



HANA

— 華 —

¥14,300

口福への扉

江戸東京野菜と鮫肝豆腐

Gateway to Gastronomic Happiness

Delicate Monkfish Liver Mousse with EDO-TOKYO Vegetables

爛漫

海と山の冬の幸

鰻春巻き 雲丹玉子

雪掛け栗 葱摺り流し 鯖小袖寿司

Colors of Winter

Spring Roll stuffed with Eel, Boiled Egg stuffed with Sea Urchin Sauce

Chestnut Compote, Velvety Leek Potage and Vinegared Mackerel Sushi

旨だし

寒鰯一汐 焼餅 黄柚子

Soup

Traditional Clear Soup with grilled Japanese Yellowtail

Grilled Rice Cake and Peeled Yuzu

鮪と大根

炙り鮪の大根卸し巻き 鮪の板谷漬け巻き

Sashimi

Pacific Bluefin Tuna with White Radish

今夜の真打ち

帆立と湯葉の小鍋仕立て

The Main Act

Scallop and Bean Curd Skin Hot Pot Mild White Miso Flavor

お食事

山形県長井市産『つや姫』の土鍋ごはん

本日のごはんのおかず 香の物 赤だし

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot

Today's Accompaniments, Miso Soup and Pickles

水菓子

季節の果物

Finale

Seasonal Fruit of the Month

※全て税込価格です。 ※別途サービス料 10%を加算させていただきます。



TAKUMI

— 匠 —

¥16,500

口福への扉

江戸東京野菜と鮫肝豆腐

Gateway to Gastronomic Happiness

Delicate Monkfish Liver Mousse with EDO-TOKYO Vegetables

爛漫

海と山の冬の幸

鰻春巻き 雲丹玉子

雪掛け栗 葱摺り流し 鯖小袖寿司

Colors of Winter

Spring Roll stuffed with Eel, Boiled Egg stuffed with Sea Urchin Sauce

Chestnut Compote, Velvety Leek Potage and Vinegared Mackerel Sushi

旨だし

寒鰯一汐 焼餅 黄柚子

Soup

Traditional Clear Soup with grilled Japanese Yellowtail

Grilled Rice Cake and Peeled Yuzu

鮪と大根

炙り鮪の大根卸し巻き 鮪の板谷漬け巻き

Sashimi

Pacific Bluefin Tuna with White Radish

江戸の

蕎麦と鰯

SOBA

SOBA Noodles and simmered Herring with EDO-style Soup

今夜の真打ち

帆立と湯葉の小鍋仕立て

The Main Act

Scallop and Bean Curd Skin Hot Pot Mild White Miso Flavor

お食事

山形県長井市産『つや姫』の煮え端と蟹ごはん

香の物 赤だし

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot topped with Crab Sauce

Today's Accompaniments, Miso Soup and Pickles

水菓子

季節の果物

Finale

Seasonal Fruit of the Month



IKI

— 粹 —

¥22,000

淡味

江戸東京野菜と煮蛸

Zen-like Simplicity

Simmered Octopus with EDO-TOKYO Vegetables

爛漫

海と山の冬の幸

鮫肝豆腐 雲丹玉子 雪掛け栗 葱摺り流し
鰻春巻き 鴨八幡巻き 鯖小袖寿司

Colors of Winter

Delicate Monkfish Liver Mousse, Boiled Egg stuffed with Sea Urchin Sauce
Chestnut Compote, Velvety Leek Potage, Spring Roll stuffed with Eel
Grilled Duck Breast wrapped on Burdock, and Vinegared
Chestnut Compote, Velvety Leek Potage and Vinegared Mackerel Sushi
Mackerel Sushi

大鉢で

海老芋 丸焼き 削りたての鰹節

Grilled Dish

Grilled Premium Japanese Taro “Ebi-imo” served with Freshly shaved Bonito Flakes

旨だし

寒鰯一汐 焼餅 黄柚子

Soup

Traditional Clear Soup with grilled Japanese Yellowtail
Grilled Rice Cake and Peeled Yuzu

鮪と大根

炙り鮪の大根卸し巻きと鮪の板谷漬け巻き

Sashimi

Pacific Bluefin Tuna with White Radish

江戸の

蕎麦と鰯

SOBA

SOBA Noodles and simmered Herring with EDO-style Soup

今夜の真打ち

帆立と湯葉の小鍋仕立て

The Main Act

Scallop and Bean Curd Skin Hot Pot Mild White Miso Flavor

お食事

山形県長井市産『つや姫』の煮え端と蟹ごはん

香の物 赤だし

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot topped with Crab Sauce
Today's Accompaniments, Miso Soup and Pickles

水菓子

季節の果物

Finale

Seasonal Fruit of the Month

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

※全て税込価格です。 ※別途サービス料 10%を加算させていただきます。



MIYABI

— 雅 —

¥27,500

淡味

江戸東京野菜と煮蛸

Zen-like Simplicity

Simmered Octopus with EDO-TOKYO Vegetables

爛漫

海と山の冬の幸

鮫肝豆腐 雲丹玉子 雪掛け栗 葱摺り流し
鰻春巻き 鴨八幡巻き 鯖小袖寿司

Colors of Winter

Delicate Monkfish Liver Mousse, Boiled Egg stuffed with Sea Urchin Sauce
Chestnut Compote, Velvety Leek Potage, Spring Roll stuffed with Eel
Grilled Duck Breast wrapped on Burdock, and Vinegared
Chestnut Compote, Velvety Leek Potage and Vinegared Mackerel Sushi
Mackerel Sushi

大鉢で

海老芋 丸焼き 削りたての鰹節

Grilled Dish

Grilled Premium Japanese Taro “Ebi-imo” served with Freshly shaved Bonito Flakes

旨だし

寒鰯一汐 焼餅 黄柚子

Soup

Traditional Clear Soup with grilled Japanese Yellowtail
Grilled Rice Cake and Peeled Yuzu

鮪と大根

炙り鮪の大根卸し巻きと鮪の板谷漬け巻き

Sashimi

Pacific Bluefin Tuna with White Radish

江戸の

蕎麦と鰯

SOBA

SOBA Noodles and simmered Herring with EDO-style Soup

今夜の真打ち

米沢牛陶板焼き

The Main Act

Premium Yonezawa Beef cooked on Hot Ceramic Plate

お食事

山形県長井市産『つや姫』の煮え端と蟹ごはん

香の物 赤だし

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot topped with Crab Sauce
Today's Accompaniments, Miso Soup and Pickles

水菓子

季節の果物

Finale

Seasonal Fruit of the Month

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