

率川  
Isa-gawa

前菜 Hors d'oeuvres

古都華白和え・味間芋胡麻豆腐・あんぽ柿チーズ寄せ

Strawberry "Kotoka" with mashed tofu salad  
Taro "Ajima" and sesame tofu / Japanese persimmon with cheese

椀物 Bowl

丸大根摺流し

Japanese radish ground soup

造里 Sashimi

縞鯨、菜の花

Striped jack / Canola flower

焼物 Roasted Dish

寒鰯、八朔

Cold yellowtail and hassaku-orange

肉料理 Meat Dish style Shabu-shabu

大和牛雲丹出汁しゃぶしゃぶ

Boiled Yamato beef slice with vegetable and sea urchin soup stock style "Shabu-shabu"

御飯替り Noodles

田舎蕎麦、地鶏

Buckwheat noodles and homebred chicken

甘味 As a dessert

金柑、ミント

Kumquat and mint leave

¥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

松葉蟹、林檎

Snow crab "Matsuba" and apple

前菜 Hors d'oeuvres

古都華白和え・味間芋胡麻豆腐・あんぼ柿チーズ寄せ

Strawberry "Kotoka" with mashed tofu salad

Taro "Ajima" and sesame tofu / Japanese persimmon with cheese

椀物 Bowl

丸大根摺流し

Japanese radish ground soup

造里 Sashimi

縞鯨、鮑、菜の花

Striped jack / Abalone / Canola flower

焼物 Roasted Dish

寒鰯、八朔

Cold yellowtail and hassaku-orange

肉料理 Meat Dish style Shabu-shabu

大和牛雲丹出汁しゃぶしゃぶ

Boiled Yamato beef slice with vegetable and sea urchin soup stock style "Shabu-shabu"

御飯替り Noodles

田舎蕎麦、地鶏

Buckwheat noodles and homebred chicken

甘味 As a dessert

金柑、ミント

Sweet bun with strawberry

¥15,000

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TERRACE  
WAKAKUSAYAMA

# 料理長 田中航二の特別献立

Chef TANAKA's Special Menu

先附 Appetizer

松葉蟹、林檎

Snow crab "Matsuba" and apple

前菜 Hors d'oeuvres

古都華白和え・味間芋胡麻豆腐・あんぽ柿チーズ寄せ

カリフラワー葛寄せ・寒鰯炙り寿司

Strawberry "Kotoka" with mashed tofu salad / Taro "Ajima" and sesame tofu  
Japanese persimmon with cheese / Cauliflower with arrowroot / Seared cold yellowtail-sushi

椀物 Bowl

丸大根摺流し

Japanese radish ground soup

造里 Sashimi

縞鰹、鮑、キャビア

Striped jack / Abalone / Caviar

焼物 Roasted Dish

赤鯉 (のどぐろ)、フォアグラ、八朔

Shore plover, Foie-gras and hassaku-orange

揚物 Fried Dish

鰈唐揚げ

Flounder

※肉料理は下記の2つよりお選びください

Please choose from the following two types meat dish

● 大和牛雲丹出汁しゃぶしゃぶ

Boiled Yamato beef slice with vegetable and sea urchin soup stock style "Shabu-shabu"

もしくは  
or

● 大和牛塩釜焼

Grilled Yamato-beef in a salt kettle

御飯 Rice Dish

河豚茶漬

Boiled rice and blowfish soaked with tea

甘味 As a dessert

金柑、ミント

Kumquat and mint leave

¥18,000

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