

Today's Lunch course

先付 APPETIZER

紅ズワイ蟹、湯葉、焼舞茸、長芋、いくら

Red king crab, Yuba(Kyoto local soybean curd),
Grilled mushroom, Yam, Salmon roe

煮物椀 SOUP

卵豆腐、鰻、松茸

Steamed egg custard, Conger eel,
Matsutake mushroom,
Clear Fish broth made from kelp and dried bonito

造 SASHIMI

鮪、鯛、烏賊

Blue fin tuna, Sea bream, Squid
*Soy sauce(good for everything),
*Homemade sour sauce(good for sea bream)

栗飯蒸し STEAMED STICKY RICE

栗、糯米

steamed sticky rice with sweet chestnuts

焼八寸 SEASONAL PLATE

季節の焼魚、ゆしめ、丸十、鴨燻製、
てまり寿司、じゃこえのき、レンコンチップ

Grilled seasonal fish, Grilled Spinach and mashroom,
Sweet potato, Smorked duck, Mini Sushi,
Baby saldin and mashrooms, Crispy lotus root chips

炊合 STEAMED DISH

小蕪、鯛、赤蒟蒻、隠元豆

Baby turnip, Steamed sea bream,
Red konnyaku(potato Jelly), Green beans

飯 SEASONAL RICE

菊茶漬け、香の物

Chrysanthemum soup rice, Homemade pickles

菓子 HOMEMADE DESSERT, MATCHA

栗茶巾絞り、抹茶

Homemade chestnut dessert

