

Today's Lunch course

先付 APPETIZER

紅ズワイ蟹、湯葉、焼舞茸、長芋

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

煮物椀 SOUP

藁苳豆腐、鯛、金時人参、さつま芋

Straw flavored tofu, Sea bream,
Maple leaf(Carrot), Ginko leaf(sweet potato)
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)

新そば BUCKWHEAT NOODLE

なめこおろしそば

Soba with nameko mushroom and grated radish

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, Smoked duck, Mini Sushi,
Baby saldin and mashrooms, Crispy lotus root chips

炊合 STEAMED DISH

小蕪、鯛、赤蒟蒻

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

飯 SEASONAL RICE

スモークサーモン茶漬け、香の物

Soup rice with smoked salmon and wasabi , Homemade pickles

菓子 HOMEMADE DESSERT,MATCHA

お汁粉、抹茶

“Oshiruko”Red bean soup with mochi, Green tea

