



# HANA

— 華 —

¥14,300

## 爛漫

すわいがにと千枚蕪 土佐酢ジュレ

温燻サーモン椿寿司 黄身香煎 海老芋おかき揚げ

温胡麻豆腐 べっこうあん 本山葵 萩唐西京漬け

Snow Crab and "Shogoin" Turnip Pickles topped with Bonito flavored Vinegar Jelly  
Camellia-shaped Smoked Salmon Sushi

Deep-fried "Ebi-imō" Japanese Taro coated with Rice Cracker

Warm Sesame Tofu served with Soy flavored Starchy Sauce

Miso-flavored Stem Lettuce

## 旨だし

薄葛仕立 れんこん三兄弟の蓮根饅頭

芽かぶ 金時人参 霞柚子

Lotus Root Dumpling served in Traditional Dashi Broth

Young Turnip Green, Japanese Carrot and Yuzu Citrus

## 造里

漬け鮓と鮓昆布締め

叩き長芋 穂紫蘇 海苔醤油 山葵

菜種昆布締め 竹紙昆布 煎り酒

Pacific Bluefin Tuna

Accompanied with Japanese Yam, Rape Blossom, Condiments and Wasabi

## 今夜の真打ち

寒鰈の小鍋仕立

金町小蕪 ちりめん白菜 芹 生七味おろし 自家製ぽん酢

Slices of Spanish Mackerel Hot Pot

Served with Seasonal Vegetables and Homemade Ponzu Citrus Sauce

## 御飯

山形県長井市産『つや姫』を使用した寒鰈の炊き込み御飯

赤出汁 香の物二種

"Tsuyahime" Rice cooked with Yellowtail

Accompanied with Miso Soup and Pickles

## 水菓子

季節の果物

Seasonal Fruit of the Month



# TAKUMI

— 匠 —

¥16,500

淡味

温胡麻豆腐 べっこうあん 本山葵

Warm Sesame Tofu served with Soy flavored Starchy Sauce

爛漫

ずわいがにと千枚蕪 土佐酢ジュレ

温燻サーモン椿寿司 黄身香煎 海老芋おかき揚げ

鰯塩麹焼き 松葉に赤蕪 萩唐西京漬け

Snow Crab and "Shogoin" Turnip Pickles topped with Bonito flavored Vinegar Jelly  
Camellia-shaped Smoked Salmon Sushi

Deep-fried "Ebi-imo" Japanese Taro coated with Rice Cracker

Grilled Spanish Mackerel Rice with Malt Flavor Miso-flavored Stem Lettuce

旨だし

薄葛仕立 れんこん三兄弟の蓮根饅頭

芽かぶ 金時人参 霞柚子

Lotus Root Dumpling served in Traditional Dashi Broth

Young Turnip Green, Japanese Carrot and Yuzu Citrus

造里

漬け鮓と鮓昆布締め

叩き長芋 穂紫蘇 海苔醤油 山葵

菜種昆布締め 竹紙昆布 煎り酒

Pacific Bluefin Tuna

Accompanied with Japanese Yam, Rape Blossom, Condiments and Wasabi

江戸の

十割蕎麦 きつね蕎麦 黒七味

SOBA Noodles and fried Tofu in EDO-style Soup

今夜の真打ち

鍋仕立

寒鰯 金町小蕪 ちりめん白菜 芹 生七味おろし 自家製ぽん酢

Slices of Yellowtail Hot Pot

Served with Seasonal Vegetables and Homemade Ponzu Citrus Sauce

御飯

山形県長井市産『つや姫』を使用した鰻蒲焼の炊き込み御飯

赤出汁 香の物二種

"Tsuyahime" Rice served with Grilled Eel Kabayaki

Accompanied with Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit of the Month

# IKI

ー 粋 ー

¥22,000

淡味

丸羽二重蒸し

芽葱 クコの実 露生姜 丸餡

Authentic-style Egg Custard with Soft-shelled Turtle  
Topped with Light flavored Starchy Sauce  
Scallion Sprouts, Goji Berry and Ginger Juice

爛漫

ずわいがにと千枚蕪 土佐酢ジュレ

温燻サーモン椿寿司 黄身香煎 海老芋おかき揚げ

鰯塩麹焼き 松葉に赤蕪 萩唐西京漬け

Snow Crab and "Shogoin" Turnip Pickles topped with Bonito flavored Vinegar Jelly  
Camellia-shaped Smoked Salmon Sushi

Deep-fried "Ebi-imo" Japanese Taro coated with Rice Cracker

Grilled Spanish Mackerel with Rice Malt Flavor, Miso-flavored Stem Lettuce

旨だし

薄葛仕立 れんこん三兄弟の蓮根饅頭

芽かぶ 金時人参 霰柚子

Lotus Root Dumpling served in Traditional Dashi Broth

Young Turnip Green, Japanese Carrot and Yuzu Citrus

造里

漬け鮓と鮓昆布締め

叩き長芋 穂紫蘇 海苔醤油 山葵

菜種昆布締め 竹紙昆布 煎り酒

Pacific Bluefin Tuna

Accompanied with Japanese Yam, Rape Blossom, Condiments and Wasabi

大鉢

大浦太牛蒡炭火焼 一杯醤油

Charcoal-grilled "Oh-Ura" Burdock Root Soy Flavor

江戸の

十割蕎麦 鴨南蛮仕立て 千住葱 黒七味

SOBA Noodles, slices of Duck Breast and "Senju" Leek served in EDO-style Soup

今夜の真打ち

小鍋仕立

寒鯵 金町小蕪 ちりめん白菜 芹 生七味おろし 自家製ぽん酢

Slices of Yellowtail Hot Pot

Served with Seasonal Vegetables and Homemade Ponzu Citrus Sauce

御飯

山形県長井市産『つや姫』を使用した鰻蒲焼の炊き込み御飯

赤出汁 香の物二種

"Tsuyahime" Rice served with Grilled Eel Kabayaki

Accompanied with Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit of the Month

甘味

八芳園洋菓子店 季節の小菓子

Happo-en Patisserie Seasonal Petits Fours

※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

丸羽二重蒸し

芽葱 クコの実 露生姜 丸餡

Authentic-style Egg Custard with Soft-shelled Turtle  
Topped with Light flavored Starchy Sauce  
Scallion Sprouts, Goji Berry and Ginger Juice

爛漫

ずわいがにと千枚蕪 土佐酢ジュレ

温燻サーモン椿寿司 黄身香煎 海老芋おかき揚げ

鰯塩麹焼き 松葉に赤蕪 萩唐西京漬け

Snow Crab and "Shogoin" Turnip Pickles topped with Bonito flavored Vinegar Jelly  
Camellia-shaped Smoked Salmon Sushi

Deep-fried "Ebi-imo" Japanese Taro coated with Rice Cracker

Grilled Spanish Mackerel with Rice Malt Flavor, Miso-flavored Stem Lettuce

旨だし

薄葛仕立 れんこん三兄弟の蓮根饅頭

芽かぶ 金時人参 霰柚子

Lotus Root Dumpling served in Traditional Dashi Broth

Young Turnip Green, Japanese Carrot and Yuzu Citrus

造里

漬け鮓と鮓昆布締め

叩き長芋 穂紫蘇 海苔醤油 山葵

菜種昆布締め 竹紙昆布 煎り酒

Pacific Bluefin Tuna

Accompanied with Japanese Yam, Rape Blossom, Condiments and Wasabi

大鉢

大浦太牛蒡炭火焼 一杯醤油

Charcoal-grilled "Oh-Ura" Burdock Root Soy Flavor

江戸の

十割蕎麦 鴨南蛮仕立て 千住葱 黒七味

SOBA Noodles, slices of Duck Breast and "Senju" Leek served in EDO-style Soup

今夜の真打ち

米沢牛のしゃぶしゃぶ サーロインとモモ

金町小蕪 ちりめん白菜 芹 生七味おろし 自家製ぽん酢

Slices of "Yonezawa" Beef Shabu-Shabu Style

Served with Seasonal Vegetables and Homemade Ponzu Citrus Sauce

御飯

山形県長井市産『つや姫』を使用した鰻蒲焼の炊き込み御飯

赤出汁 香の物二種

"Tsuyahime" Rice served with Grilled Eel Kabayaki

Accompanied with Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit of the Month

甘味

八芳園洋菓子店 季節の小菓子

Happo-en Patisserie Seasonal Petits Fours



# SHOJIN

－精進－

¥22,000

淡味

茨城県稻敷 れんこん三兄弟

Lotus Root Dumpling coated with Lightly Thickened Clear Sauce

爛漫

冬の恵み 精進仕立て

Sesame flavored Kudzu Tofu with EDO Delicacies

Deep-fried Bean Curd Soy Flavor, Vegetable Sushi, Grilled

Grilled King Oyster Mushroom, Grated Japanese Yam

Semi-dried Persimmon rolled on Lily Root Bulb, Chestnut Compote

大鉢で

海老芋 丸焼き とろろ昆布

Grilled Premium Japanese Taro “Ebi-imo” served with shaved Kelp

旨味

自家製豆腐

Homemade Tofu

大豆のちから

湯葉刺し 卵の花巻き

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

江戸の

きつね蕎麦

SOBA Noodles with EDO-style Broth

Topped with “Abura-age” fried Tofu

今夜の真打ち

精進鍋

Chef's Selection of Vegan Hot Pot

御飯

山形県長井市の『つや姫』

本日のおかず 味噌汁 香の物

“Tsuyahime” Rice served with Grilled Eel Kabayaki

Accompanied with Miso Soup and Pickles

水菓子

季節の果物

Seasonal Fruit of the Month

最後に

BUTAI の羊羹

Traditional Yukan BUTAI-style – Red Bean Jelly Dessert