

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

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| Appetizer 先 附 | Peanut tofu, wolf berry, <i>Dashi</i> (bonito stock), <i>wasabi</i> 落花生豆腐 枸杞の実 美味出汁 山葵 |
| Appetizer 二 菜 | Crown daisy and persimmon, sesame and tofu dressing Mukago yam dressed with tartar sauce, sea grapes, onion, parsley 菊菜と柿の白和え 零余子たるたる和え 海ぶどう 玉葱 ぱせり |
| 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 | Barracuda, bonito, squid, vegetables assortment かます 戻り鰹 青利烏賊 あしらい一式 |
| Grilled dish 焼 物 | Salmon grilled with soy sauce, <i>shiitake</i> mushroom, lotus root crackers, small sweet pepper Japanese ginger, ear of rice plant 【杉板焼き】 秋鮭柚庵焼き 椎茸 蓮根煎餅 青唐油焼き はじかみ 稲穂 |
| Boiled food 煮 物 | Sea bream, burdock root, carrot, <i>enoki</i> mushroom Yellow chrysanthemum, thin starchy sauce, ginger 【錦秋蒸し】 鯛 牛蒡人参 松代 黄菊 銀鮎 露生姜 |
| Deep Fries 揚 物 | <i>Tempura</i> pike conger fried with sea weed, sweet potato, <i>Fu</i> (Japanese dry wheat gluten) Ginkgo nut, fried fine wheat noodles, seaweed salt 【吹き寄せ揚げ】 鱧磯辺揚げ 公孫樹丸十 紅葉麩 銀杏 松葉素麺 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 red bean and chestnut soup 季節もの 栗善哉 |

¥ 19,000

TSUKI-KAISEKI

月会席

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| Appetizer 先附 | Peanut tofu, sea urchin, <i>Dashi</i> (bonito stock), <i>wasabi</i> 落花生豆富 生雲丹 美味出汁 山葵 |
| Appetizer 二菜 | Persimmon pickled with vinegar, crab, yellow chrysanthemum Eggplant and <i>shimeji</i> mushroom dressed with mashed green soybeans 柿膾 蟹身 黄菊 焼き茄子と占地のずんだ和え |
| 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 | Sea bream, bonito, barracuda, vegetables assortment 金目鯛 戻り鰹 かます あしらえ一式 |
| Grilled dish 焼物 | Abalone grilled with soy sauce, <i>shiitake</i> mushroom Lotus root crackers, small sweet pepper, Japanese ginger, ear of rice plant 【杉板焼き】 蝦夷鮑柚庵焼き 椎茸 蓮根煎餅 青唐油焼き はじかみ 稲穂 |
| Boiled food 煮物 | Deep-fried and boiled salmon, taro, squash, <i>Fu</i> (Japanese dry wheat gluten), leaf bud 秋鮭阿蘭陀煮 小芋 南瓜 紅葉麩 青味 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 | Clay pot 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 red bean and chestnut soup 季節もの 栗善哉 |

¥ 23,000

KIIKU-KAISEKI

菊会席

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| Appetizer 先 附 | Grilled persimmon, persimmon and crown daisy dressed with sesame vinegar, crab, yellow chrysanthemum 柿釜盛り 柿と菊菜の胡麻和え 蟹身 黄菊 |
| Appetizer 二 菜 | Deep-fried and boiled tomato, grated radish, green onion, ginger 姫蕃茄揚げ出し 卸し 小口葱 針生姜 |
| Small dish お 凌 ぎ | Seared pike conger <i>Sushi</i> , ginger pickled with sweet vinegar 鱧小袖寿司 新生姜甘酢漬け |
| 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 | Sea bream, bonito, flounder, vegetable assortment 金目鯛 戻り鰹 平目 あしらえ一式 |
| Grilled dish 焼 物 | Spiny lobster grilled with soy sauce, <i>shiitake</i> mushroom Lotus root crackers, small sweet pepper, Japanese ginger, ear of rice plant 【杉板焼き】 伊勢海老 柚庵焼き 椎茸 蓮根煎餅 青唐油焼き はじかみ 稲穂 |
| Boiled food 煮 物 | Sweet fish with herring roe simmered in Japanese broth Taro, squash, <i>Fu</i> (Japanese dry wheat gluten), Leaf bud 子持ち鮎煮浸し 小芋 南瓜 紅葉麩 青味 木の芽 |
| 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 red bean and chestnut soup 季節もの 栗善哉 |

¥ 27,000

ANNIVERSARY KAISEKI

146 周年会席

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| Appetizer | Grilled persimmon, persimmon and crown daisy dressed with sesame vinegar, crab, yellow chrysanthemum |
| 先附 | 柿釜盛り 柿と菊菜の胡麻和え 蟹身 黄菊 |
| Appetizer | Deep-fried and boiled tomato, grated radish, green onion, ginger |
| 二菜 | 姫蕃茄揚げ出し 卸し 小口葱 針生姜 |
| Small dish | Seared pike conger <i>Sushi</i> , ginger pickled with sweet vinegar |
| お凌ぎ | 鱧小袖寿司 新生姜甘酢漬け |
| Soup | <i>Dobin-mushi</i> (<i>matsutake</i> mushroom and Japanese broth steamed in a teapot) |
| お椀替り | <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 | Sea bream, bonito, flounder, vegetable assortment |
| お造り | 金目鯛 戻り鰹 平目 あしらえ一式 |
| Grilled dish | Spiny lobster grilled with soy sauce, <i>shiitake</i> mushroom |
| 焼物 | Lotus root crackers, small sweet pepper, Japanese ginger, ear of rice plant 【杉板焼き】 伊勢海老袖庵焼き 椎茸 蓮根煎餅 青唐油焼き はじかみ 稲穂 |
| Boiled food | Taro, squash, <i>Fu</i> (Japanese dry wheat gluten), leaf bud |
| 煮物 | 子持ち鮎煮浸し 小芋 南瓜 紅葉麩 青味 木の芽 |
| Main dish | <i>Soshu</i> beef tenderloin, colorful vegetables, seaweed salt, <i>wasabi</i> |
| 強肴 | 相州牛ヒレ 彩り野菜 藻塩 本山葵 |
| Deep Fries | Deep-fried shrimp dumpling, , sweet potato, <i>Fu</i> (Japanese dry wheat gluten) |
| 揚物 | Ginkgo nut, fried fine wheat noodles, seaweed salt 海老真丈豊年揚げ 公孫樹丸十 紅葉麩 銀杏 松葉素麵 藻塩 |
| Rice | Clay pot rice with <i>matsutake</i> mushroom, wild chervil, Japanese pickles |
| ご飯 | 土鍋にて 松茸ご飯 三つ葉 香の物三種盛り |
| Soup | <i>Miso</i> soup, Japanese pepper powder |
| 留椀 | 赤出汁 粉山椒 |
| Dessert | Seasonal fruits, sweet red bean and chestnut soup |
| 水菓子・甘味 | 季節もの 栗善哉 |

¥ 32,000

Seasonal dish

季節の一品

Appetizer 前菜

Assorted seasonal platters

神無月の八寸

¥ 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

Boiled sea bream, vegetables, starchy sauce

錦秋蒸し

¥ 3,100

Sweet fish with herring roe simmered in Japanese broth

子持ち鮎煮浸し

¥ 3,750

Salmon grilled with salt

秋鮭塩焼き

¥ 3,750

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

¥ 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

¥ 4,000

Clay pot rice *matsutake* mushroom rice

土鍋ご飯 <二人前> 松茸ご飯

¥ 11,500

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。