

率川

～如月(2月) 献立～

Menu ISAGAWA / February-2025

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 from Nara with mashed tofu salad / Taro and sesame-tofu / Japanese persimmon with cheese

椀物 Bowl

丸大根摺流し

Pureed soup of Japanese radish

造り Sashimi

寒鰯、中トロ

Yellowtail / Medium-fatty tuna

焼物 Roasted Dish

鱈、八朔

Spanish mackerel 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

かぼす素麺、倭鴨

Wheat flour noodles with type of citrus fruit and Japanese duck

甘味 As a dessert

金柑アーモンド

Kumquat and almond

¥13,500

※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

※食材の入荷状況により告知なしにて変更する場合がございます。

It is subject to change without notice depending on the availability of ingredients.



TERRACE
WAKAKUSAYAMA

佐保

～如月(2月) 献立～
Menu SAHO / February-2025

先附 Appetizer

松葉蟹、菜の花

Snow crab and canola flower

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 from Nara with mashed tofu salad / Taro and sesame-tofu / Japanese persimmon with cheese

椀物 Bowl

丸大根摺流し

Pureed soup of Japanese radish

造里 Sashimi

寒鰯、中トロ、帆立

Yellowtail / Medium-fatty tuna / Scallop

焼物 Roasted Dish

鱈、八朔

Spanish mackerel 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

かぼす素麺、倭鴨

Wheat flour noodles with type of citrus fruit and Japanese duck

甘味 As a dessert

金柑アーモンド

Kumquat and almond

¥16,000

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TERRACE
WAKAKUSAYAMA

料理長 田中航二の特別献立
～如月(2月) 献立～
Chef TANAKA's Special Menu / February-2025

先附 Appetizer

松葉蟹、菜の花、キャヴィア

Snow crab / Canola flower / Caviar

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・完熟法蓮草浸し・柿の葉寿司

Strawberry from Nara with mashed tofu salad / Taro and sesame-tofu
Japanese persimmon with cheese / Ripe spinach soak / Persimmon-leaf sushi

椀物 Bowl

九絵土瓶蒸し

Longtooth grouper and Japanese broth steamed in a teapot

造里 Sashimi

寒鰯、中トロ、帆立

Yellowtail / Medium-fatty tuna / Scallop

焼物 Roasted Dish

赤鯮(のどぐろ)、八朔、フォアグラ

Black throat seaperch, Hassaku orange and foie-gras

揚物 Fried Dish

河豚唐揚げ

Deep-fried puffer fish

※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

かぼす素麺、倭鴨

Wheat flour noodles with type of citrus fruit and japanese duck

甘味 As a dessert

金柑アーモンド

Kumquat and almond

¥18,500

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