

新春プラン 夜

七、八〇〇円

|  |                                      |    |     |    |    |
|--|--------------------------------------|----|-----|----|----|
| 前菜   | 造り                                   | 焼物 | 酢の物 | 食事 | 甘味 |
| ・蓬豆乳葛寄せ<br>・二十日大根、花野菜酢漬け、山葵、割醤油<br>・菜の花辛子浸し<br>・ずわい蟹湯葉白掛け<br>・ずわい蟹、蕪、京禅麩、蒟蒻、芽きやべつ<br>・ぶり、鯛、甘海老<br>・芽物色々、花穂、紅蓼、山葵<br>・まとう鯛照り焼<br>・くわい煎餅、酢取茗荷<br>・飯蛸辛子酢味噌掛け<br>・飯蛸旨煮、胡瓜、うるい、守口大根酢漬け<br>・くこの実<br>・お選び下さい<br>・盛り蕎麦<br>・洗い葱、海苔、山葵、煎り胡麻、蕎麦出汁<br>・又は<br>・牛時雨煮茶漬け<br>・三つ葉、海苔、ぶぶあられ<br>・煎り胡麻、山葵、香の物<br>・蕨茶巾 | 食前酒を一杯プレゼント<br>四名以上でご利用の場合はお一人様分を無料に |    |     |    |    |

**Special Dinner Menus for New Year Season in February**

Dinner with a complimentary aperitif and  
 for groups of four people or more, a Dinner menu for one person will be free

|                   |  |
|-------------------|--|
| Appetizers        | ・Jellied <i>Kuzu</i> with Mugwort Soy Milk<br>・Boiled Rape Flower with Japanese Mustard Soy Sauce<br>・Snow Crab dressed with Soy-milk Skin |
| Fresh Sashimi     | Yellowtail, Sea Bream and Sweet Shrimp   |
| Grilled Dish      | John Dory <i>Teriyaki</i>  |
| Dish with Vinegar | Webfoot Octopus dressed with Japanese Mustard Vinegar and <i>Miso</i>  |
| Rice or Noodles   | Choice of<br>Soba Buckwheat Noodles<br>or<br><i>Chazuke</i> with Simmered Beef with Ginger and Pickled Vegetables                          |
| Dessert           | Bracken Jelly filled with Sweet Red Beans  |

**¥7,800**

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

Please note that menu items may be changed without any notice, due to the seasonal availability.

| 甘味   | 食事                       | 主菜   | 煮物                            | 焼物                         | 造り              | 前菜  |
|------|--------------------------|------|-------------------------------|----------------------------|-----------------|---|
| 黒糖饅頭 | きつねうどん<br>油揚げ、笹打ち葱、七味唐辛子 | ずわい蟹 | 信田巻き<br>すだれ麩、南瓜<br>ぶろっこりー、木の芽 | 糸より鯛うぐいす焼<br>たらの芽白扇揚げ、酢取茗荷 | お造り三点盛り<br>芽物色々 | 前菜<br>・蓬豆乳葛寄せ<br>二十日大根、花野菜酢漬け、山葵、割醤油<br>・菜の花辛子浸し<br>菜の花、青菜、いくら、辛子醤油、糸賀喜<br>・飯蛸湯葉白掛け<br>飯蛸旨煮、蕪、京禅麩、蒟蒻<br>芽きやべつ、白和え |

10,000円

## GINMI

|               |   |
|---------------|---|
| Appetizers    | • Jellied <i>Kuzu</i> with Mugwort Soy Milk<br>• Boiled Rape Flower with Japanese Mustard Soy Sauce<br>• Webfoot Octopus dressed with Soy-milk Skin |
| Fresh Sashimi | Three Kinds of Fresh Sashimi  |
| Grilled Dish  | Golden Threadfin Bream with Green Peas Sauce  |
| Simmered Dish | Rolled Vegetables with dried Wheat Gluten Sheet   |
| Main Dish     | Snow Crab   |
| Noodles       | <i>Udon</i> with Deep-fried <i>Tofu</i>   |
| Dessert       | Steamed Brown Sugar Bun with Sweet Red Bean Paste   |

¥10,000

日本料理ダイニングでは、石川県産こしひかりを使用しております  
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Japanese Dining serve “*Koshibikari*” rice from *Ishikawa*.

Please note that menu items may be changed without any notice, due to the seasonal availability.  
All prices are subject to consumption tax and a 10% service charge.

|     |             |                                    |  |                       |                           |   |        |
|-----|-------------|------------------------------------|--|-----------------------|---------------------------|---|--------|
| 甘味  | 香の物         | 食事                                 | 酢の物                                      | 焼物                    | 造り                        | 前菜  | 牙      |
| 蕨茶巾 | 胡瓜、人参、沢庵、昆布 | 牛時雨煮茶漬け<br>三つ葉、海苔、ぶぶあられ<br>煎り胡麻、山葵 | 飯蛸辛子酢味噌掛け<br>飯蛸旨煮、胡瓜、うるい<br>守口大根酢漬け、くこの実 | まとう鯛照り焼<br>くわい煎餅、酢取茗荷 | ぶり、鯛、甘海老<br>芽物色々、花穂、紅蓼、山葵 | ・蓬豆乳葛寄せ<br>二十日大根、花野菜酢漬け、山葵、割醤油<br>・菜の花辛子浸し<br>菜の花、青菜、いくら、辛子醤油、糸賀喜<br>・ずわい蟹湯葉白掛け<br>ずわい蟹、蕪、京禅麩、蒟蒻<br>芽きやべつ | 六、〇〇〇円 |

“SAE”

|                   |   |
|-------------------|---|
| Appetizers        | • Jellied <i>Kuzu</i> with Mugwort Soy Milk<br>• Boiled Rape Flower with Japanese Mustard Soy Sauce<br>• Snow Crab dressed with Soy-milk Skin |
| Fresh Sashimi     | Yellowtail, Sea Bream and Sweet Shrimp  |
| Grilled Dish      | John Dory <i>Teriyaki</i>   |
| Dish with Vinegar | Webfoot Octopus dressed with Japanese Mustard Vinegar and <i>Miso</i>   |
| Rice              | <i>Chazuke</i> with Simmered Beef with Ginger and Pickled Vegetables  |
| Dessert           | Bracken Jelly filled with Sweet Red Beans   |

¥6,000

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黒毛和牛フィレステーキコース

一〇、〇〇〇円

前菜

- ・蓬豆乳葛寄せ
- 二十日大根、花野菜酢漬け、山葵、割醤油
- ・菜の花辛子浸し
- ・菜の花、青菜、いくら、辛子醤油、糸賀喜
- ・ずわい蟹湯葉白掛け
- ・ずわい蟹、蕪、京禅麩、蒟蒻、芽きやべつ

造り

- お造り三種盛り
- 芽物色々、紅蓼、山葵

天婦羅

- 目鯛、海老、白身魚
- 南瓜、路の薑、青唐、富士卸し
- 富士卸し、レモン、塩、天出汁

ステーキ

- 黒毛和牛フィレステーキ(一〇〇g)
- 焼野菜添え
- 五郎島金時芋、えりんぎ茸、ぶろっこりー
- 山葵、ぼん酢卸し

食事

石川県産こしひかり

留椀

とろろ昆布、豆腐、浅葱、粉山椒

香の物

胡瓜、人参、沢庵、昆布

甘味

- お選びください
- ・オレンジシャーベット
- ・季節のフルーツ 十五〇〇円

Japanese Beef Fillet Steak Course

|                 |   |
|-----------------|---|
| Appetizers      | <ul style="list-style-type: none"><li>・ Jellied <i>Kuzu</i> with Mugwort Soy Milk</li><li>・ Boiled Rape Flower with Japanese Mustard Soy Sauce</li><li>・ Snow Crab dressed with Soy-milk Skin</li></ul> |
| Fresh Sashimi   | Three Kinds of Fish   |
| Deep-fried Dish | Assorted Tempura<br>Flathead Fish, Shrimp, White Fish<br>and Mix Vegetable <i>Tempura</i>   |
| Steak           | Japanese Beef Fillet and Vegetables   |
| Rice            | “ <i>Koshibikari</i> ” Steamed Rice from <i>Ishikawa</i><br>Miso Soup and Pickled Vegetables  |
| Dessert         | Choice of <ul style="list-style-type: none"><li>・ Orange Sherbet</li><li>・ Seasonal Fruits +¥500</li></ul>  |

¥10,000

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当クラブでは、新型コロナウイルス感染症防止について様々な対策を実施しておりますが、しゃぶしゃぶは鍋、他機材等を皆様でお願い頂く場合がございます。予めご了承ください  
尚、お一人用鍋のご用意はございません

|     |  |                            |
|-----|--|----------------------------|
| 前菜  | しゃぶしゃぶ<br>赤身肉 国産牛<br>霜降り肉 特選<br>食べ比べ                       | 八、五〇〇円<br>一、五〇〇円<br>一、〇〇〇円 |
| 造り  | ・蓬豆乳葛寄せ<br>・菜の花辛子浸し<br>・ずわい蟹湯葉白掛け<br>お造り三種盛り<br>芽物色々、紅蓼、山葵 |                            |
| 煮物  | 信田巻き<br>すだれ麩、南瓜、ぶろっこり、木の芽                                  |                            |
| 肉   | 国産赤身肉<br>又は<br>特選霜降り黒毛和牛                                   |                            |
| 野菜  | 白菜、打ち葱、椎茸、水菜、榎木茸<br>黄韭、梅人参、若布、豆腐、葛切り                       |                            |
| 食事  | 稲庭うどん又は雑炊  |                            |
| 香の物 | 胡瓜、人参、沢庵、昆布  |                            |
| 水物  | メロン  |                            |

### Shabu-shabu Course

|                 |   |
|-----------------|---|
| Appetizers      | <ul style="list-style-type: none"> <li>• Jellied <i>Kuzu</i> with Mugwort Soy Milk</li> <li>• Boiled Rape Flower with Japanese Mustard Soy Sauce</li> <li>• Snow Crab dressed with Soy-milk Skin</li> </ul> |
| Fresh Sashimi   | Three Kinds of Fish   |
| Simmered Dish   | Rolled Vegetables with dried Wheat Gluten Sheet   |
| Shabu-shabu     | Choice of<br>Japanese Beef or Premium Japanese Beef<br>Seasonal Vegetables and Mushrooms  |
| Rice or Noodles | <i>Inaniwa Udon</i> -noodles or Risotto<br>Pickled Vegetables   |
| Dessert         | Melon   |

|                                     |                |
|-------------------------------------|----------------|
| <b>Japanese Beef Course</b>         | <b>¥8,500</b>  |
| <b>Premium Japanese Beef Course</b> | <b>¥12,500</b> |
| <b>Beef Tasting Special Course*</b> | <b>¥10,000</b> |

\*Tasting of Two Kinds of Japanese Beef.

The club is continuing to implement various new coronavirus prevention measures, but there are times when Shabu Shabu pot and other equipment are shared. Please note there are no individual use pots available.

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Japanese Dining serve "Koshibikari" rice from Ishikawa.

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一品料理

|  |                            |  |                                      |                                      |                  |                                      |                            |
|--|----------------------------|--|--------------------------------------|--------------------------------------|------------------|--------------------------------------|----------------------------|
| 《先付》<br>蓬豆乳葛寄せ<br>菜の花辛子浸し<br>ずわい蟹湯葉白掛け<br>季節の前菜盛り合わせ | 《お椀》<br>聖護院大根椀<br>雲丹真丈甘鯛包み | 《焼物》<br>まとう鯛照り焼<br>糸より鯛うぐいす焼<br>ぶりにしる焼<br>黒毛和牛フィレステーキ (100g) | 《煮物》<br>季節の野菜炊き合わせ<br>信田巻き<br>合鴨治部煮鍋 | 一、〇〇〇円<br>一、二〇〇円<br>一、五〇〇円<br>二、〇〇〇円 | 一、五〇〇円<br>一、八〇〇円 | 二、五〇〇円<br>二、五〇〇円<br>二、五〇〇円<br>六、〇〇〇円 | 一、五〇〇円<br>一、七〇〇円<br>三、〇〇〇円 |
|--|----------------------------|--|--------------------------------------|--------------------------------------|------------------|--------------------------------------|----------------------------|

|  |   |  |                              |                            |                  |  |                      |
|--|---|--|------------------------------|----------------------------|------------------|--|----------------------|
| 《揚物》<br>季節の野菜天ぷら<br>烏賊とじゃが芋のパン粉揚げ<br>とらふぐ唐揚げ | 《酢の物》<br>白魚酒塩炊き (土佐酢ゼリー掛け)<br>飯蛸辛子酢味噌掛け | 《食事》<br>御飯セット (留椀、香の物)<br>蕎麦<br>牛時雨煮茶漬<br>能登もずく雑炊<br>ずわい蟹釜炊き御飯 | 《甘味》<br>黒糖饅頭<br>ちいず汁粉<br>炭茶巾 | 一、五〇〇円<br>一、七〇〇円<br>三、六〇〇円 | 一、五〇〇円<br>二、〇〇〇円 | 一、〇〇〇円<br>一、五〇〇円<br>一、五〇〇円<br>一、五〇〇円<br>一、八〇〇円<br>三、五〇〇円 | 七〇〇円<br>七〇〇円<br>七〇〇円 |
|--|---|--|------------------------------|----------------------------|------------------|--|----------------------|

## A la Carte

### Appetizers

|  |       |
|--|-------|
| Jellied <i>Kuzo</i> with Mugwort Soy Milk          | 1,000 |
| Boiled Rape Flower with Japanese Mustard Soy Sauce | 1,200 |
| Snow Crab dressed with Soy-milk Skin               | 1,500 |
| Assorted Seasonal Appetizers                       | 2,000 |

### Clear Soup

|   |       |
|---|-------|
| Chicken Stock with Daikon Radish and Vegetables | 1,500 |
| Sea Urchin Dumpling with Tilefish               | 1,800 |

### Grilled Dishes

|  |       |
|--|-------|
| John Dory <i>Teriyaki</i>                    | 2,500 |
| Golden Threadfin Bream with Green Peas Sauce | 2,500 |
| Yellowtail with Fermented Sardine Sauce      | 2,500 |
| Beef Fillet Steak (100g)                     | 6,000 |

### Simmered Dishes

|   |       |
|---|-------|
| Seasonal Vegetables                             | 1,500 |
| Rolled Vegetables with dried Wheat Gluten Sheet | 1,700 |
| Duck Loin in Hot-Pot                            | 3,000 |

### Deep-fried Delicacy

|                            |       |
|----------------------------|-------|
| Seasonal Vegetable Tempura | 1,500 |
| Squid and Potato           | 1,700 |
| Blowfish                   | 3,600 |

### Dishes with Vinegar

|   |       |
|---|-------|
| Simmered Whitebait with <i>Sake</i> with <i>Tosa</i> Vinegar Sauce    | 1,500 |
| Webfoot Octopus dressed with Japanese Mustard Vinegar and <i>Miso</i> | 2,000 |

### Rice and Noodles

|  |       |
|--|-------|
| Steamed Rice, Miso Soup and Pickled Vegetables | 1,000 |
| Soba Buckwheat Noodles                         | 1,500 |
| <i>Chazuke</i> with Simmered Beef with Ginger  | 1,500 |
| Rice Porridge with <i>Mozuku</i> Seaweed       | 1,800 |
| Cooked Rice with Snow Crab                     | 3,500 |

### Dessert

|  |     |
|--|-----|
| Steamed Brown Sugar Bun with Sweet Red Bean Paste      | 700 |
| Rice Flour Dumpling in Sweet Red Bean Soup with Cheese | 700 |
| Bracken Jelly filled with Sweet Red Beans              | 700 |

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