

率川

～弥生(3月) 献立～

Menu ISAGAWA / March-2026

前菜 Hors d'oeuvres

火焰菜、文旦 / 桜、筍、和蘭雉隠 / 倭鴨、新馬铃薯
Beet and citrus grandis / Cherry blossom, bamboo shoot and asparagus
Japanese duck and new potatoes

椀物 Bowl

河豚、菜の花

Pufferfish and canola flower

造里 Sashimi

初鰹、小蕪、甘藍

Bonito, turnip and cabbage

焼物 Roasted Dish

鱈、酒粕、苺

Spanish mackerel, sake-lees and strawberry

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

蓬素麺、ヤマトポーク、葉玉葱

Wheat flour noodles with Japanese mugwort, Yamato pork and onions harvested early

甘味 As a dessert

八朔、生姜

"Hassaku"-orange and ginger

¥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

～弥生(3月) 献立～
Menu SAHO / March-2026

先附 Appetizer

伊勢海老、蛤、蕎麦

Japanese lobster, clam and butterbur

前菜 Hors d'oeuvres

火焰菜、文旦 / 桜、筍、和蘭雉隠 / 倭鴨、新馬鈴薯

Beet and citrus grandis / Cherry blossom, bamboo shoot and asparagus
Japanese duck and new potatoes

碗物 Bowl

河豚、菜の花

Pufferfish and canola flower

造里 Sashimi

初鰹、小蕪、甘藍

Bonito, turnip and cabbage

焼物 Roasted Dish

鱈、酒粕、苺

Spanish mackerel, sake-lees and strawberry

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

蓬素麺、ヤマトポーク、葉玉葱

Wheat flour noodles with Japanese mugwort, Yamato pork and onions harvested early

甘味 As a dessert

八朔、生姜

"Hassaku"-orange and ginger

¥16,000

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TERRACE
WAKAKUSAYAMA

料理長 田中航二の特別献立

～弥生(3月) 献立～

Chef TANAKA's Special Menu / March-2026

先附 Appetizer

伊勢海老、蛤、落、キャビア

Japanese lobster, clam, butterbur and caviar

前菜 Hors d'oeuvres

火焰菜、文旦 / 桜、筍、和蘭雉隠 / 倭鴨、新馬鈴薯
金柑、和蘭三葉、紅くるり大根 / 細魚手綱寿司

Beet and citrus grandis / Cherry blossom, bamboo shoot and asparagus
Japanese duck and new potatoes / Kumquat, celery and watermelon-radish / Halfbeak-sushi

椀物 Bowl

河豚土瓶蒸し

Pufferfish and Japanese broth steamed in a teapot

造里 Sashimi

初鰹、トリュフ、小蕪、甘藍

Bonito, truffle, turnip and cabbage

焼物 Roasted Dish

喜知次、酒粕、苺

"Kichiji"-rockfish, sake-lees and strawberry

揚物 Fried Dish

鮎、落の臺

Rockfish and butterbur scape

※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

蓬素麺、ヤマトポーク、葉玉葱

Wheat flour noodles with Japanese mugwort, Yamato pork and onions harvested early

甘味 As a dessert

八朔、生姜

"Hassaku"-orange and ginger

¥18,500

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