

Omakase course



先付 APPETIZER

本ズワイ蟹、ほうれん草

Snow Crab, Spinach

煮物椀 SOUP

鯛、藁苳豆腐、薄氷仕立て

Sea bream, Straw flavored Tofu,
Maple leaf(carot), Ginko leaf(sweet potato),Ice(turnip)

造 SASHIMI

鮪、鯛、車海老

Blue fin tuna (toro) ,Sea bream, Tiger shrimp

*Soy sauce(good for everything),

*Homemade sour sauce(good for sea bream)

新そばSOBA (BUCKWEAT NOODLE)

なめこおろしそば

soba with nameko mashroom and graded radish

焼物 GRILLED FISH

かます幽庵焼

Japanese Barracuda with sweet soy sauce

八寸 SEASONAL PLATE

庄内麩チーズ、ゆしめイクラ、カステラ、鴨ロース、
てまり寿司、南蛮漬け、じゃこえのき

Wheat gluten bread with camanbert, Grilled Spinach, mashroom,
salmon roe, fish cake , Homemade roast duck,
Mini Sushi, Vinegar marinated fish, Baby saldin and mashrooms

冷物 REFRESHMENT

柿なます

Persimmon salad

(persimmon, radish, carot, cucumber with sesame paste)

炊合 STEAMED DISH

小蕪、海老しんじょ、赤蒟蒻、菊菜

Baby turnip, Shrimp ball,
Red konnyaku(potatoJelly), Chrysanthemum leaf

飯 SEASONAL RICE

蟹雑炊、香の物

Snow crab rice porridge, Homemade pickles

水物 SEASONAL FRUITS

梨ワイン煮、ブルーベリー、マスカット

Japanese pear compote, blue berry, muscut grape

菓子 HOMEMADE DESSERT, MATCHA

お汁粉、抹茶

“Oshiruko” Red bean soup with mochi, Green tea