

率川

Isa-gawa

前菜 Hors d'oeuvres

栗葛寄せ・紫甘藷カステラ・菊菜松茸

Chestnut with arrowroot / Purple sweet potato castella / Matsutake and kikuna

椀物 Bowl

牛蒡摺流し

Sliced burdock soup

造里 Sashimi

甘鯛鱗焼き

Scales seared tilefish

焼物 Roasted Dish

秋鮭、秋茄子、秋茸

Autumn salmon, autumn eggplant, autumn mushrooms

肉料理 Meat Dish style "Syabu-Syabu"

大和牛雲丹出汁しゃぶしゃぶ

Boiled Yamato-beef slice with vegetable and sea urchin stock

御飯替り Noodles

田舎蕎麦、里芋、大和ポーク

Countryside Buckwheat Taro Yamato pork

甘味 Dessert

柿のミルフィーユ

Sweet persimmon of Millefeuille

¥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

秋刀魚、筒井蓮根

Saury and lotus root

前菜 Hors d'oeuvres

栗葛寄せ・紫甘藷カステラ・菊菜松茸

Chestnut with arrowroot / Purple sweet potato castella / Matsutake and kikuna

椀物 Bowl

牛蒡摺流し

Sliced burdock soup

造里 Sashimi

甘鯛鱗焼、蒸鮑

Tilefish / Steamed abalone

焼物 Roasted Dish

秋鮭、秋茄子、秋茸

Autumn salmon , autumn eggplant , autumn mushrooms

肉料理 Meat Dish style “Syabu-Syabu”

大和牛雲丹出汁しゃぶしゃぶ

Boiled Yamato beef slices with vegetable and sea urchin broth

御飯替り Noodles

田舎蕎麦、里芋、大和ポーク

Boiled Yamato beef slices with vegetable and sea urchin broth

甘味 Dessert

柿のミルフィーユ

Sweet persimmon of Millefeuille

¥15,000

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