

## Wagyu Steak rice bowl set

### 和牛ステーキ丼御膳

This is *Wagyu* (Local Japanese beef) prepared as a steak rice bowl.

It's served as *gozen* style (with small appetizer, simmered dish, soup and fruits).

地元産の和牛を贅沢に丼にしました。会席よりも気軽にお召し上がりいただける御膳です。



### Appetizer

先 附

### Food boiled and seasoned of the day

本日の煮物

### Wagyu Steak rice bowl

和牛ステーキ丼

Wagyu "Soshu" beef 80 g , Rice

Leek, Japanese *shiso* leaf, Garlic sauce, garlic chips, *Wasabi*, Japanese pickles

相州和牛 80 g 福島県産天のつぶ

白髪葱 刻み大葉 大蒜醤油 大蒜チップ 本山葵 香の物

### Grilled vegetable

焼野菜

### Miso Soup

赤出汁

### Seasonal fruits

季節の果物

¥ 13,000

# HANA-KAISEKI

## 華会席

Appetizer 先附	Red bean and green soybeans on top of sesame tofu, <i>dashi</i> (bonito stock), <i>wasabi</i> 萩豆富 美味出汁 山葵
Appetizer 二菜	<i>Enoki</i> mushroom, Chinese yam and salmon roe Chrysanthemum simmered with soy sauce 無松代と長芋いくら掛け 菊菊花身浸し
Soup お椀替り	<i>Dobin-mushi</i> ( <i>matsutake</i> mushroom and Japanese broth steamed in a teapot) 土瓶蒸し 松茸 車海老 白身 水菜 酢橘
Sashimi お造り	Sea bream, bonito, squid 金目鯛炙り 戻り鰹 青利烏賊 あしらい一式
Grilled dish 焼物	Japanese butterfish grilled with ginger, <i>Simeji</i> mushroom grilled with salted fish guts of bonito 目鯛生姜焼き 大黒占地酒盗焼き はじかみ
Boiled food 焼き合わせ	Chicken dumpling, deep-fried and boiled eggplant, taro, leaf bud 鳥丸 秋茄子阿蘭陀煮 小芋 青味 木の芽
Deep Fries 揚物	Burdock root rolled in fried pike conger, lily bulb fried with panko crumbs Gingko nut, seaweed salt 鰻八幡揚げ 大葉百合根パン粉揚げ 銀杏 藻塩
Rice ご飯	Rice, dried young sardine simmered with Japanese pepper sauce, Japanese pickles 福島県産天のつぶ じゃこ山椒煮 香の物三種盛り
Soup 留椀	<i>Miso</i> soup, Japanese pepper powder 赤出汁 粉山椒
Dessert 水菓子・甘味	Seasonal fruits, sweet potato jelly 季節の果物 芋羊羹

¥ 19,000

# TSUKI-KAISEKI

## 月会席

Appetizer 先附	Red bean and green soybeans on top of sesame tofu, sea urchin <i>Dashi</i> (bonito stock), wasabi 萩豆富 生雲丹 美味出汁 山葵
Appetizer 二菜	Vegetables dressed with vinegar, crab, bok choy, chinese yam, field caviar, radish 合い混ぜ 蟹身 軸菜 長芋 とんぶり 針ラレシ 生姜酢 Shiitake mushrooms with edible chrysanthemums 菊花と椎茸浸し
Soup お椀替り	<i>Dobin-mushi</i> ( <i>matsutake</i> mushroom and Japanese broth steamed in a teapot) <i>Matsutake</i> mushroom, prawn, fish, potherb mustard, <i>sudachi</i> 土瓶蒸し 松茸 車海老 白身 水菜 酢橘
Sashimi お造り	Striped jack, bonito, prawn, vegetables assortment 縞鯨 戻り鰹 車海老 あしらえ一式
Grilled dish 焼物	Grilled sea bream Shimeji mushroom grilled with salted fish guts of bonito, japanese ginger 小鯛柴焼き 大黒占地酒盗焼き はじかみ
Boiled food 煮物	Conger eel, turnip, spinach, <i>yuba</i> (soy-milk skin), leaf bud 煮穴子 蕪 法蓮草 箱根湯葉 木の芽
Meat dish 強肴	<i>Soshu</i> beef sirloin, colorful vegetables, seaweed salt, <i>wasabi</i> 相州牛サーロイン 彩り野菜 藻塩 本山葵
Rice ご飯	Claypot rice, dried young sardine simmered with Japanese pepper sauce, Japanese pickles 土鍋にて 福島県産天のつぶ じゃこ山椒煮 香の物三種盛り
Soup 留椀	<i>Miso</i> soup, Japanese pepper powder 赤出汁 粉山椒
Dessert 水菓子・甘味	Seasonal fruits, sweet potato jelly 季節の果物 芋羊羹

¥ 23,000

# KIIKU-KAISEKI

## 菊会席

Appetizer 先附	Duck meat simmered with salt, fig, sesame sauce 秋鴨塩蒸し 無花果 利久餡
Appetizer 二菜	Mashed boiled green soy beans, grilled eggplant, seared pike conger ずんだ和え 焼茄子 炙り鰻
Small dish お凌ぎ	Glutinous rice steamed with ginkgo nut, salted and dried mullet roe powder 銀杏飯蒸し 粉唐墨
Soup お椀替り	<i>Dobin-mushi</i> ( <i>matsutake</i> mushroom and Japanese broth steamed in a teapot) <i>Matsutake</i> mushroom, prawn, fish, potheb mustard, <i>sudachi</i> 土瓶蒸し 松茸 車海老 白身 水菜 酢橘
Sashimi お造り	Sea urchin, bonito, striped jack, vegetable assortment 生雲丹 戻り鰹 縞鯨 あしらえ一式
Grilled dish 焼物	Grilled barracuda, smartweed vinegar, <i>Simeji</i> mushroom grilled with salted fish guts of bonito かます筒焼き 蓼酢 大黒占地酒盗焼き はじかみ
Boiled food 煮物	Spiny lobster boiled with <i>miso</i> , Turnip, taro, spinach, <i>yuzu</i> citrus 伊勢海老西京煮 蕪 小芋 法蓮草 針柚子
Meat dish 強肴	<i>Soshu</i> beef tenderloin, Colorful vegetables, seaweed salt, <i>wasabi</i> 相州牛ヒレ 彩り野菜 藻塩 本山葵
Rice ご飯	Clay pot rice with <i>matsutake</i> mushroom, wild chervil, Japanese pickles 土鍋にて 松茸ご飯 三つ葉 香の物三種盛り
Soup 留椀	<i>Miso</i> soup, Japanese pepper powder 赤出汁 粉山椒
Dessert 水菓子・甘味	Seasonal fruits, sweet potato jelly 季節の果物 芋羊羹

¥ 27,000

# ANNIVERSARY KAISEKI

## 146 周年会席

Appetizer 先附	Duck meat simmered with salt, fig, sesame sauce 秋鴨塩蒸し 無花果 利久餡
Appetizer 二 菜	Mashed boiled green soy beans, grilled eggplant, seared pike conger ずんだ和え 焼茄子 炙り鰻
Small dish お凌ぎ	Glutinous rice steamed with ginkgo nut, salted and dried mullet roe powder 银杏飯蒸し 粉唐墨
Soup お椀替り	<i>Dobin-mushi</i> (matsutake mushroom and Japanese broth steamed in a teapot) <i>Matsutake</i> mushroom, prawn, fish, potherb mustard, <i>sudachi</i> 土瓶蒸し 松茸 車海老 白身 水菜 酢橘
Sashimi お造り	Sea urchin, flathead, grunt, vegetable assortment 生雲丹 真鯛 伊佐木 あしらえ一式
Grilled dish 焼物	Grilled barracuda, smartweed vinegar, <i>Simeji</i> mushroom grilled with salted fish guts of bonito かます筒焼き 蓼酢 大黒占地酒盗焼き はじかみ
Boiled food 煮物	Spiny lobster boiled with <i>miso</i> , Turnip, taro, spinach, <i>yuzu</i> citrus 伊勢海老西京煮 蕪 小芋 法蓮草 針柚子
Main dish 強肴	Eggplant grilled with sweet <i>miso</i> , <i>Soshu</i> beef, leek, sweet miso 秋茄子鴨焼き 相州牛 鬚葱 田楽味噌 煎り出し
Deep Fries 揚物	Burdock root rolled in fried pike conger, lily bulb fried with panko crumbs Ginkgo nut, seaweed salt 鰻八幡揚げ 大葉百合根パン粉揚げ 银杏 藻塩
Rice ご飯	Clay pot rice with <i>matsutake</i> mushroom, wild chervil, Japanese pickles 土鍋にて 松茸ご飯 三つ葉 香の物三種盛り
Soup 留椀	<i>Miso</i> soup, Japanese pepper powder 赤出汁 粉山椒
Dessert 水菓子・甘味	Seasonal fruits, sweet potato jelly 季節の果物 芋羊羹

¥ 32,000

# VEGETARIAN-KAISEKI

## 野菜会席

※It is a reservation product until 5pm on that day. 当日17時までのご予約にて承ります

Appetizer 先附	Red bean and green soybeans on top of sesame tofu, <i>dashi</i> (bonito stock), <i>wasabi</i> 萩豆富 美味出汁 山葵
Appetizer 二菜	Vegetables dressed with vinegar, bok choy, chinese yam, field caviar, radish 合い混ぜ 軸菜 長芋 とんぶり 針ラレシ 生姜酢 Shiitake mushrooms with edible chrysanthemums 菊花と椎茸浸し
Soup お椀替り	<i>Dobin-mushi</i> ( <i>matsutake</i> mushroom and Japanese broth steamed in a teapot) <i>Matsutake</i> mushroom, burdock, carrot, <i>enoki</i> mushroom, potherb mustard, <i>sudachi</i> 土瓶蒸し 松茸 牛蒡 人参 松代 水菜 酢橘
Sashimi 造り替り	<i>Yuba</i> (soy-milk skin), avocado, konjak, Vegetable assortment 箱根湯葉 アボカド 刺身蒟蒻 あしらい一式
Grilled dish 焼物	Grilled eggplant and radish cake, leek, Japanese ginger 秋茄子と大根餅の焔焼き 鬚葱 はじかみ
Boiled food 煮物	Deep-fried and boiled taro, squash, lotus root, turnip, grated radish, ginger 里芋揚げ出し 南瓜 蓮根 蕪 白山 艾生姜 青味
Deep Fries 揚物	Fried dried wheat gluten wrapped in laver, chestnut, ginkgo nut, red chili, seaweed salt 車麩磯辺揚げ 栗 銀杏 赤唐辛子 藻塩
Rice ご飯	Clay pot rice with mushroom, wild chervil, Japanese pickles 土鍋にて 茸ご飯 香の物三種盛り
Soup 留椀	Miso soup, Japanese pepper powder 赤出汁 粉山椒
Dessert 水菓子・甘味	Seasonal fruits, sweet potato jelly 季節の果物 芋羊羹

¥ 19,000

## Seasonal dish

### 季節の一品

#### Appetizer 前菜

Assorted seasonal platters

長月の八寸

¥ 4,200

Assorted sashimi

本日のお造り盛り合わせ

three kinds 三種/ ¥ 3,000

five kinds 五種/ ¥ 4,500

#### Main dish 主菜

Stewed diced pork with koji, eggplant, taro, leek

湘南ポーク麴煮 茄子阿蘭陀煮 小芋 白髪葱

¥ 2,500

Barracuda grilled with salt

かます塩焼き

¥ 3,500

Seasonal vegetables and seafood tempura Vegetable's assortment of five kinds Seafood's assortment of two kinds

季節野菜と魚介の天婦羅 ~野菜五種と魚介二種~

¥ 3,800

Seasonal vegetables tempura

季節野菜の天婦羅

¥ 3,800

Spiny lobster boiled with *miso*, turnip, taro, leaf bud

伊勢海老西京煮 蕪 小芋 木の芽

¥ 5,800

Grilled spiny lobster

伊勢海老鬼殻焼き

¥ 6,500

Grilled Japanese *soshu* 'Wagyu' beef sirloin, colorful vegetables

相州和牛ステーキ 彩り野菜

100 g / ¥ 7,800 200 g / ¥ 14,000

#### Rice 食事

Assortment of eight kinds of vegetables *sushi*

野菜寿司 <<八貫>>

¥ 2,000

Assortment of five kinds of sushi

寿司盛り合わせ <<五貫>>

¥ 3,000

Clay pot mushrooms rice

土鍋ご飯 <二人前> 木の子ご飯

¥ 3,200

Clay pot rice *matsutake* mushroom rice

土鍋ご飯 <二人前> 松茸ご飯

¥ 9,500

#### Dessert 水菓子・甘味

Seasonal fruits

季節の果実

¥ 1,500

Dessert and fruits set

水菓子・甘味セット

¥ 2,100

The above amount includes service charge and consumption tax. 上記の金額には消費税、サービス料が含まれております。