
Special Dish	Steamed Rice with Bamboo Shoots
Grilled Cuisine	<i>Amadai</i> Tilefish with <i>Sake</i> Lees
Simmered Dish	Herring and Abalone in <i>Mas-daikon</i> Radish Cup
Rice	Rice Porridge with Brown Seaweed, Bamboo Shoot and Plum Pickled Vegetables
Dessert	Soft Cheese Cake

¥6,300

“Risshun-no-kofuku Kaiseki”

Appetizers	Sardine-zushi, Crab, Beef with <i>Sansho</i> Pepper Lives, Petit Octopus, Salted Scallops, Bracken Fern and Broad Beans
Clear Soup	Rock Trout with <i>Kuzu</i>
Fresh Sashimi	Sea Bream, Tuna and Halfbeak
Grilled Delicacy	Alfonsino with Japanese Butterbur Miso Sauce
Simmered Dish	Bamboo Shoots and <i>Ebiimo</i> Taro
Vinegared Food	Abalone with Sesame Vinegar
Rice	Steamed Rice with Icefish and Lily Bulb Miso Soup and Pickled Vegetables
Desserts	Strawberries, Grapefruit, Kiwi and Honey Jelly with Yogurt

¥10,500

“Kiwami”

Appetizers	<i>Satsuma</i> Beef with Vegetables Clam and <i>Udo</i> with Brown Seaweed Sauce Deep-fried <i>Kyo-imo</i> Taro with Sea Urchin
Clear Soup	Steamed <i>Amadai</i> Tilefish with Grated Turnip
Fresh Sashimi	Tuna, Sea Bream, Halfbeak and Ark Shells
Grilled Delicacy	Trout with Pickled Plum
Seasonal Cuisine	<i>Kuruma</i> Prawn
Rice	Cod Milt Risotto Pickled Vegetables
Dessert	Melon and Soymilk and Almond Jelly

¥13,650

“Shabu-shabu”

Appetizers	Vegetables and Bamboo Shoots dressed with Flying Fish Roe, Spinach <i>Tofu</i> with Salmon Roe and <i>Nabana</i> Green, and Squid dressed with <i>Tofu</i>
Fresh Sashimi	Sea Bream, Tuna and Squid
Simmered Dish	Bamboo Shoots and <i>Ebiimo</i> Taro
Shabu-shabu	Choice of : Japanese Beef or “ <i>Satsuma</i> Beef” Seasonal Vegetables and Mushrooms
Rice or Noodles	Inaniwa Udon-noodles or Rice Porridge Pickled Vegetables
Dessert	Melon

Japanese Beef Course	¥8,925
Beef Tasting Special Course*	¥10,500
“ <i>Satsuma</i> Beef” Course	¥13,125

*Tasting of Two Kinds of Premium Beef <*Satsuma* Beef> and <Japanese Quality Beef>.

A la Carte Dishes

Appetizer

Marinated Spring Vegetables and Flying Fish Roe	¥735
Spinach <i>Tofu</i>	¥1,365
Clam and <i>Udo</i> with Brown Seaweed Sauce	¥1,680
Assorted Appetizers	¥2,100

Clear Soup

Prawn Dumpling with <i>Kuzu</i>	¥1,575
Trout with <i>Kuzu</i>	¥1,890
Steamed <i>Amadai</i> Tilefish with Grated Turnip	¥1,890

Grilled Cuisine

Yellowtail with <i>Sake Lees</i>	¥1,890
Alfonsino with Japanese Butterbur Miso	¥1,890
Trout with Pickled Plum	¥2,415

Simmered Dish

Deep-fried <i>Tofu</i>	¥1,470
Pork with Chinese Cabbage	¥1,575
Bamboo Shoots	¥1,680
Herring and Abalone in <i>Mas-daikon</i> Radish Cup	¥2,100

Deep-fried Delicacy

<i>Kyo-imo</i> Taro	¥1,470
Cod Milt wrapped with Laver	¥1,680

Vinegared Food

Icefish Escabeche	¥1,365
Abalone with Sesame Vinegar	¥1,890

Rice and Noodles

Rice Porridge with Brown Seaweed, Bamboo Shoots and Pickled Plum	¥1,575
Cod Milt Risotto	¥1,890
Steamed Rice with Icefish and Lilly Bulb	¥2,100

Dessert

<i>Nerikiri</i>	¥840
Sweet Potato	¥840

Japanese Dining is serving "Koshihikari" rice from Sado, Niigata.
Please note that menu items are subject to change without notice, due to the availability of seasonal ingredients.

All prices above are subject to a 10% service charge.
