

Seasonal Recommendation Gozen  
“Icefish and Sansai (Spring Field Vegetables) don Zen”

Amuse	Marinated Garland Chrysanthemum and <i>Sansai</i>
Appetizers	<i>Zenmai</i> with Grated Yam, Mugwort <i>Tofu</i> and Baby Squid
Fresh Sashimi	Bonito and Squid
Grilled Delicacy	Japanese Spanish Mackerel with Japanese Butterbur Miso
Rice	Domburi Bowl of Rice topped with Icefish and <i>Sansai</i>
	Miso Soup and Pickled Vegetables
Dessert	Cherry Blossom Ice Cream

¥2,940

“Healthy Zen”

Amuse	Marinated Garland Chrysanthemum and <i>Sansai</i>
Appetizers	<i>Zenmai</i> with Grated Yam, Mugwort <i>Tofu</i> and Bonito Sashimi
Salad	<i>Daikon</i> Radish and Dried Whitebait
Pot Dish	Sea Bream and Spring Vegetables
Rice	Steamed Rice with Bamboo Shoots
	Miso Soup and Pickled Vegetables
Dessert	Cherry Blossom Ice Cream

¥2,415

“Soba Gozen”

Appetizer	Marinated Garland Chrysanthemum and <i>Sansai</i>
Fresh Sashimi	Bonito and Squid
Simmered Dish	Potato and Chicken Ball
Deep-fried Dish	Assortment of Tempura with <i>Kuruma</i> Prawn, Sillago, Pumpkin, <i>Taranome</i> and Eggplants
Noodles	Soba Buckwheat Noodles
Rice	Steamed Rice with Bamboo Shoots
	Miso Soup and Pickled Vegetables
Dessert	Cherry Blossom Ice Cream

¥2,940

“Yayoi Bento”

Appetizer	Mogwort <i>Tofu</i> with Sea Urchin and Lilly Bulb
Fresh Sashimi	Sea Bream with Avocado
Grilled Delicacy	Japanese Spanish Mackerel with Japanese Butterbur Miso
Simmered Dish	Green Pea Dumpling with Minced Chicken
Deep-fried Dish	Icefish, Lotus Root with Prawn Dumpling and Pumpkin
Vinegared Food	Baby Squid
Rice	Steamed Rice with Bamboo Shoots
	Clear Soup and Pickled Vegetables
Dessert	Cherry Blossom Ice Cream

¥3,675

Special Gourmet Lunch

“Clam Zen”

Amuse	<i>Zenmai</i> with Grated Yam
Appetizer	Mogwort <i>Tofu</i> with Sea Urchin and Lilly Bulb
Fresh Sashimi	Bonito, Sea Bream and Squid
Special Dish	“Clams” with Grilled, Tempura and Simmered with <i>Sake</i>
Rice	Steamed Rice with Bamboo Shoots
	Clear Soup and Pickled Vegetables
Dessert	<i>Sakuramochi</i>

¥4,725

“Iki”

Appetizers	Marinated Garland Chrysanthemum and <i>Sansai</i> , <i>Zenmai</i> with Grated Yam and Mugwort <i>Tofu</i>
Clear Soup	<i>Chakin</i> with Scallops and Green Pea
Fresh Sashimi	Bonito, Sea Bream and Squid
Special Dish	Savory Steamed Cup with Crabmeat and <i>Yuba</i> Bean Crud
Grilled Cuisine	<i>Amadai</i> Tilefish
Simmered Dish	Bamboo Shoots and Octopus
Rice	Icefish and <i>Mozuku</i> Seaweed <i>Chazuke</i>
	Pickled Vegetables
Dessert	Bracken Rice Cake

¥6,300

ご好評いただいております“レディース懐石” 3月限定にて女性の皆様に、さらにゆったりとしたお寛ぎの時間をお楽しみいただける様、**福田料理長特製甘味三種**とともに**コーヒー又は紅茶**をご用意して、皆様のご予約をお待ち申し上げます。

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、春野菜浸し

春菊、蓮草、うるい、山独活

一、蓬豆腐

生雲丹、花卉百合根

お椀

グリーンピース播流し

帆立貝道明寺茶巾蒸し

浜防風、粟麩

造り

初鱈、桜鯛、障泥烏賊

妻一式

焼物

鱈路味噌焼

玉子焼、穴子八幡巻

ぎせい豆腐、一寸豆

煮物

新じゃがスープ煮

鶏つくね、蓬麩オランダ、蓮草

食事

筍御飯

赤出汁、香の物

甘味

桜餅クレープ、蕨餅、水ようかん

コーヒー又は紅茶

\*三日前までのご予約をお願い致します。

Ladies Lunch

Aperitif or Soft Drink

Appetizers	Marinated Garland Chrysanthemum, Spinach, <i>Urui</i> and <i>Udo</i> Mugwort <i>Tofu</i> with Sea Urchin and Lilly Bulb
Clear Soup	<i>Chakin</i> with Scallop and Green Pie
Fresh Sashimi	Bonito, Sea Bream and Squid
Grilled Delicacy	Japanese Spanish Mackerel with Giant Butterbur Miso Sauce
Simmered Dish	Potato and Chicken Ball
Rice	Steamed Rice with Bamboo Shoots Miso Soup and Pickled Vegetables
Dessert	<i>Sakuramochi</i> , Bracken Rice Cake and Small Red Bean Jelly Coffee or Tea

¥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ことがございます。  
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.