

# 率川

～卯月(4月) 献立～  
Menu ISAGAWA / April-2026

前菜 Hors d'oeuvres

蛍烏賊、甘藍 / 新玉葱、不知火 / 大和真菜、酒粕  
Firefly-Squid and cabbage / Onions in season and sumo-citrus  
Leafy greens "Yamato-mana" and sake-lees

碗物 Bowl

碓井豌豆、大和ポーク  
Green peas and Yamato-pork

造里 Sashimi

柿鯛、筍、落  
Sea bream / Bamboo shoot / Japanese butterbur

焼物 Roasted Dish

天魚、春大根  
Biwa trout and Japanese radish in season

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

桜素麺、桜海老  
Wheat flour noodles with cherry blossom and cherry-shrimp

甘味 As a dessert

苺、桜  
Strawberry with cherry blossom

¥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

～卯月(4月) 献立～  
Menu SAHO / April-2026

先附 Appetizer

桜鱒、浅蜆

Cherry salmon and clam

前菜 Hors d'oeuvres

碓井豌豆、蕃茄 / 春大根、屈 / 倭鴨、甘夏 / 菊菜、十津川占地 / 天魚、小蕪

Green peas and tomato / Japanese radish and fiddleheads of ostrich fern

Japanese duck and citrus-natsudaikai

Chrysanthemum greens and shimeji-mushroom from Totsukawa-Nara / Biwa trout and turnip

碗物 Bowl

桜海老土瓶蒸し

Cherry shrimp and Japanese broth steamed in a teapot

造里 Sashimi

初鰹、新玉葱

Bonito and onions in season

焼物 Roasted Dish

柿鯛、蛍烏賊、甘藍

Sea bream, firefly-squid and cabbage

肉料理 Meat Dish

大和牛、筍、大和丸茄子

Yamato beef, bamboo shoot and eggplant

御飯 Rice Dish

鯖、和蘭陀雉隠し

Spanish mackerel and asparagus

甘味 As a dessert

日向夏、鬼木天蓼

Species of citrus and Kiwi fruit

¥16,000

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TERRACE  
WAKAKUSAYAMA

# 料理長 田中航二の特別献立

～卯月(4月) 献立～

Chef TANAKA's Special Menu / April-2026

先附 Appetizer

桜鱒、浅蜷、キャビア

Cherry salmon, clam and caviar

前菜 Hors d'oeuvres

碓井豌豆、蕃茄 / 春大根、屈 / 倭鴨、甘夏 / 菊菜、十津川占地 / 天魚、小蕪

Green peas and tomato / Japanese radish and fiddleheads of ostrich fern

Japanese duck and citrus-natsudaidai

Chrysanthemum greens and shimeji-mushroom from Totsukawa-Nara / Biwa trout and turnip

椀物 Bowl

桜海老土瓶蒸し

Cherry shrimp and Japanese broth steamed in a teapot

造里 Sashimi

柿鯛、中トロ、トリュフ、新玉葱

Sea bream / Medium-fatty tuna / Truffle / Onions in season

焼物 Roasted Dish

喜知次、蛍烏賊、甘藍

“Kichiji”-rockfish, firefly-squid and cabbage

揚物 Fried Dish

初鰹、タラの芽

Bonito and fatsia sprout

※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

鱈、和蘭陀雉隠し

Spanish mackerel and asparagus

甘味 As a dessert

日向夏、鬼木天蓼

Species of citrus and Kiwi fruit

¥18,500

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宿泊者様  
限定献立

## 旬菜 (ベジタリアン) 献立

～卯月(4月) 献立～

Seasonal Harvest Menu / April-2026

先附 Appetizer

黒胡麻豆腐

Black sesame tofu

前菜 Hors d'oeuvres

大和真菜浸し / 刺身蒟蒻白和え / 馬鈴薯饅頭 / 大根膾 / 漬物寿司

Leafy greens "Yamato-mana" / Konnyaku as sashimi with mashed tofu salad

Potato bun / Japanese radish pickling / Pickled vegetable-sushi

椀物 Bowl

碓井豌豆摺流し

Green peas and Japanese broth steamed in a teapot

造里替り Instead of sashimi

汲み上げ湯葉と奈良野菜のサラダ

Bean curd sheet and Nara vegetable salad

焼物 Roasted Dish

奈良野菜炭火烧

Charcoal-grilled Nara vegetables

炊き合わせ Simmered Dish

厚揚げと野菜の炊き合わせ

Thick fried tofu and vegetables

主菜 Main Dish

奈良野菜 塩釜焼

Grilled Nara-vegetable in a salt kettle

御飯替り Noodles

三輪素麺、野菜かき揚げ

Wheat flour noodles "Miwa-soumen" and vegetable tempura fritter

甘味 As a dessert

果物葛蕨餅

Fruit with bracken starch dumpling

¥16,000

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