

香具

～弥生(3月) 献立～
Menu KAGU / March-2025

前菜 Hors d'oeuvres

春大和真菜浸し・梅嶺岡豆腐・八朔白和え
落と烏賊の木の芽和え・鰯炙り寿司

Boiled seasoned vegetables soak / Tofu made from milk with "Ume" / Hassaku orange with mashed tofu salad
Butterbur and calamari with pepper-bud dressing / Seared barracuda-sushi

椀物 Bowl

鯛潮汁

Japanese style clear soup of sea bream

造里 Sashimi

縞鰯、甘海老、帆立

Striped jack / Sweet shrimp / Scallop

焼物 Roasted Dish

鱭、蛤

Spanish mackerel and clam

肉料理 Meat Dish

“プーレ・ノワール”、春キャベツ

"Poulet Noir"-chicken and spring cabbage

御飯 Rice Dish

筍炊込み御飯

Seasoned rice with bamboo shoot

甘味 As a dessert

桜プリン

Cherry Blossom Pudding

¥7,500

※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

三笠山

～弥生(3月) 献立～

Menu MIKASA / March-2025

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焼物 Roasted Dish

鯖、蛤

Spanish mackerel and clam

揚げ物 Fried Dish

新玉葱のかき揚げ

Mixed vegetable and new-onion tempura

肉料理 Meat Dish in a hot-pot

大和牛塩釜焼

Grilled Yamato-beef in a salt kettle

御飯 Rice Dish

筍炊込み御飯

Seasoned rice with bamboo shoot

甘味 As a dessert

桜プリン

Cherry Blossom Pudding

¥9,000

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