HANA

— 華 —

¥14,300

爛漫

かすみ鴨 有馬餡 銀杏
〆鯖小袖寿司 酢橘
渋皮栗白扇揚げ
蕪風呂吹き 柚子味噌
サーモン奉書巻

旨出汁

清汁仕立
鰤一汐 練馬大根
姫蕪 紅葉人参 松葉柚子

鮪と冬葱

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
青唐 削り鰹
煎り出汁

真打ち

鰻柳川仕立て
笹掻き牛蒡 九条葱
仁淀川山椒

御飯

山形県長井市 つや姫使用
銀しゃり御飯
留椀 香の物

甘味

洋梨の羽二重餅

※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

爛漫

かすみ鴨 有馬餡 銀杏
〆鯖小袖寿司 酢橘
渋皮栗白扇揚げ
蕪風呂吹き 柚子味噌
サーモン奉書巻

旨出汁

清汁仕立
鰤一汐 練馬大根
姫蕪 紅葉人参 松葉柚子

鮪と冬葱

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
青唐 削り鰹
煎り出汁

真打ち

米沢牛鍋 江戸味噌仕立て
焼豆腐 しんとり菜 霜降り平茸
九条葱 温玉

御飯

山形県長井市 つや姫使用
銀しゃり御飯
留椀 香の物

甘味

洋梨の羽二重餅

※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。

IKI

— 粋 —

¥22,000

淡 味

甘鯛蕪蒸し
銀餡 山葵

爛 漫

鰻一杯醤油焼 銀杏
〆鯖小袖寿司 巻海老キャビア
渋皮栗白和え 姫慈姑
サーモン奉書巻

旨出汁

清汁仕立
鰤一汐 練馬大根
姫蕪 紅葉人参 松葉柚子

鮪と冬葱

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
かすみ鴨 九条葱
仁淀川山椒

真打ち

金目鯛しゃぶしゃぶ
芹 しんとり菜 霜降り平茸
藻塩 酢橘

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
留椀 香の物

甘 味

洋梨の羽二重餅

※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

甘鯛蕪蒸し
銀餡 山葵

爛 漫

鰻一杯醤油焼 銀杏
〆鯖小袖寿司 巻海老キャビア
渋皮栗白和え 姫慈姑
サーモン奉書巻

旨出汁

清汁仕立
鰤一汐 練馬大根
姫蕪 紅葉人参 松葉柚子

鮪と冬葱

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
かすみ鴨 九条葱
仁淀川山椒

真打ち

米沢牛すき焼き仕立て
焼豆腐 しんとり菜 霜降り平茸
九条葱 温玉

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
留椀 香の物

甘 味

洋梨の羽二重餅

※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。

HANA

¥14,300

Colors of Autumn

Kasumi Duck with Arima-style Sauce and Ginkgo Nut
Vinegared Mackerel Kosode Sushi and Sudachi Citrus
Deep-fried Chestnut with Light Egg White Batter
Simmered Turnip with Yuzu Miso
Salmon Wrapped in Thinly Sliced Daikon Radish

Soup

Traditional-style Clear Soup
Lightly Salted Yellowtail and Nerima Daikon Radish
Baby Turnip, Maple-leaf Carrot and Yuzu Peel

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
Green Chili Pepper,
Shaved Bonito Flakes and Dashi Sauce

The Main Act

Eel Yanagawa-style Hot Pot with Egg
Shaved Burdock Root,
Kujo Green Onion
and Ground Japanese Pepper from Niyodogawa

Rice Meal

Steamed "Tsuyahime" Rice from Nagai City, Yamagata
Served with Miso Soup and Pickles

Dessert

Habutae Mochi Filled with Pear

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

TAKUMI

¥16,500

Colors of Autumn

Kasumi Duck with Arima-style Sauce and Ginkgo Nut
Vinegared Mackerel Kosode Sushi and Sudachi Citrus
Deep-fried Chestnut with Light Egg White Batter
Simmered Turnip with Yuzu Miso
Salmon Wrapped in Thinly Sliced Daikon Radish

Soup

Traditional-style Clear Soup
Lightly Salted Yellowtail and Nerima Daikon Radish
Baby Turnip, Maple-leaf Carrot and Yuzu Peel

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
Green Chili Pepper,
Shaved Bonito Flakes and Dashi Sauce

The Main Act

Yonezawa Beef Hot Pot with Edo-style Miso
Grilled Tofu,
Shintori Greens and Frosted Oyster Mushrooms
Kujo Green Onion and Onsen Egg (Soft-Cooked Egg)

Rice Meal

Steamed "Tsuyahime" Rice from Nagai City, Yamagata
Served with Miso Soup and Pickles

Dessert

Habutae Mochi Filled with Pear

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and subject to an additional service charge.

IKI

¥22,000

Taste of Freshness

Steamed Tilefish and Turnip
Dashi Starchy Sauce and Wasabi

Colors of Autumn

Soy Sauce-Grilled Eel and Ginkgo Nut
Vinegared Mackerel Kosode Sushi
and Boiled Tiger Prawn Topped with Caviar
Chestnut in its Inner Skin with Tofu Puree, Baby Arrowhead
Salmon Wrapped in Thinly Sliced Daikon Radish, with Dashi

Soup

Traditional-style Clear Soup
Lightly Salted Yellowtail and Nerima Daikon Radish
Baby Turnip, Maple-leaf Carrot and Yuzu Peel

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
Kasumi Duck, Kujo Green Onion
and Ground Japanese Pepper from Niyodogawa

The Main Act

Golden Eye Snapper Shabu-Shabu
Japanese Parsley,
Shintori Greens and Frosted Oyster Mushrooms
Sea Salt and Sudachi Citrus

Rice Meal

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

Dessert

Habutae Mochi Filled with Pear

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

MIYABI

¥27,500

Taste of Freshness

Steamed Tilefish and Turnip
Dashi Starchy Sauce and Wasabi

Colors of Autumn

Soy Sauce-Grilled Eel and Ginkgo Nut
Vinegared Mackerel Kosode Sushi
and Boiled Tiger Prawn Topped with Caviar
Chestnut in its Inner Skin with Tofu Puree, Baby Arrowhead
Salmon Wrapped in Thinly Sliced Daikon Radish, with Dashi

Soup

Traditional-style Clear Soup
Lightly Salted Yellowtail and Nerima Daikon Radish
Baby Turnip, Maple-leaf Carrot and Yuzu Peel

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
Kasumi Duck, Kujo Green Onion
and Ground Japanese Pepper from Niyodogawa

The Main Act

Yonezawa Beef Sukiyaki
Grilled Tofu,
Shintori Greens and Frosted Oyster Mushrooms
Kujo Green Onion and Onsen Egg (Soft-Cooked Egg)

Rice Meal

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

Dessert

Habutae Mochi Filled with Pear

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