MENU

April 2020

食材の入手が困難な場合など、献立を変更することがございます。あらかじめ ご了承くださいませ
Since the menu based on daily market availability of fresh ingredients,Menu items are subject to change.　We would appreciate if you can take this into your consideration.

花懐石

Kaiseki-HANA　￥6050 Incl.tax/service charge
花怀石　6050 日元　含服务费含税价格

前菜　季節の彩り

Hors d'oeuvres
前菜什锦拼盘

椀物　白味噌仕立て

SHIRO-MISO soup
白味增汤

造り　本日のお造り

Today's SASHIMI
刺身

主菜　国産牛ローストビーフ　海老変り揚げ　春の野菜天ぷら

Roast Beef, and Deep-fried prawn, and vegetables TEMPURA
烤牛肉 炸对虾 蔬菜天妇罗

鉢物　若竹煮

Simmered fresh TAKENOKO(bamboo shoots) and WAKAME(seaweed)
竹笋裙带菜炖菜

御飯　筍御飯　赤出汁　漬物

TAKENOKO(bamboo shoots)-rice, red MISO soup ,pickles
竹笋饭,红味增汤,咸菜

水物　六色パレット

A palette of assorted 6kinds of desserts
甜点拼盘

謝恩懐石

KAISEKI-SYAON(Thanks-giving)　9680yen　Incl.tax/service charge

感谢您怀石　9680 日元　含服务费含税价格

一、胡麻豆腐

GOMA(sesame)-TOFU

芝麻豆腐

一、春の彩り盛り合わせ

Hors d'oeuvres

前菜什锦拼盘

一、白味噌仕立て　鯛あられ揚げ

SHIRO-MISO soup with TAI-ARARE-AGE(fried sea bream with rice crackers coating)

白味增汤 (炸鲷鱼)

一　筍と本日のお造り盛合せ

TAKENOKO(bamboo shoots) and Today's SASHIMI

竹笋刺身 本日的刺身

一　黒毛和牛炙り焼き　稚鮎踊り揚げ

Roasted KUROGE-WAGYU beef

炙烤的黑毛和牛

Deep fried AYU(young sweetfish)

炸小香鱼

一　鯛筍煮

Simmered TAI(sea bream) and TAKENOKO(bamboo shoots)

竹笋鲷鱼炖菜

一　筍御飯　桜海老　赤出汁　香の物

TAKENOKO(bamboo shoots) and SAKURA-EBI(small shrimp) rice, soup, pickles

竹笋樱花虾饭, 汤, 咸菜

一、　本日のデザート　お薄

Dessert and MATCHA green tea

甜点,抹茶

特別懐石

Special Kyoto Cuisine　￥12,100 Incl.tax/service charge

京都特别怀石 12,100 日元　含服务费含税价格

一献酒

Aperitif　餐前酒

一、胡麻豆腐　雲丹

GOMA(sesame)-TOFU with OONI(sea urchin)

芝麻豆腐 海胆

一、鯛白子と春の彩り

Sea bream Milt　鲷鱼鱼白

Hors d'oeuvres　前菜什锦拼盘

一、小鍋　伊勢海老　筍　白味噌仕立て

Hotpot, SHIRO-MISO based soup with ISE-EBI(Japanese spiny lobster) and TAKENOKO(bamboo shoots)

伊势龙虾竹笋白味增火锅

一、鯛うす造り　とろ鮪

Thin-sliced TAI(sea bream) SASHIMI　鲷鱼刺身

TORO(fatty tuna) SASHIMI　金枪鱼刺身

一、筍木の芽焼き

Grilled TAKENOKO(bamboo shoots) topped with pepper-tree-leaf

烤竹笋 花椒芽

一、黒毛和牛炙り焼き　稚鮎踊り揚げ

Roasted KUROGE-WAGYU beef　炙烤的黑毛和牛

Deep fried AYU(young sweetfish)　炸小香鱼

一、うな重 (小)　香の物　止め椀

UNAJYU(small size), Soup, Pickles

(rice topped with KABAYAKI(eel fillets broiled with a sweetened-soy-sauce glaze) in a box)

鳗鱼盒饭(小), 汤, 咸菜

一、デザート　甘味　お薄

Dessert, MATCHA green tea with a sweet　甜点,糕点,抹茶

雅懐石

MIYABI-KAISEKI　￥14520 Incl.tax/service charge

雅怀石　14520 日元　含服务费含税价格

一、胡麻豆腐　雲丹

GOMA(sesame)-TOFU

芝麻豆腐

一、春の彩り七種

Hors d'oeuvres

前菜什锦拼盘

一、小鍋　伊勢海老　筍　白味噌仕立て

Hotpot, SHIRO-MISO based soup with ISE-EBI(Japanese spiny lobster) and TAKENOKO(bamboo shoots)

伊势龙虾竹笋白味增火锅

一、鯛薄造り　トロ　白子

Thin-sliced TAI(sea bream) SASHIMI,and TORO(fatty tuna) SASHIMI, and Milt

鲷鱼刺身　金枪鱼刺身　鱼白

一、筍木の芽焼き　黒毛和牛炙り焼き

Grilled TAKENOKO(bamboo shoots) topped with pepper-tree-leaf 烤竹笋 花椒芽

Roasted KUROGE-WAGYU beef 炙烤的黑毛和牛

一、鯛兜煮　稚鮎踊り揚げ

Simmered head of sea bream

煮鲷鱼头

Deep fried AYU(young sweetfish)

炸小香鱼

一、うな重（小）　香の物　止め椀

UNAJYU(small size), Soup, Pickles

(rice topped with KABAYAKI(eel fillets broiled with a sweetened-soy-sauce glaze) in a box)

鳗鱼盒饭(小), 汤, 咸菜

一、本日のデザート　甘味　お薄

Dessert, MATCHA green tea with a sweet

甜点,糕点,抹茶

鴨川

Kaiseki-KAMOGAWA　￥4,600 Incl.tax/service charge

鸭川　4,600 日元　含服务费含税价格

先付　季節の小鉢二種

Seasonal dish two sorts

小鉢二种

椀物　京の白味噌仕立

SHIRO-MISO soup

白味增汤

造り　鯛　湯葉

SASHIMI TAI(sea bream) and YUBA(TOFU skins)

鲷鱼刺身 生汤葉（豆腐皮）刺身

主菜　大海老の変り揚げ　筍田楽

Deep-fried prawn

炸对虾

TAKENOKO(bamboo shoots)-DENGAKU（Raw wheat gluten dressed with a sweetened MISO topping and grilled on skewers)

竹笋田乐烧

鉢物　筍土佐煮

TAKENOKO(bamboo shoots) simmered with shaved dried bonito

竹笋土佐煮

御飯　季節の味御飯　漬物　赤出汁

Japanese mixed rice, red MISO soup,pickles

什锦饭,红味增汤,咸菜

水物　本日のデザート

Dessert

甜点

たけのこ御膳

Takenoko-Gozen（bamboo shoots set meal） (5,940yen) Incl.tax/service charge

竹笋御膳　5,940 日元　含服务费含税价格

先付　筍木の芽和えと季節の彩り

Simmered Bamboo Shoots with Pepper-tree-leaf Dressing

木芽凉拌竹笋

Hors d'oeuvres

前菜什锦拼盘

椀物　京の白味噌仕立て

SHIRO-MISO soup

白味增汤

造り　鯛　湯葉　筍

SASHIMI TAI(sea bream),YUBA(TOFU skins) and TAKENOKO(bamboo shoots)

鲷鱼刺身 生汤葉（豆腐皮）刺身 竹笋刺身

焼物　筍と生麩の田楽

TAKENOKO(bamboo shoots) and NAMAFU-DENGAKU（Raw wheat gluten dressed with a sweetened MISO topping and grilled on skewers)

竹笋生面筋田乐烧

揚物　大海老の変り揚げと　筍天ぷら

Deep-fried prawn and TAKENOKO(bamboo shoots) TEMPURA

炸对虾 竹笋天妇罗

鉢替　筍、若布の小鍋

Small hot pot with TAKENOKO(bamboo shoots) and WAKAME(seaweed)

小锅(竹笋, 裙带菜)

御飯　筍御飯　漬物　赤出汁

TAKENOKO(bamboo shoots)-rice, red MISO soup ,pickles

竹笋饭,红味增汤,咸菜

水物　本日のデザート

Dessert

甜点