率川 Isa-gawa

前菜 Hors d'oeuvres

赤蕪フラン・百合根カステラ・数の子黒豆

Red turnip flan / Castella with lily root / Herring roe and black soybean

椀物 Bowl

オレンジ白菜摺り流し

Ground soup of Chinese cabbage

造里 Sashimi

真鯛、イクラ

Red sea bream / Salmon roe

焼物 Roasted Dish

平目、菜の花

Flounder and rape blossoms

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

饂飩、大和ポーク

Japanese wheat noodle and Yamato-pork

甘味 As a dessert

苺大福

Sweet bun with strawberry

¥12,000

※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 inclde service charge but exclude taxes



佐保 Saho

^{先附 Appetizer} 松葉蟹、味間芋

Snow crab "Matsuba" and taro

前菜 Hors d'oeuvres

赤蕪フラン・百合根カステラ・数の子黒豆

Red turnip flan / Castella with lily root / Herring roe and black soybean

椀物 Bowl

オレンジ白菜摺り流し

Ground soup of Chinese cabbage

造里 Sashimi

真鯛、平貝

Red sea bream / Razor clam

焼物 Roasted Dish

平目、菜の花

Flounder and rape blossoms

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

饂飩、大和ポーク

Japanese wheat noodle and Yamato-pork

甘味 As a dessert

苺大福

Sweet bun with strawberry

¥15,000

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The above prices inclde service charge but exclude taxes



料理長 田中航二の特別献立

Chef TANAKA's Special Menu

先附 Appetizer

松葉蟹、味間芋

Snow crab "Matsuba" and taro

前菜 Hors d'oeuvres

金時人参葛寄せ・叩き牛蒡・赤蕪フラン・百合根カステラ・数の子黒豆

Carrot with arrowroot / Crushed burdock / Red turnip flan Castella with lily root / Herring roe and black soybean

椀物 Bowl

焼河豚、十津川茸

Seared blowfish and mushroom from Totsukawa-Nara

造里 Sashimi

真鯛、平貝、才巻

Red sea bream / Razor clam / Shrimp

焼物 Roasted Dish

赤鯥(のどぐろ)、菜の花

Black throat seaperch and rape blossoms

揚物 Fried Dish

甘鯛霙仕立て

Tilefish with grated Japanese radish

※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

●大和牛塩釜焼

Grilled Yamato-beef in a salt kettle

御飯 Rice Dish

寒鰤茶漬け

Seasonal yellowtail and boiled rice soaked with tea

甘味 As a dessert

苺大福

Sweet bun with strawberry

¥18,000