Today's Lunch course

先付 APPETIZER

湯葉、海老、焼茄子、雲丹

Yuba(Kyoto local soybean curd), Prawn,
Grilled egg plant, Sea Urchin

煮物椀 SOUP

卵豆腐、鱧、松茸

Steamed egg custard, Conger eel,
Matsutake mashroom,
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)

焼八寸　SEASONAL PLATE

サーモン幽庵焼、ゆしめ、丸十、枝豆、鴨燻製、
てまり寿司、じゃこえのき、レンコンチップ

Grilled salmon(sweet soy sauce), Grilled Spinach and mashroom,
sweet potato, Edamame beans, Smorked duck, Mini Sushi,
Baby saldin and mashrooms, Crispy lotus root chips

冷物 *REFRESHMENT*

無花果、胡麻醤油

kyoto local fig and creamy sesame sauce

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*

初雁、抹茶

Homemade brown sugar jelly with Lily bulb (The first goose)

御料理 味吉

September-2025 Oryori Mashita