



KENNJO GOZEN

献上御膳

¥5,500-

KENNJOGOZEN MISAI

献上御膳 味彩

～みさい～

¥7,500-



MIYABI

昼会席 雅

～みやび～

¥18,000-



写真はイメージです。

## 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’ beef 80 g , Rice

Leek, Japanese *shiso* leaf, garlic sauce, garlic chips, *wasabi*, Japanese pickles

和牛 80 g 岩手県花巻産ひとめぼれ

白髪葱 刻み大葉 大蒜醤油 大蒜チップ 本山葵 香の物

### Grilled vegetables

焼野菜

### Miso soup

赤出汁

### Seasonal fruits

季節の果物

¥ 13,000

# KENNJO GOZEN

## 献上御膳

**Appetizer** Mushrooms and chrysanthemum grilled and boiled in fish stock  
**先付** (*Shimeji* mushroom, *enoki* mushroom, edible chrysanthemum, potherb mustard, field caviar)  
木の子と菊菜焼き身浸し 占地茸 松代 菊花 水菜 とんぶり

### ~ Assorted Meal Box 献上箱 ~

**Small dish** Sesame *tofu*, *miso*, Malabar spinach, pine nut  
**小鉢** 胡麻豆腐 練味噌 花蔓紫 松の実

**Sashimi** Seared bonito, vegetables assortment, ginger and *ponzu* dressing  
**お向こう** 戻り鰹炙り 打ち野菜彩々 生姜ぽん酢どれっしんぐ

**Grilled dish** Steamed and grilled chicken  
**焼物** *Kamaboko* (fish cake) grilled with yolk, sweet roast chestnut boiled in white wine  
Ginkgo nut, *myoga* (Japanese ginger)  
美味鶏蒸し焼き  
焼板蒲鉾焼 甘栗わいん煮  
銀杏 妙姜子酢取り

**Boiled food** Turnip in steamed egg custard, lily bulb, turnip green, starchy sauce  
**煮物** 蕪月見蒸し かき百合根 蕪菜 旨出汁餡

**Deep fries** Deep-fried barracuda with rice cracker and onion, deep-fried *maitake* mushroom  
**揚げ物** Sweet potato, Japanese green pepper, *tempura* dipping sauce  
網代産かますめんちあられ揚げ  
舞茸衣揚げ 丸十小角 志々唐 白そば汁

**Rice** Rice, boiled salmon and turnip green, Japanese pickles, kelp boiled with Japanese pepper  
**ご飯** 米どころ花巻産「ひとめぼれ」 鮭と青菜炒り煮 香の物 昆布有馬煮

**Soup** *Miso* soup *nameko* mushroom, sea lettuce  
**留碗** 小田原「いいち味噌」合せ仕立て 滑子茸 あをさ

**Dessert** Roasted Japanese stems tea pudding, *matcha* crackers  
**菓子** ほうじ茶ぷりん 抹茶あられ

¥ 5,500

# KENNJOGOZEN MISAI

## 献上御膳 味彩〜みさい〜

**Appetizer** Mushrooms and chrysanthemum grilled and boiled in fish stock  
**先付** (*Shimeji* mushroom, *enoki* mushroom, edible chrysanthemum, potherb mustard, field caviar)  
木の子と菊菜焼き身浸し 占地茸 松代 菊花 水菜 とんぶり

### ~ Assorted Meal Box 献上箱 ~

**Small dish** Sesame *tofu*, miso, Malabar spinach, pine nut  
**小鉢** 胡麻豆腐 練味噌 花蔓紫 松の実

**Sashimi** Seared bonito, vegetables assortment, ginger and *ponzu* dressing  
**お向こう** Amberjack, gnome fish, *wasabi*, vegetables assortment  
戻り鰹炙り 打ち野菜彩々 生姜ぼん酢どれっしんぐ  
汐子長手作り 黒むつそぎ身 山葵 妻物一式 土佐醤油

**Grilled dish** Steamed and grilled chicken  
**焼物** *Kamaboko* (fish cake) grilled with yolk, sweet roast chestnut boiled in white wine  
Ginkgo nut, *myoga* (Japanese ginger)  
美味鶏蒸し焼き  
焼板蒲鉾焼き 甘栗わいん煮  
銀杏 妙姜子酢取り

**Boiled food** Turnip in steamed egg custard, lily bulb, turnip green, starchy sauce  
**煮物** 蕪月見蒸し かき百合根 蕪菜 旨出汁飴

**Deep fries** Deep-fried barracuda with rice cracker and onion, deep-fried *maitake* mushroom  
**揚げ物** Sweet potato, Japanese green pepper, *tempura* dipping sauce  
網代産かますめんちあられ揚げ  
舞茸衣揚げ 丸十小角 志々唐 白そば汁

**Meal** Clay pot rice with mushroom, deep-fried tofu, wild chervil  
**食事** Japanese pickles, kelp boiled with Japanese pepper  
米どころ花巻産「ひとめぼれ」茸ご飯土鍋炊き 摘茸彩々 薄揚げ 三つ葉

**Soup** *Miso* soup, *nameko* mushroom, sea lettuce  
**留碗** 小田原「いいち味噌」合せ仕立て 滑子茸 あをさ

**Dessert** Pear, grape, lemon jelly, goji berry  
**水菓子** 有の実 甲州ぶどう 小田原はなまる農園れもんじゅれ 枸杞の実

**Dessert** Roasted Japanese stems tea pudding, *matcha* crackers  
**甘味** ほうじ茶ぷりん 抹茶あられ

¥7,500

# YASAI GOZEN vegetable-based meal

## 野菜御膳

※It is a reservation product until the three day before.

三日前までの予約制にて承ります

### Appetizer

先付

Boiled chrysanthemum, edible chrysanthemum, mushrooms, field caviar

菊花浸し 菊菜 焼き茸 とんぶり

### ~ Assorted Meal Box 献上箱 ~

### Small dish

小鉢

Sesame *tofu*, Malabar spinach, pine nut, *miso*

胡麻豆腐 花蔓紫 松の実 練味噌

### *Sashimi*

生替わり

*Yuba* (soy-milk skin), konjac, *wasabi*, vegetables assortment, onion soy sauce

箱根山の湯葉 刺身蒟蒻 山葵 妻物一式 玉葱醤油

### Grilled dish

喰焼

Grilled *Fu* (Japanese dry wheat gluten) and colorful vegetables

生麩と季の彩り野菜鉄焼き

### Boiled food

煮物

Deep-fried and boiled turnip, potato, grated radish, green vegetable, ginger

蕪とインカのめざめ揚げ出し 煮をろし 青菜 生姜

### Deep fries

揚げ物

Vegetables *tempura*, seaweed salt

秋野菜精進揚げ 藻塩

### Rice

ご飯

Sweet potato rice, roasted sesame, Japanese pickles

さつま芋ご飯 煎り胡麻 香の物

### Soup

留碗

*Miso* soup

小田原「いいちみそ」合わせ仕立て

### Dessert

水菓子

Pear, grape

有の実 甲州ぶどう

¥7,500

# MIYABI

## 昼会席 雅

Appetizer 先付	Mushrooms and chrysanthemum grilled and boiled in fish stock ( <i>Shimeji</i> mushroom, <i>enoki</i> mushroom, edible chrysanthemum, potherb mustard, field caviar) 木の子と菊菜焼き身浸し 占地茸 松代 菊花 水菜 とんぶり
Soup お椀	<i>Dobin-mushi</i> ( <i>matsutake</i> mushroom and Japanese broth steamed in a teapot) <i>Matsutake</i> mushroom, sea bream, potherb mustard, <i>sudachi</i> 土瓶蒸し 松茸 鯛 水菜 酢橘
<i>Sashimi</i> 造り	Seared bonito, vegetables assortment, ginger and <i>ponzu</i> dressing Amberjack, gnome fish, <i>wasabi</i> , vegetables assortment 戻り鰹炙り 打ち野菜彩々 生姜ぽん酢どれっしんぐ 汐子長手作り 黒むつそぎ身 山葵 妻物一式 土佐醤油
Grilled dish 焼物	Cutlass fish grilled with soy sauce and citrus, <i>kamaboko</i> (fish cake) grilled with yolk Taro, Sweet roast chestnuts boiled in white wine, chestnut Ginkgo nut, <i>myoga</i> (Japanese ginger), sesame <i>tofu</i> , Malabar spinach, pine nut, miso 太刀魚柚庵焼き 焼板蛸焼き 絹かつぎ 甘栗わいん煮 いが栗 銀杏 妙姜子酢取り 胡麻豆腐 花蔓紫 松の実 練味噌
Boiled dish 煮物	Turnip in steamed egg custard, lily bulb, turnip green, starchy sauce 蕪月見蒸し かき百合根 蕪菜 旨出汁餡
Meat dish 強肴	<i>Soshu</i> beef sirloin steak grilled with black pepper, grilled colorful vegetables, <i>yuzu</i> pepper 相州牛サーロイン黒胡椒焼き 季の温野菜 柚子胡椒
Rice ご飯	Clay pot rice with mushroom, deep-fried <i>tofu</i> , wild chervil 米どころ花巻産「ひとめぼれ」茸ご飯土鍋炊き 摘茸彩々 薄揚げ 三つ葉 Japanese pickles 香の物
Soup 留椀	<i>Miso</i> soup, <i>nameko</i> mushroom, sea lettuce 小田原「いいち味噌」合わせ仕立て 滑子茸 あをさ
Dessert 水菓子 甘味	Pear, grape, lemon jelly, goji berry, roasted Japanese stems tea pudding, <i>matcha</i> crackers 有の実 甲州ぶどう 小田原はなまる農園れもんじゅれ 枸杞の実 ほうじ茶ぷりん 抹茶あられ

¥ 18,000



## Seasonal dish

### 季節の一品

#### Appetizer 前菜

Assorted seasonal platters

長月の八寸

¥ 4,700

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 seasonal vegetables, lotus root dumpling *wasabi*

錦秋蒸し

¥ 800

Deep-fried and boiled abalone and fig

鮑と無花果の揚げ出し

¥ 2,200

杉板焼き

¥ 2,600

Seasonal vegetables *tempura*

季節野菜の天婦羅

¥ 3,800

*Dobin-mushi* (*Matsutake* mushroom and Japanese broth steamed in a teapot)

土瓶蒸し

¥ 4,200

Grilled abalone

鮑ステーキ

¥ 4,800

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～

¥ 5,800

Grilled Japanese 'Wagyu' beef sirloin, colorful vegetables

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 rice with mushrooms, deep-fried *tofu*, wild chervil

土鍋ご飯〈二人前〉茸ご飯 薄揚げ 三つ葉

¥ 1,800

Clay pot rice with *Matsutake* mushroom, deep-fried *tofu*, wild chervil

土鍋ご飯〈二人前〉松茸ご飯 薄揚げ 三つ葉

¥ 6,800

#### 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。