

Japanese Cuisine Course Menu

Plan A

鰯鯿南蛮漬け

Deep fried monkfish marinated in spicy vinegar sauce

河豚たたき、甘海老津軽和え、法蓮草お浸し

Seared blowfish /

Sweet shrimp seasoned with raw cod roe, carrot and shirataki /

Boiled seasoned spinach

清汁仕立て

Clear soup

本鮪、炙り烏賊

Bluefin tuna and seared cuttlefish

鰯西京焼き はじかみ

Grilled Spanish mackerel marinated with miso paste

鰯和蘭煮と野菜の炊き合わせ

Braised yellowtail with simmered vegetables

季節の炊き込みご飯、赤出汁、香の物

Japanese seasoned rice / Miso soup / Pickles

本日のプリン

Today's pudding

Plan B

鰯鯿南蛮漬け

Deep fried monkfish marinated in spicy vinegar sauce

河豚たたき、甘海老津軽和え、法蓮草お浸し、

竹の子粉節和え、紅ずわい蟹奉書巻き

Seared blowfish /

Sweet shrimp seasoned with raw cod roe, carrot and shirataki /

Boiled seasoned spinach / Bamboo shoot seasoned with bonito flakes

powder / Snow crab roll

蛤潮仕立て

Clam soup

本鮪、鯛、炙り烏賊

Bluefin tuna, sea bream and seared cuttlefish

鰯西京焼き はじかみ

Grilled Spanish mackerel marinated with miso paste

鰯みぞれ餡掛け

Deep-fried cod Daikon radish starch sauce

握り寿司 赤出汁

Assorted nigiri sushi / Miso soup

本日のプリンと甘味

Today's pudding and Today's dessert

※仕入れ状況により内容が変更になる場合がございます。 Menu may change without notice due to circumstances.

※お米は国産米を使用しています。 We use only domestically produced rice.