

Seasonal Recommendation Gozen  
“Yellowtail and *Daikon* Radish Zen”

Appetizers	Vegetables and Bamboo Shoots dressed with Flying Fish Roe
Fresh Sashimi	Tuna and Squid
Deep-fried Dish	Rice Cake with Lilly Bulb, Burdock Root and Arrowhead
Simmered Dish	Yellowtail and <i>Daikon</i> Radish
Rice	Steamed Rice
	Miso Soup and Pickled Vegetables
Dessert	<i>Yuzu</i> Citrus Sherbet

¥2,940

“Healthy Zen”

Amuse	Vegetables and Bamboo Shoots dressed with Flying Fish Roe
Appetizers	Squid dressed with <i>Tofu</i> , Spinach <i>Tofu</i> , and Tuna with Grated Yam
Salad	Yuba Soy Milk Skin and Vegetables
Pot Dish	Minced Sardine Ball, <i>Tofu</i> and Vegetables
Rice	Steamed Rice with Clams
	Miso Soup and Pickled Vegetables
Dessert	<i>Yuzu</i> Citrus Sherbet

¥2,415

“Soba Gozen”

Appetizer	Vegetables and Bamboo Shoots dressed with Flying Fish Roe
Fresh Sashimi	Tuna and Squid
Simmered Dish	Deep-fried Tofu and Vegetables
Deep-fried Dish	Assortment of Tempura with <i>Kuruma</i> Prawn, Sillago, Lotus Root, Shimeji Mushrooms and Japanese Butterbur
Noodles	Soba Buckwheat Noodles
Rice	Steamed Rice with Clams
	Miso Soup and Pickled Vegetables
Dessert	<i>Yuzu</i> Citrus Sherbet

¥2,940

“Kisaragi Bento”

Appetizer	Spinach <i>Tofu</i> with Salmon Roe and <i>Nabana</i> Green
Fresh Sashimi	Marinated Sea Bream with Kelp wrapped with Cherry Leaves
Grilled Delicacy	Yellowtail with <i>Sake</i> Lees
Simmered Dish	Pork Roll with Chinese Cabbage
Deep-fried Dish	Cod Milt with Laver, <i>Kuruma</i> Prawn with Japanese Basil, Sweet Potato and Green Pepper
Vinegared Food	Japanese Smelt Escabeche
Rice	Steamed Rice with Clams Pickled Vegetables
Clear Soup	Dried Sea Cucumber Dumpling
Dessert	<i>Yuzu</i> Citrus Sherbet

¥3,675

Special Gourmet Lunch  
“Ise-hatsuhana-no-zen”

Amuse	Squid dressed with <i>Tofu</i>
Appetizer	Cod Milt in <i>Yuzu</i> Citrus Cup
Fresh Sashimi	Sea Bream, Tuna and Squid
Special Dish	“Ise Lobster <i>Dengaku</i> ” with Kinome Pepper Miso Sauce and <i>Kyo-imo</i> Taro with Crab Miso Sauce
Rice	Steamed Rice with Clams Pickled Vegetables
Clear Soup	Dried Sea Cucumber Dumpling
Dessert	Sweet Potato

¥4,725

“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

available from February 1, 2012 until February 29, 2012  
平成24年2月1日～平成24年2月29日

レディース懐石

五、〇〇〇円

お好みの食前酒またはソフトドリンクとご一緒に

先付 一、真砂和え

うるい、小松菜、春菊

一、若草豆腐

イクラ、菜花

お椀 清汁仕立

金子真丈、雪輪大根、梅人參

炙り落のとう、木の芽

造り 鯛、鮪、青利烏賊

妻一式

焼物 寒鰯酒粕焼

玉子焼、凍り蒟蒻当座煮

椎茸そぼろ最中、空豆

煮物 枳大根盛り

鯨旨煮、蒸し鮑、零れ福豆

隠元、梅人參、木の芽

食事 浅蛸ごはん

赤出汁、香の物

甘味 芋きんとん

\*三日前までのご予約をお願い致します。

Ladies Lunch

Aperitif or Soft Drink

Appetizers	Vegetables and Bamboo Shoots dressed with Flying Fish Roe Spinach Tofu with Salmon Roe and Nabana Green
Clear Soup	Dried Sea Cucumber Dumpling, Daikon Radish and Carrot
Fresh Sashimi	Sea Bream, Tuna and Squid
Grilled Delicacy	Yellowtail with Sake Lees
Simmered Dish	Herring and Abalone in Mas-daikon Radish Cup
Rice	Steamed Rice with Clams Miso Soup and Pickled Vegetables
Dessert	Sweet Potato

¥5,000

\*Please note that reservations for the following menu are required at last three days in advance.

上記金額には消費税5%及びサービス料10%が含まれております。  
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 includes 5% consumption tax and 10% service charge.

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