Lunch

炭火焼きとおひつご飯のお膳コース

Charcoal-Grilled Dish and "Ohitsu" Rice set course　¥4,000



一の膳

First Tray



二の膳

Second Tray



三の膳

Third Tray

一の膳　First Tray

豆皿五点盛り

柿と春菊と生ハムの白和え、海老芋の唐揚げ 黒七味添え、わかさぎと金時人参の南蛮漬け
大粒なめことワサビ菜の柚子浸し、聖護院蕪とちぢみ法連草の肉味噌掛け

Five kinds of appetizers

Mashed Tofu Salad with Persimmon, Chrysanthemum and Prosciutto,Deep-Fried Shrimp Taro with Black Shichimi Pepper,
Fried Wakasagi Smelt with Kintoki Carrots Marinated in Sweet Vinegar Sauce,Nameko Mushrooms and Wasabi Greens in Yuzu Broth,
Turnip and Grilled Spinach with Meat Miso Sauce

二の膳　Second Tray

選べる炭火焼き（下記から選択）

・鶏肉 醤油糀漬け
・銀だら 西京焼き焼き
・黒毛和牛（+1,000円）

新潟県産「新之助」のおひつご飯

お味噌汁・お新香

Choice of Charcoal-Grilled Dish (Select from below)

· Chicken Marinated in Soy Sauce Koji
· Grilled Black Cod Marinated in Miso
· Kuroge Wagyu Beef (+1,000 yen)

Niigata Shinnosuke Brand Rice

Miso Soup & Japanese Pickles

三の膳　Third Tray

甘味三種

抹茶のティラミス、バニラアイスと和三盆のかるめ焼、りんご日本酒コンポートの炭火焼

Assortment of Three Sweets

Matcha Tiramisu, Vanilla Ice Cream with Wasanbon Honeycomb Candy and Sake Poached Apple Compote

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+ ¥2,000

二の膳を「幕ノ内仕立て」に

炭火焼き、お造り二点、ローストビーフ、蟹餡茶碗蒸し

Upgrade the Second Tray to "Makunouchi Style"

Choice of Charcoal-Grilled Dish, Two Kinds of Sashimi, Roast Beef,
Steamed Egg Custard with Crab