老会席Hana Kaiseki

弥生 March 2021

光付け

うるいお後し

Appetizer

Boiled Hosta

前菜

蛍鸟贼、天豆、生八山

Appetizer

Firefly Squid, Boiled Horse Bean, Fresh Ham

吸物

蛤吸 こごみ

Clear soup

Hamaguri Clam in Clear Soup with Young Ostrich

Fern

刺身

中一、鲆薄造り、甘海老

Sashimi

Medium Fatty Tuna, Thinly Sliced Flounder,

AMAEBI Northern Shrimp

煮粉

鰯つみれ小鍋豆

Warm dish

Cooked Sardine Dumpling Cassole

炼粉

鰆坦焼き

Grilled dish

Teriyaki Grilled Spanish Macherel

肉料理

黒毛和牛ステーキ

Wagyu dish

Black Wagyu Beef Steak

揚粉

公園と春野菜の天麩羅

Fried dish

Deep-Fried Wakasagi Pond Smelt and Spring

Vegetable Tempura

食事

にゅう麺

Noodle

Hot Green Somen Noodle in Soup

果物

メロン、デコポン

Fruit 🔹

Japanese Mask Melon and Dekopon Orange

甘味

くず餅

Sweets

Kuzu Mochi Cake

月会席Tsuki Kaiseki

光付け Appetizer

うるいお侵し Boiled Hosta

前菜

蛍鸟賊、天豆、生八ム

Appetizer

Firefly Squid, Boiled Horse Bean, Fresh Ham

吸粉

蛤吸 こごみ

Clear soup

Hamaguri Clam in Clear Soup with Young Ostrich

Fern

刺身

中一、鲆薄造り、甘海老

Sashimi

Medium Fatty Tuna, Thinly Sliced Flounder,

AMAEBI Northern Shrimp

煮粉

鰯つみれ小鍋豆

Warm dish

Cooked Sardine Dumpling Cassole

烧粉

鰆坦焼き

Grilled dish

Teriyaki Grilled Spanish Macherel

揚粉

公鱼と春野菜の天麩羅

Fried dish

Deep-Fried Wakasagi Pond Smelt and Spring

Vegetable Tempura

食事

にゅう麺

Noodle

Hot Green Somen Noodle in Soup

果物

メロン、デコポン

Fruit

Japanese Mask Melon and Dekopon Orange

甘味

くず餅

Sweets

Kuzu Mochi Cake

Please note monthly special items are subject to availability without any prior notice.