

率川

Isa-gawa

前菜 Hors d'oeuvres

ロン南瓜最中・柿胡桃和え・松茸報連相
甘藷葛寄・鯖炙寿司

Squash filled Wafers / Persimmon and Walnut / Matsutake-mushroom and Spinach
Sweet Potato and Arrowroot / Grilled Mackerel Bar-Sushi

椀物 Bowl

赤万願寺摺流し

“Manganji” Red Chili Peppers Ground Soup

造里 Sashimi

平目 秋松露

Flounder / Autumn Truffles

焼物 Rasted Dish

甘鯛、十津川茸

Mushroom from Totsukawa-Nara and Tilefish

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 in Sea Urchin Soup with vegetables and sauces

御飯替り Noodles

倭鴨南蛮蕎麦

Soba with Japanese Duck

水物 Dessert

二種葡萄のカクテル

Cocktail of Two Grapes

¥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

秋鮭、白無花果

Autumn Salmon and White Fig

前菜 Hors d'oeuvres

ロン南瓜最中・柿胡桃和え・松茸報連相
甘藷葛寄・鯖炙寿司

Squash filled Wafers / Persimmon and Walnut / Matsutake-mushroom and Spinach
Sweet Potato and Arrowroot / Grilled Mackerel Bar-Sushi

椀物 Bowl

赤万願寺摺流し

“Manganji” Red Chili Peppers Ground Soup

造里 Sashimi

平目 才巻 秋松露

Flounder / Saimaki Shrimp / Autumn Truffles

焼物 Rasted Dish

甘鯛、十津川茸

Mushroom from Totsukawa-Nara and Tilefish

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 in Sea Urchin Soup with vegetables and sauces

御飯替り Noodles

倭鴨南蛮蕎麦

Soba with Japanese Duck

水物 Dessert

二種葡萄のカクテル

Cocktail of Two Grapes

¥15,000

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