

Today's Lunch course

先付 APPETIZER

長芋羹、たたきオクラ、雲丹

Japanese taro jelly, minced okura, Sea urchin

煮物椀 SOUP

うすいえんどう葛豆腐、鯛

green pea tofu, sea bream

造 SASHIMI

鮪、鯛、烏賊

Blue fin tuna, sea bream, Squid

*Soy sauce(good for everything),

*Homemade sour sauce(good for sea bream)

冷麦 COLD NOODLE

蓬冷麦、油揚げ、大根おろし

Yomogi(Japanese herb)noodle with graded radish, fried tofu,
mitsuba

焼八寸 SEASONAL PLATE

新ジャガイモ桜エビ、南蛮漬、カステラ、
じゃこ万願寺、鴨燻製、バイ貝、スナックエンドウ、焼魚

spring potato and crispy shrimp salad, vinegrated fish, fish cake,
baby saldin with green pepper, smolked duck,
green pea with plum sauce, water snail,grilled fish

炊合 STEAMED DISH

丸茄子、海老しんじょ、赤蒟蒻

egg plant, shrimp ball , potato jelly

飯 SEASONAL RICE

大葉茶漬、香の物

shiso(Japanese herb) soup rice , Homemade pickles

菓子 HOMEMADE DESSERT, MATCHA

自家製和菓子、抹茶

Homemade dessert, Green tea

