



MIWA

— 三輪 —

爛 漫

かすみ鴨 吉野葛仕立て
メ鯖柿の葉寿司
栗と奈良漬けの白和え
蕪風呂吹き 柚子味噌
江戸前穴子 蛇腹胡瓜

旨出汁

清汁仕立
蛤 三輪素麺 秋冬だいこん
紅葉人参 結び三つ葉

鮭と冬葱

赤身漬け 焼葱
黄身醤油
中トロ 微塵白葱
穂紫蘇 マルドン塩

滋 味

海老芋唐揚げ
鰻白焼き 青唐
煎り出汁

真打ち

米沢牛しゃぶしゃぶ
芹 しんとり菜 霜降り平茸
割ポン酢

御 飯

山形県長井市 つや姫使用
ずわい蟹の釜炊き御飯
霰蓮根 蕪葉

甘 味

洋梨とみむろ杉の香り立つ葛万頭



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Colors of Autumn

Kasumi Duck with Yoshino Kudzu Sauce
Vinegared Mackerel Sushi Wrapped in Persimmon Leaf
Chestnut and Nara Pickles with Tofu Puree
Simmered Turnip with Yuzu Miso
Simmered Edomae Conger Eel
with Decorative-Cut Cucumber

Soup

Traditional-style Clear Soup
Clam, Miwa Somen Noodles
and Autumn-Winter Daikon Radish
Maple-leaf Carrot and Knotted Mitsuba

Sashimi

Marinated Lean Tuna and Grilled Senju Leek
Egg Yolk Soy Sauce
Medium-fatty Tuna with Finely Chopped Senju Leek
Shiso Flower Buds and Maldon Salt

Refined and Wholesome Flavor

Deep-fried Ebi-imo Taro
Grilled Eel (Shirayaki),
Green Chili Pepper and Dashi Sauce

The Main Act

Yonezawa Beef Shabu-Shabu
Japanese Parsley,
Shintori Greens and Frosted Oyster Mushrooms
Served with Diluted Ponzu Sauce

Rice Meal

Clay Pot Rice with Snow Crab,
"Tsuyahime" Rice from Nagai City, Yamagata
Diced Lotus Root and Turnip Greens

Dessert

Pear and Kudzu Dumpling
with the Aroma of "Mimuro Sugi" Sake