

料理長 田中航二
新春“慶祝”献立

Head Chef Koji TANAKA's New Year's Special Menu

前菜 Hors d'oeuvres

栗金団・数の子松前漬・鴨ロース煮・ごまめアーモンド
福白子蒸・黒豆クリーム・叩き牛蒡

Mashed sweet potatoes with sweetened chestnuts / Herring roe
Duck loin / Dried young anchovies with almond / Milt / Black soybean with cream / Crushed burdock

椀物 Bowl

雑煮仕立て

A Japanese traditional New Year's soup dish

造り Sashimi

中トロ炙り

Seared medium-fatty tuna

焼物 Roasted Dish

寒鰯、鮑、金目鯛

Seasonal yellowtail / Abalone / Red bream

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 Rice Dish

寿司、赤出汁

Sushi and red miso soup

甘味 As a dessert

苺大福

Sweet bun with strawberry

¥15,000

※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