



江戸前綴り

鮨と肴の舞台

A Culinary Stage of Sushi and Side Dishes

¥22,000

桜鯛薯蕷蒸し こごみ あおさあん 花卉百合根

Zen-like Simplicity

Steamed Red Snapper with grated Japanese Yam
Served with Fiddlehead Fern, Lily Root

メ小肌 墨烏賊 金目鯛焼霜仕立

Sushi Platter ~ Introduction

Marinated Gizzard Shad, Japanese Cuttlefish, Rare-broiled Splendid Alfonsino

初鯉 香り野菜添え おろし醤油 あけがらし

Seasonal Sashimi

Slices of Bonito with Aromatic Vegetables
Accompanied with grated Radish and Akegarashi
A traditional Japanese fermented mustard seasoning

車海老 煮蛤 赤貝

Sushi Platter ~ Development

Boiled Tiger Prawn, Blanched Hard Clam, Arc Shell

かすみ鴨の筍挟み焼き 仁淀川山椒

Poultry

Grilled Duck Breast with Bamboo Shoot
A touch of Japanese Pepper Powder

赤身ツケ 本鮪すき身の手巻き 中とろ 玉子焼き

Sushi Platter ~ Twist

Pacific Bluefin Tuna Sushi Assortment
Marinated Red Tuna with Soy Sauce, Tuna Hand Roll, Medium Fatty of Tuna
Accompanied with Edo-style Egg Omelet

極太白アスパラガスの丸焼き

Charcoal-grill

Char-broiled White Asparagus

煮穴子 葉山うに 干瓢巻き

Sushi Platter ~ Conclusion

Boiled Conger Eel, Sustainable Sea Urchin "Hayama Uni"
And rolled Sushi with braised Gourd

ねぎま汁 鮭つみれ 焼き葱 柚子

Tuna Dumpling and grilled Leek in Dashi Broth

季節の果物

Finale

Seasonal Fruit of the Day

※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。

*All prices are in Japanese Yen, inclusive of consumption tax
and subject to an additional service charge.