

率川

～皐月(5月)献立～

Menu ISAGAWA / May-2026

前菜 Hors d'oeuvres

大和丸茄子、蔓無南瓜 / 桜海老、碓井豌豆 / 蓬、枇杷

Eggplant and Kabocha squash / Cherry shrimp and green peas
Japanese mugwort and Loquat

椀物 Bowl

倭鴨、新牛蒡

Japanese duck and burdock

造里 Sashimi

栄螺、間八

Turban shell / Amberjack

焼物 Roasted Dish

稚鮎、筍、甘藍

Young sweetfish, bamboo shoot and cabbage

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、柿鯛

Wheat flour noodles with Japanese plum and sea bream

甘味 As a dessert

甜瓜、苺

Sweet melon and strawberry

¥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

～皐月(5月)献立～
Menu SAHO / May-2026

先附 Appetizer

若鮎、梅

Sweetfish and Japanese plum

前菜 Hors d'oeuvres

新牛蒡、蕃茄 / 筍、若芽、浅蛸 / 荣螺、和蘭陀雉隠し
天魚、蕨 / 新馬鈴薯、苺

Burdock and tomato / Bamboo shoot, brown seaweed and Japanese littleneck clam
Turban shell and asparagus / Biwa trout and bracken / Potato and strawberry

椀物 Bowl

柿鯛土瓶蒸し

Sea bream and Japanese broth steamed in a teapot

造里 Sashimi

鱈、酢橘

Spanish mackerel / Citrus sudachi

焼物 Roasted Dish

伊佐木、桜海老

Threeline grunt and cherry-shrimp

肉料理 Meat Dish

大和牛、蚕豆

Yamato beef and vicia faba

御飯 Rice Dish

桜鱒、鮭

Cherry salmon and salmon-caviar

甘味 As a dessert

桜桃、枇杷

Cherry and loquat

¥16,000

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TERRACE
WAKAKUSAYAMA

料理長 田中航二の特別献立

～ 皇月 (5 月) 献立～

Chef TANAKA's Special Menu / May-2026

先附 Appetizer

若鮎、梅、キャビア

Sweetfish, Japanese plum and caviar

前菜 Hors d'oeuvres

新牛蒡、蕃茄 / 筍、若芽、浅蛸 / 荣螺、和蘭陀雉隠し
天魚、蕨 / 新馬鈴薯、苺

Burdock and tomato / Bamboo shoot, brown seaweed and Japanese littleneck clam
Turban shell and asparagus / Biwa trout and bracken / Potato and strawberry

椀物 Bowl

柿鯛土瓶蒸し

Sea bream and Japanese broth steamed in a teapot

造里 Sashimi

鱈、中トロ、酢橘

Spanish mackerel / Medium fatty tuna / Citrus sudachi

焼物 Roasted Dish

喜知次、桜海老、トリュフ

“Kichiji”-rockfish, cherry shrimp and truffle

揚物 Fried Dish

伊佐木、高苺

Threeline grunt and lettuce

※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

桜鱒、鯛

Cherry salmon and salmon-caviar

甘味 As a dessert

桜桃、枇杷

Cherry and loquat

¥18,500

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宿泊者様
限定献立

旬菜 (ベジタリアン) 献立
～ 皐月 (5 月) 献立～
Seasonal Harvest Menu / May-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

奈良野菜炭火焼

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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