

季節の和会席

11,500

Appetizer

Spring Shellfish (Sakhalin Surf Clam, Asari, Cockle) and Urui /
Wakayama Lemon Jelly /Halfbeak and Rape Blossoms Sandwiched
between Sheets of Kelp /Scrambled Eggs /

Checkered Rolls of Kushimoto Tuna and Japanese Yam /

Udo with Vinegared Miso / Boiled Sea Bream with Broad Beans

春の貝寄せと(北寄 浅利 鳥貝)うるい /

和歌山県産檸檬のジュレ / 細魚と菜の花の昆布メ / 煎り玉 /

串本産鮪と長芋の市松巻き /

独活の酢味噌掛け / 鯛子の含め煮 空豆添え

Sashimi

Wakayama First Bonito of the Season Tataki, Kishu Cherry Anthias,
Firefly Squid, Japanese Butterbur and Yuasa Soy Sauce

和歌山産初鰹のたたき 紀州桜鯛の皮霜作り

蛸烏賊の煎り玉ちらし 蔘湯浅醤油

Option

Steamed Long-tooth Grouper +2,400

クエの香味蒸し

Grilled Abalone +2,500

鮑の踊り焼き

Hot Pot Dish

Soy Milk and Miso Hot Pot with Kumano Beef and Kishu Hirome,
Shungiku, Ryuujiin Siitake Mushroom, Yomogihu,
Japanese Green Onion, Burdock and Cheese Pickled Miso

熊野牛と紀州ひろめの豆乳味噌鍋

春菊 龍神椎茸 蓬麩 京葱 牛蒡 チーズの味噌漬け

Steamed Dish

Steamed Kishu Mackerel and Kinzanji-Miso

with Cherry Blossom Leaf, Bamboo Shoot and Snap Pea

紀州鯖と金山寺味噌 桜葉の道明寺蒸し 筍 スナップエンドウ

Fried Dish

Sand Eel, Nanko-Ume Tempura, Fatsia Sprouts,
Fiddlehead and Dipping Sauce for Tempura

カマスゴ 南高梅の天婦羅 たらちの芽 ごとみ 天出汁

Rice Combo

Scattered Sushi Flavored Jabara, Clam Soup and Pickled Rice Bran

かきまぶり じゃばらの香り 蛤の吸い物 ぬか漬け

Dessert

Marihime Raindrop Cake with Wasanbon

まりひめの水源餅 和三盆糖を添えて

Coffee or Tea

Coffee or KAWAZOE Tea

コーヒー または 川添茶