

Today's Lunch course

先付 APPETIZER

白魚、湯葉、菜種、黄身酢

Spring white fish, Yuba(Kyoto local soybean curd),
canola flower, creamy egg vinegar sauce

煮物椀 SOUP

海老しんじょう、蓮根餅

shrimp ball, lotus root mochi

造 SASHIMI

鮪、鯛、烏賊

Blue fin tuna, sea bream, Squid

*Soy sauce(good for everything),

*Homemade sour sauce(good for sea bream)

温寿司 STEAMED SUSHI

蒸ちらし寿司

steamed "chirashi sushi" (chopped sea food, vinegar rice,
fluffy egg)

焼八寸 SEASONAL PLATE

季節の焼魚、田楽、鴨燻製、カステラ
鯛の子、落じゃこ、南蛮漬け

Grilled seasonal fish, tofu with miso paste, Smoked duck,
fish cake, simmered sea bream roe, baby sardin with spring herb,
vinegared fish

炊合 STEAMED DISH

丸大根、鯛、赤蒟蒻

kyoto local radish, sea bream, potato jelly

飯 SEASONAL RICE

落の薑海苔茶漬け、香の物

Soup rice with spring herb and seaweed , Homemade pickles

菓子 HOMEMADE DESSERT, MATCHA

自家製和菓子、抹茶

Homemade dessert, Green tea

