

先付

ズワイ蟹と菜の花白酢掛け

前菜

烏賊椎茸梅肉和え

黒豆 数の子味噌漬

海老黄金揚げ 笹巻き麩

鰾旨煮 柚餅子 白魚真丈

御椀

蟹すり流し

御造り

鮪 鯛 甘海老 炙り帆立

焼物

鰯 唐墨焼き

鍋物

ズワイ蟹小鍋仕立て

強肴

特選黒毛和牛網焼き

酢物

甘鯛南蛮漬

御食事

深川土鍋ご飯 赤出汁 香の物

水菓子

アイスもなか

Starter

White salad of snow crab and flower of canola

Appetizers

Squid and Shiitake mushrooms with pram sauce, black beans, herring roe preserved in miso, Deep-fried shrimp, wheat gluten, stewed herring, sweet yuzu-flavored steamed dumpling and fish cake

Soup

Snow crab soup

Sashimi

Tuna, sea bream, pink shrimp and seared scallop

Grilled dish

Japanese amberjack with dried mullet roe

Hot pot

Snow crab hot pot

Main dish

Grilled Japanese beef

Vinegared dish

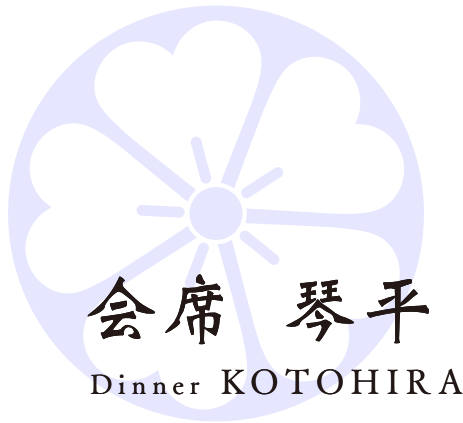
Fried tilefish in nanban-style marinade

Rice set

Hot pot rice with clam, red miso soup and pickles

Dessert

Ice cream wrapped in soft wafers



会席 琴平

Dinner KOTOHIRA

¥16,000

先付
寄せズワイ蟹

前菜
烏賊椎茸梅肉和え
黒豆 数の子味噌漬け
海老黄金揚げ 笹巻き麩
鰯旨煮 柚餅子 白魚真丈

御椀
雲丹つみれ

御造り
鯛 鮪 寒鰯

揚物
鱈照り焼き

強肴
茄子挟み揚げ 公魚大葉揚げ

合肴
鱈親子豆乳茶碗蒸し

御食事
ひじき土鍋ご飯
赤出汁 香の物

水菓子
アイスもなか

Starter
Steamed snow crab jelly

Appetizers
Squid and Shiitake mushrooms with pram sauce, black beans, herring roe preserved in miso, deep-fried shrimp, wheat gluten, stewed herring, sweet yuzu-flavored steamed dumpling and fish cake

Soup
Sea urchin ball

Sashimi
Sea bream, tuna and Japanese amberjack

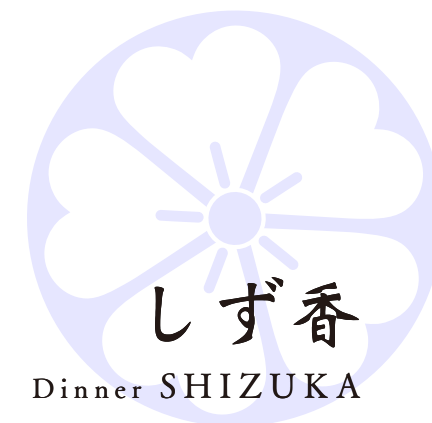
Grilled dish
Spanish mackerel with teriyaki sauce

Deep-fried dish
Eggplant and minced chicken and wakasagi smelt with perilla

Steamed dish
Japanese steamed egg custard with cod

Rice set
Hot pot rice with hijiki seaweed, red miso soup and Japanese pickles

Dessert
Ice cream wrapped in soft wafers



¥10,000

先付

切り干し大根
寄せずわい蟹
数の子味噌漬

御造り

鮪 鯛 寒鰯

和牛しゃぶしゃぶ (昆布出汁)

黒毛和牛A4 ロース 120g
胡麻ダレ ポン酢

野菜

白菜 豆腐 椎茸 しめじ
長ネギ 青菜 湯葉 大根
人参 葛切り

御食事

ご飯 赤出汁 香の物
又は きしめん

水菓子

アイスもなか

Starter

Dried strips of radish, steamed snow crab jelly and herring roe preserved in miso

Sashimi

Tuna, sea bream and Japanese amberjack

Beef SHABU SHABU

Japanese beef 120g (Rank A4)
with traditional seaweed broth
Sesame sauce and ponzu vinegar sauce

Vegetables

Chinese cabbage, tofu, shiitake mushrooms, shimeji mushrooms,
leek, green vegetables, tofu skin, Japanese radish, carrot and kudzu starch noodles

Rice set or Japanese noodles

Steamed rice, red miso soup and Japanese pickles or Japanese kishimen noodles

Dessert

Ice cream wrapped in soft wafers



しゃぶしゃぶ 和牛

Japanese Beef SHABU SHABU Course

2名様より承ります。

¥13,000

※Orders are accepted for two or more diners.

先付
 切り干し大根
 寄せずわい蟹
 数の子味噌漬
 御造り
 鮪 帆立 寒鰯
 鯛しゃぶしゃぶ (昆布出汁)
 胡麻ダレポン酢
 野菜
 白菜 豆腐 椎茸 しめじ
 長ネギ 青菜 湯葉 大根
 人参 葛切り
 御食事
 お茶漬
 又は きしめん
 水菓子
 アイスもなか

Starter

Dried strips of radish, steamed snow crab jelly and herring roe preserved in miso

Sashimi

Tuna, scallop and Japanese amberjack

Sea bream SHABU SHABU

With traditional seaweed broth
 Sesame sauce and ponzu vinegar sauce

Vegetables

Chinese cabbage, tofu, shiitake mushrooms, shimeji mushrooms,
 leek, green vegetables, tofu skin, Japanese radish, carrot and kudzu starch noodles

Rice set or Japanese noodles

Ochazuke (rice with Japanese tea), or Japanese noodles

Dessert

Ice cream wrapped in soft wafers

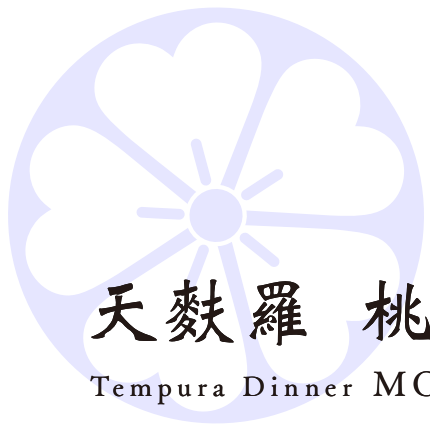
しゃぶしゃぶ鯛

Sea Bream SHABU SHABU Course

2名様より承ります。

¥10,000

※Orders are accepted for two or more diners.



天麩羅 桃山

Tempura Dinner MOMOYAMA

¥10,000

食事
ご飯 赤出汁 香の物
水菓子
アイスもなか

天麩羅
車海老 二本
きす
穴子
南瓜
茄子
椎茸
しし唐

肴
季節野菜の炊き合せ

先付
切り干し大根
御造り
鯛 鮪 寒鰯

Starter
Dried strips of radish

Sashimi
Sea bream, tuna and Japanese amberjack

Simmered dish
Seasonal vegetables

Tempura
Japanese tiger prawns
Japanese whiting
Conger eel
Pumpkin
Eggplant
Shiitake mushrooms
Green pepper

Rice set
Steamed rice, red miso soup and Japanese pickles

Dessert
Ice cream wrapped in soft wafers

先付
切り干し大根

御造り
鯛 鮪 寒鰯

合肴
季節野菜の炊き合せ

寿司
◆おまかせにぎり九貫

中トロ
赤身
雲丹
その他六貫

◆日替わり巻物

赤出汁

水菓子
アイスもなか

6
Starter

Dried strips of radish

Sashimi

Sea bream, tuna and Japanese amberjack

Simmered dish

Seasonal vegetables

Assorted sushi

◆*Chef's recommendation nigiri, 9 pieces*

Medium marbled tuna

Tuna

Sea urchin

and 6 more pieces

◆*Roll of the day*

Miso soup

Dessert

Ice cream wrapped in soft wafers



江戸前寿司 右京

Sushi Dinner UKYO

¥10,000

前菜

寄せずわい蟹
黒豆数の子味噌漬け
白魚真丈

御椀

雲丹つみれ

寿司

鰯葱醤油漬け
春子鯛昆布メ

天麩羅

車海老
菜の花
白子

口替わり

(季節の煮物)

小芋 蕪 茄子 鰯 梅麩 隠元

焼物

厳選和牛
50g

御食事

ひじき土鍋ご飯 赤出汁 香の物
又は 味噌ラーメン

水菓子

アイスもなか

Appetizers

Steamed snow crab jelly, black beans, herring roe preserved in miso and fish cake

Soup

Sea urchin ball

Sushi

Japanese amberjack marinated in leek soy sauce
Sea bream with sheets of kelp

Tempura

Japanese tiger prawn
Flower of canola
Soft cod roe

Simmered dish

Seasonal vegetables
Taro, turnip, eggplant, herring, fu wheat gluten and greens

Grilled dish

Grilled Japanese beef 50g

Rice set

Hot pot rice with hijiki seaweed, red miso soup and Japanese pickles or miso ramen

Dessert

Ice cream wrapped in soft wafers



さくら会席

SAKURA Experience Course

¥13,000

*こちらのコースは各食材に合わせた「日本酒5種ペアリングセット」をご利用いただけます。+¥3,000

A selection of 5 different types of sake is available to complement the dishes of this course for an additional fee of ¥3,000.

入荷状況により内容が変更となる場合がございます。表示金額に別途税金とサービス料が加算されます。食材によるアレルギーのあるお客様は予め係りにお申し出ください。当ホテルでは国産米を使用しております。
Please note the menu may change without notice due to availability of seasonal ingredients. Prices are subject to applicable taxes and service charge. Please notify the attendant if you are allergic to certain foods. Rice served is a product of Japan.

鶏唐揚げ

季節の煮物

にぎり寿司

サーモン

まぐろ

玉子焼

冷やし揚げ玉うどん

水菓子



¥1,800

Japanese styled fried chicken

Simmered vegetables

Nigiri sushi

Salmon

Tuna

Japanese styled omelette

Japanese cold udon noodles with deep fried tempura bits

Dessert