



HANA

— 華 —

¥14,300

爛漫

太刀魚と秋の吹寄せ

太刀魚柚香焼き 栗渋皮煮 江戸風玉子焼き
こんにゃく田楽 かすみ鴨あっさり煮

Colors of Autumn

Grilled Large-head Hairtail accompanied with EDO Delicacies
Chestnut Compote, EDO-style Omelet,
Miso-Glazed Konjac Skewer and slow-cooked Duck Breast

旨だし

鰐松茸

Soup

Clear Soup with Matsutake Mushroom
and grilled Pike Conger with sliced Sudachi

鮪と

長崎県産本鮪とむらさき

Sashimi

Pacific Bluefin Tuna

大鉢で

北海道富良野市産白玉葱『雪景色』 雲丹

Grilled Dish

White Onion “Yukigeshiki” with Sea Urchin

今夜の真打ち

穴子の柳川 仁淀川山椒

The Main Act

Yanagawa Nabe – Eel and Burdock Root Hot Pot, Egg-Bound Style

食事

山形県長井市産『つや姫』

江戸東京味噌で仕立てた味噌汁

自家製香の物

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot
Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit



TAKUMI

— 匠 —

¥16,500

淡味

茨城県稲敷市産 れんこん三兄弟

Starter

Lotus Root Dumpling coated with Lightly Thickened Clear Sauce

爛漫

太刀魚と秋の吹寄せ

太刀魚柚香焼き 栗渋皮煮 江戸風玉子焼き

こんにゃく田楽 かすみ鴨あっさり煮

Colors of Autumn

Grilled Large-head Hairtail accompanied with EDO Delicacies

Chestnut Compote, EDO-style Omelet,

Miso-Glazed Konjac Skewer and slow-cooked Duck Breast

旨だし

鰐松茸

Soup

Clear Soup with Matsutake Mushroom
and grilled Pike Conger with sliced Sudachi

鮪と

長崎県産本鮪とむらさき

Sashimi

Pacific Bluefin Tuna

大鉢で

北海道富良野市産白玉葱『雪景色』 雲丹

Grilled Dish

White Onion “Yukigeshiki” with Sea Urchin

今夜の真打ち

鰻の柳川 仁淀川山椒

The Main Act

Yanagawa Nabe – Eel and Burdock Root Hot Pot, Egg-Bound Style

食事

山形県長井市産『つや姫』

江戸東京味噌で仕立てた味噌汁

自家製香の物

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot

Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit



IKI

— 粹 —

¥22,000

淡味

茨城県稲敷市産 れんこん三兄弟

Starter

Lotus Root Dumpling coated with Lightly Thickened Clear Sauce

爛漫

太刀魚と秋の吹寄せ

Colors of Autumn

Grilled Large-head Hairtail accompanied with EDO Delicacies

旨だし

鱧松茸

Soup

Clear Soup with Matsutake Mushroom
and grilled Pike Conger with sliced Sudachi

鮪と

長崎県産本鮪とむらさき

Sashimi

Pacific Bluefin Tuna

大鉢で

北海道富良野市産白玉葱『雪景色』 雲丹

Grilled Dish

White Onion “Yukigeshiki” with Sea Urchin

江戸の

蕎麦 めごち

“SOBA”

Chilled SOBA Noodles with EDO-style Dip Sauce
Accompanied with Seasonal Tempura

今夜の真打ち

鰻の柳川 仁淀川山椒

The Main Act

Yanagawa Nabe – Eel and Burdock Root Hot Pot, Egg-Bound Style

食事

山形県長井市産『つや姫』

江戸東京味噌で仕立てた味噌汁

自家製香の物

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot
Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit

最後に

八芳園洋菓子店のパウンドケーキ

With Our Gratitude

Pound Cake from Happo-en Patisserie



MIYABI

— 雅 —

¥27,500

淡味

茨城県稲敷市産 れんこん三兄弟

Starter

Lotus Root Dumpling coated with Lightly Thickened Clear Sauce

爛漫

太刀魚と秋の吹寄せ

Colors of Autumn

Grilled Large-head Hairtail accompanied with EDO Delicacies

旨だし

鱧松茸

Soup

Clear Soup with Matsutake Mushroom
and grilled Pike Conger with sliced Sudachi

鮪と

長崎県産本鮪とむらさき

Sashimi

Pacific Bluefin Tuna

大鉢で

北海道富良野市産白玉葱『雪景色』 雲丹

Grilled Dish

White Onion “Yukigeshiki” with Sea Urchin

江戸の

蕎麦 めごち

“SOBA”

Chilled SOBA Noodles with EDO-style Dip Sauce
Accompanied with Seasonal Tempura

今夜の真打ち

牛鍋 江戸味噌仕立て

The Main Act

Braised Wagyu Beef and Vegetables in Miso Flavored Sauce

食事

山形県長井市産『つや姫』

江戸東京味噌で仕立てた味噌汁

自家製香の物

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot
Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit

最後に

八芳園洋菓子店のパウンドケーキ

With Our Gratitude

Pound Cake from Happo-en Patisserie



SHOJIN

— 精進 —

¥22,000

淡味

茨城県稲敷市産 れんこん三兄弟

Starter

Lotus Root Dumpling coated with Lightly Thickened Clear Sauce

爛漫

秋の恵み 精進仕立て

Colors of Autumn

Grilled Matsutake Mushroom accompanied with EDO Delicacies

旨味

自家製豆腐

“UMAMI”

Homemade Tofu

大豆のちから

湯葉刺し 卵の花巻き

Shojin-style Sashimi

“YUBA(Tofu Skin)” and simmered Soy Pulp “Unohana” rolled in Nori Seaweed

大鉢で

北海道富良野市産白玉葱『雪景色』

Grilled Dish

White Onion “Yukigeshiki”

江戸の

蕎麦 精進揚げ

“SOBA”

Chilled SOBA Noodles with EDO-style Dip Sauce

Accompanied with Seasonal Vegetables Tempura

今夜の真打ち

精進鍋

The Main Act

Chef's Selection of Mushrooms Hot Pot

食事

山形県長井市産『つや姫』

江戸東京味噌で仕立てた味噌汁

自家製香の物

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot

Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit

最後に

BUTAI の羊羹

With Our Gratitude

Traditional Yokan BUTAI-style – Red Bean Jelly Dessert