

率川

Isa-gawa

前菜 Hors d'oeuvres

栗クリームチーズ、里芋葛寄、倭鴨、結崎根深黄味酢掛け
菊菜松茸、秋刀魚炙り寿司

Chestnut and Cream cheese / Taro jellied with ' Kudzu' starch
Japan Duck and Scallion-Nebuka from Nara with Yolk vinegar
Edible chrysanthemum and mushroom Matsutake / Baked Sushi-Saury fish

椀物 Bowl

甘鯛、十津川茸土瓶蒸

Steamed clay bottle Tilefish and mushroom from Totsukawa-Nara

造里 Sashimi

間八、甘海老、剣先烏賊

Greater yellowtail / Pink shrimp / Swordtip squid

焼物 Grilled Food

真名鰹、甘龍南京

Pomfret and Squash

揚物 Fried Food

筒井蓮根はさみ揚

Sandwiched with Lotus root

肉料理 Meat Dish "Syabu-Syabu" style

大和牛雲丹出汁しゃぶしゃぶ

Boiled Yamato-beef slices with vegetables and sauces the Sea urchin soup stock

御飯 Rice Dish

秋鮭、鮭卵

Mixed rice with Salmon and Salmon roe

甘味 Dessert

薩摩芋クリーム 梨のシャーベット

Sweet potato crème and Pear sorbet

¥12,000

※表記価格は、税金・サービス料10%を含んだ価格となります。

The above prices include service charge but exclude taxes



TERRACE
WAKAKUSAYAMA

佐保

Saho

先附 Appetizer

柿、毛蟹

Persimmon and Horsehair crab

前菜 Hors d'oeuvres

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菊菜松茸、秋刀魚炙り寿司

Chestnut and Cream cheese / Taro jellied with 'Kudzu' starch
Japan Duck and Scallion-Nebuka from Nara with Yolk vinegar
Edible chrysanthemum and mushroom Matsutake / Baked Sushi-Saury fish

椀物 Bowl

甘鯛、十津川茸土瓶蒸

Steamed clay bottle Tilefish and mushroom from Totsukawa-Nara

造里 Sashimi

間八、甘海老、トロ

Greater yellowtail / Pink shrimp / Medium - fatty tuna

焼物 Grilled Food

真名鰹、甘龍南京

Pomfret and Squash

揚物 Fried Food

筒井蓮根はさみ揚

Sandwiched with Lotus root

肉料理 Meat Dish "Syabu-Syabu" style

大和牛雲丹出汁しゃぶしゃぶ

Boiled Yamato-beef slices with vegetables and sauces the Sea urchin soup stock

御飯 Rice Dish

秋鮭、鮭卵

Mixed rice with Salmon and Salmon roe

甘味 Dessert

薩摩芋クリーム 梨のシャーベット

Sweet potato crème and Pear sorbet

¥15,000

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TERRACE
WAKAKUSAYAMA