



HANA-KAISEKI

華会席

¥20,000-



TSUKI-KAISEKI

月会席

¥25,000-



ANNIVERSARY KAISEKI

リニューアルオープン
5周年会席

¥32,000-



VEGETARIAN-KAISEKI

野菜会席

¥20,000-

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 80g, Rice

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

和牛 80g 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 vegetable

焼野菜

Miso soup

赤出汁

Seasonal fruits

季節の果物

¥ 15,000

HANA-KAISEKI

華会席

Appetizer 先付	Green peas <i>tofu</i> , red bean, <i>Dashi</i> (bonito stock), <i>wasabi</i> 新緑豆富 小豆 美味出汁 山葵
Soup お椀	White asparagus soup, steamed sea bream, black pepper 白アスパラ播り流し 甘鯛塩蒸し 黒胡椒
<i>Sashimi</i> お造り	Bonito, red sea bream, squid, vegetables assortment 鰹焼霜造り 金目鯛 青利烏賊 あしらい一式
Grilled dish 焼八寸	Grilled Japanese sea bass, grated white radish and smartweed, crab <i>Sushi</i> Fried and boiled freshwater shrimp, konjac, fried crispy small sardine Sweet potato compote with lemon, sweet pickled lotus root 鱸油焼き 蓼おろし 笹巻寿司 川海老艶煮 雷蒟蒻 豊翳嶺岡焼 新丸十檸檬煮 新蓮根甘酢漬け
Boiled food 煮物	Simmered conger eel <i>Udo</i> (wild vegetable), bamboo shoot, squash, butterbur 穴子鳴門巻 独活 破竹 黒皮南瓜 青味 木の芽
Deep fried 揚物	Deep-fried young sweet fish, fried and sandwich shrimp dumpling between eggplant Bell pepper, <i>Maccha</i> flavored salt 稚鮎天婦羅 茄子挟み揚げ 青唐 抹茶塩
Rice ご飯	Rice, Japanese pickles, dried young sardine simmered with Japanese pepper 米どころ花巻産ひとめぼれ 香の物三種 じゃこ山椒煮
Soup 留椀	Red <i>Miso</i> soup, Japanese pepper 赤出汁 粉山椒
Dessert 水菓子・甘味	Seasonal fruits 季節もの <i>Kashiwa-mochi</i> (a rice cake stuffed with sweet bean paste and wrapped with oak leaf) 柏餅

※You can't eat the oak leaf, it's just for flavoring. Please peel out it and enjoy.

¥ 20,000

TSUKI-KAISEKI

月会席

Appetizer 旬菜	Boiled octopus, grated okra, <i>Sake</i> flavored Frying fish roe mixed with scallop, shimeji mushroom, and broccoli White taro stem toss with <i>tofu</i> , goji berry 湯引き蛸 叩きおくら 煎り酒 とびこ和え 帆立 占地 ブロッコリー 白芋茎利久和え くこの実
Soup お椀	Clear soup, greenling, <i>Fu</i> (Japanese wheat gluten flavored mug wort) Oriental pickling melon, <i>Udo</i> (wild vegetable), butterbur 清汁仕立て 相並葛打ち 蓬麩 白瓜 針独活 木の芽
<i>Sashimi</i> お造り	Bonito, grunt, prawn, vegetables assortment 鰹焼霜造り 伊佐木 車海老 あしらい一式
Grilled dish 焼物	Grilled abalone with butter and soy sauce Asparagus, young corn, zucchini, snap pea 鮑嶺岡焼き あすぱら ヤングコーン ズッキーニ スナップ豌豆
Boiled dish 煮物	Steamed egg and soy milk custard, chicken, broad bean, <i>Dashi</i> (bonito stock), grated ginger 南禅寺蒸し 美味鶏 一寸豆 銀鮓 艾生姜
Small pot すきやき	<i>Sukiyaki</i> , <i>wagyu</i> beef (<i>Hakone-sei roku</i> beef) Chinese cabbage, <i>Shiitake</i> mushroom, leek, crown daisy, <i>Enoki</i> mushroom, grilled <i>tofu</i> , egg Grated radish with ginger 箱根西麓牛 白菜 椎茸 白葱 春菊 榎木茸 焼豆富 姫様のたまご 生姜おろし
Meal 食事	Clay pot rice, Japanese pickles 土鍋ご飯 岩手県花巻産「ひとめぼれ」 香の物三種盛り
Soup 留椀	Red <i>Miso</i> soup, Japanese pepper 赤出汁 粉山椒
Dessert 水菓子・甘味	Seasonal fruits 季節もの <i>Kashiwa-mochi</i> (a rice cake stuffed with sweet bean paste and wrapped with oak leaf) 柏餅

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¥ 25,000

ANNIVERSARY KAISEKI

リニューアルオープン 5周年会席

Appetizer 前菜	Marinated oriental pickling melon, scallop, pickled ginger with <i>miso</i> , club <i>Sushi</i> Fried and boiled freshwater shrimp, konjac, fried crispy small sardine Sweet potato compote with lemon, sweet pickled lotus root 黄味酢掛け 白瓜 帆立 針茗荷 笹巻き寿司 川海老艶煮 雷蒟蒻 豊鰯嶺岡焼き 新丸十檸檬煮 新蓮根甘酢漬け
Soup お椀	Green peas soup, abalone, <i>Fu</i> (Japanese wheat gluten flavored mug wort) Oriental pickling melon, <i>Udo</i> (wild vegetable), butterbur 清汁仕立て 鮑葛打ち 蓬麩 白瓜 針独活 木の芽
<i>Sashimi</i> お造り	Bonito, red sea bream, horse mackerel, vegetables assortment 鰹焼霜造り 金目鯛 鱈 あしらい一式
Grilled dish 焼物	Young sweet fish grilled with leaf bud, bayberry comport, pickled Japanese ginger 若鮎木の芽焼き 山桃蜜煮 はじかみ
Boiled dish 煮物	Steamed spiny lobster, black squash, bamboo shoot, <i>Yuzu</i> 伊勢海老具足煮 黒皮南瓜 破竹 青味 振り柚子
Meat dish 強肴	<i>Wagyu</i> beef sirloin steak, grilled colorful vegetables, seaweed salt, <i>wasabi</i> 和牛サーロイン 彩り野菜 藻塩 本山葵
Meal 食事	Clay pot rice with hard clam and ginger, <i>Kakiage</i> (deep-fried burdock root <i>tempura</i>) 土鍋にて 蛤と茗荷ご飯 新牛蒡の掻き揚げ
Dessert 水菓子・甘味	Seasonal fruits 季節もの <i>Kashiwa-mochi</i> (a rice cake stuffed with sweet bean paste and wrapped with oak leaf) 柏餅

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¥ 32,000

VEGETARIAN-KAISEKI

野菜会席

Appetizer 先付	Green peas <i>tofu</i> Red bean, <i>Dashi</i> (bonito stock), <i>wasabi</i> 新緑豆富 小豆 美味出汁 山葵
Soup お椀	White asparagus soup, <i>Fu</i> (Japanese wheat gluten flavored mug wort) 白アスパラ播り流し 蓬麩
<i>Sashimi</i> お造り替り	<i>Yuba</i> (soy-milk skin), konjac, avocado, vegetables assortment 箱根湯葉 刺身蒟蒻 あぼかど あしらい一式
Grilled dish 焼八寸	Grilled onion seasoned with sweet soy sauce, white taro stem toss with <i>tofu</i> , goji berry Oriental pickling melon, broad bean, baked konjac Sweet potato compote with lemon, sweet pickled lotus root 新玉葱焔焼き 白芋茎利久和え 枸杞の実 白瓜磯辺巻き 焼き蚕豆 雷蒟蒻 新丸十檸檬煮 新蓮根甘酢漬け
Steamed dish 蒸物	<i>Kakiage</i> (deep-fried bamboo shoot and young corn <i>tempura</i>), bell pepper, grated ginger 煮卸し掛け 掻き揚げ 破竹 ヤングコーン 青唐 艾生姜
Small pot すきやき	<i>Sukiyaki</i> , Chinese cabbage, <i>Shiitake</i> mushroom, green onion, potato, crown daisy <i>Enoki</i> mushroom, eggplant, zucchini, grilled <i>tofu</i> , grated yam with ginger 白菜 椎茸 白葱 馬鈴薯 春菊 榎木 茄子 ズッキーニ 焼豆腐 生姜おろし
Rice ご飯	Clay pot rice, Japanese pickles 土鍋ご飯 岩手県花巻産「ひとめぼれ」香の物
Soup 留椀	Red <i>Miso</i> soup, Japanese pepper powder 赤出し汁 粉山椒
Dessert 水菓子・甘味	Seasonal fruits 季節もの <i>Kashiwa-mochi</i> (a rice cake stuffed with sweet bean paste and wrapped with oak leaf) 柏餅

¥ 20,000

Seafood rice bowl set

海鮮丼御膳



Appetizer

旬菜

Food boiled and seasoned of the day

本日の煮物

Seafood rice bowl

海鮮丼

Miso soup

赤出汁

Seasonal fruits

水菓子

¥ 13,000

Assorted *Sashimi* (3kinds) and Tempura set

お造り天婦羅御膳



Appetizer

旬菜

Steamed dishes and seasoned of the day

本日の蒸物

Sashimi (3kinds) and seasoned of the day

本日のお造り (三点盛り)

Tempura and seasoned of the day

本日の天麩羅

Rice, pickles, *Miso* soup

ご飯 香の物 赤出汁

Seasonal fruits

水菓子

¥ 13,000

Seasonal dish (à la carte)

季節の一品

Appetizer

季節の前菜

Assorted seasonal platters

皐月の八寸

¥ 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

【Grilled Japanese sea bass】grated white radish and smartweed

【鱸油焼き】 蓼おろし

¥ 1,800

【Young sweet fish grilled with leaf bud】bayberry comport, pickled Japanese ginger

【若鮎木の芽焼き】 山桃蜜煮 はじかみ

¥ 2,500

【Steamed egg and soy milk custard】chicken, broad bean, *Dashi* (bonito stock), grated ginger

【南禅寺蒸し】 美味鶏 一寸豆 共地 艾生姜

¥ 800

Seasonal vegetables *tempura*

季節野菜の天婦羅

¥ 3,800

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

【Deep-fried young sweet fish】bell pepper, *Maccha* flavored salt

【稚鮎天婦羅】 茄子挟み揚げ 青唐 抹茶塩

¥ 2,250

Grilled spiny lobster

伊勢海老鬼殻焼き

¥ 5,200

Grilled abalone with butter and soy sauce

鮑嶺岡焼き

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》

¥ 3,200

Assortment of five kinds of *sushi*

寿司盛り合わせ 《五貫》

¥ 4,500

Clay pot rice with hard clam and ginger <for 2 people>

土鍋ご飯 〈二人前〉 蛤と茗荷ご飯

¥ 5,000

Clay pot rice with sweet potato, lotus root and broad bean <for 2 people>

土鍋ご飯 〈二人前〉 新丸十と新蓮根ご飯 一寸豆

¥ 4,400

《Meal set》 rice, *miso* soup, Japanese pickles

¥ 1,500

《御食事セット》 ご飯 岩手県花巻産「ひとめぼれ」 赤出汁 香の物

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。