

率川

Isa-gawa

前菜 Hors d'oeuvres

蛍烏賊と春大根・菜の花葛寄せ・蒸し鮑アスパラガス

Firefly squid and Japanese radish / Canola flower with arrowroot
Steamed abalone and asparagus

碗物 Bowl

碓井豌豆摺流し

Peas ground soup

造里 Sashimi

真鯛、鰈

Sea bream / Flounder

焼物 Roasted Dish

鯖、葉玉葱、焼筍

Spanish mackerel, onions harvested early and roasted bamboo shoots

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

梅素麺

Very thin Japanese noodles made of wheat flour with Japanese salt plums

甘味 As a dessert

桜、古都華

Cherry and Strawberry "Kotoka"

¥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

桜鱒、文旦

Cherry salmon and citrus grandis

前菜 Hors d'oeuvres

蛍烏賊と春大根・菜の花葛寄せ・蒸し鮑アスパラガス

Firefly squid and Japanese radish / Canola flower with arrowroot
Steamed abalone and asparagus

椀物 Bowl

碓井豌豆摺流し

Peas ground soup

造里 Sashimi

真鯛、鰈、平貝

Sea bream / Flounder / Razor clam

焼物 Roasted Dish

鯖、葉玉葱、焼筍

Spanish mackerel, onions harvested early and roasted bamboo shoots

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

梅素麺

Very thin Japanese noodles made of wheat flour with Japanese salt plums

甘味 As a dessert

桜、古都華

Cherry and Strawberry "Kotoka"

¥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

桜鱒、文旦、トリュフ

Cherry salmon, citrus grandis and truffe

前菜 Hors d'oeuvres

蛍烏賊と春大根・菜の花葛寄せ・天魚南蛮漬け
梅嶺岡豆腐・蒸し鮑アスパラガス

Firefly squid and Japanese radish / Canola flower with arrowroot
Deep fried biwa trout marinated in spicy vinegar sauce / Milk-tofu with japanese salt plum
Steamed abalone and asparagus

椀物 Bowl

油目と蛤の土瓶蒸し

Greenling and clam steam-boiled in an earthenware teapot

造里 Sashimi

真鯛、鰈、平貝

Sea bream / Flounder / Razor clam

焼物 Roasted Dish

赤鯮（のどぐろ）、焼筍、フォアグラ

Black throat seaperch, roasted bamboo shoots and foie-gras

揚げ物 Fried Dish

新玉葱の搔き揚げ

New onion kakiage tempura

※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

御飯替り Noodles

梅素麺

Very thin Japanese noodles made of wheat flour with Japanese salt plums

甘味 As a dessert

桜、古都華

Cherry and Strawberry "Kotoka"

¥18,000

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