

## 〔楓会席〕〔Kaede Kaiseki〕

一ノ膳	<b>Ichinozen (First Course)</b>		
附出し	Appetizer	落花生豆腐 美味出し 衣かつぎ 鮎甘露煮 もずく酢	Peanuts tofu (bean curd) Steamed taros Stewed sweetfish with soy asuce and sugar Mozuku seaweed with vinegar
椀物	Soup	白子豆腐 蓮根 あわび茸 柚子	Soft roe tofu, Lotus root, awabi mushrooms (oyster mushrooms), vuzu citrus
二ノ膳	<b>Ninozen (Second course)</b>		
造里	Sashimi (raw fish)	サザエ姿盛り 鮪 本日の地魚 間八	Assorted turban shells, Tuna fish, Today's local fish, Kanpachi (amberjack)
煮物	Nimono (Boiled dish)	金目鯛 小芋 焼目湯葉 木の芽	Alfonso, small potatoes, lightly grilled bean curd skin, leaf bud
三ノ膳	<b>Sannozen (Third course)</b>		
酢の物	Sunomono (Vinegared dish)	北寄貝 湯葉 柿の木茸 壬生菜 加減酢	Surf clams, Bean curs skin, Kakinoki mushrooms, mibuna leaf, Vinegar with sugar, salt and soy sauce
替鉢	Kawaribachi (substitute dish)	地魚豆乳しやぶしやぶ	Shabu-shabu (hot pot) with local fish and soybean milk
食事	Shokuji (Meal before desserts)	スズキ味噌漬焼き  御飯(静岡産)  香の物 留椀	Grilled perch with miso (bean paste)  Rice (Produced in Shizuoka Prefecture)  Seasonal pickles, Soup
水菓子	Mizumono (Desserts)	温州みかん ぶどう ジュース	Satsuma mandarin, Grapes, Juice

## 〔藤会席〕〔Fuji Kaiseki〕

### 一ノ膳 **Ichinozen (First Course)**

附出し	Appetizer	落花生豆腐 美味出し 衣かつぎ 鮎甘露煮 もずく酢	Peanuts tofu (bean curd) Steamed potatoes Stewed sweetfish with soy asuce and sugar Mozuku seaweed with vinegar
椀物	Soup	白子豆腐 蓮根 あわび茸 柚子	Soft roe tofu, Lotus root, awabi mushrooms, Yuzu citrus

### 二ノ膳 **Ninozen (Second course)**

造里	Sashimi (raw fish)	本日の地魚姿盛り 鮪 金目鯛 間八	Assorted today's local fish Tuna, alfonso, Kanpachi (anberjack)
煮物	Nimono (Boiled dish)	金目鯛 小芋 焼目湯葉 木の芽	Alfonso, small potatoes, lightly grilled bean curd skin, leaf bud
合肴	Aizakana (Served between a cooked dish and a boiled dish)	鮑の踊り焼き レモンバター	Grilled turban shells with lemon and butter

### 三ノ膳 **Sannozen (Third course)**

酢の物	Sunomono (Vinegared dish)	北寄貝 湯葉 柿の木茸 壬生菜 加減酢	Surf clams, Bean curs skin, Kakinoki mushrooms, mibuna leaf, Vinegar with sugar, salt and soy sauce
替鉢	Kawaribachi (substitute dish)	地魚豆乳しゃぶしゃぶ	Shabu-shabu (hot pot) with local fish and soybean milk
食事	Shokuji (Meal before desserts)	スズキ味噌漬焼き  御飯(静岡産)  香の物 留椀	Grilled perch with miso (bean paste)  Rice (Produced in Shizuoka Prefecture)  Seasonal pickles, Soup
水菓子	Mizumono (Desserts)	温州みかん ぶどう ジュース	Satsuma mandarin, Grapes, Juice

## 〔伊勢海老会席〕〔Japanese Ise lobster Kaiseki〕

一ノ膳	Ichinozen (First Course)		
附出し	Appetizer	落花生豆腐 美味出し 衣かつぎ 鮎甘露煮 もずく酢	Peanuts tofu (bean curd) Steamed potatoes Stewed sweetfish with soy asuce and sugar Mozuku seaweed with vinegar
椀物	Soup	白子豆腐 蓮根 あわび茸 柚子	Soft roe tofu, Lotus root, awabi mushrooms, Yuzu citrus
二ノ膳	Ninozen (Second course)		
造里	Sashimi (raw fish)	伊勢海老 鮪 金目鯛 間八	Japanese Ise lobster, tuna, alfonso, Kanpachi (amberjack)
煮物	Nimono (Boiled dish)	伊勢海老具足煮	Boiled Japanese Ise lobster
焼物	Yakimono (grilled dish)	伊勢海老鬼殻焼	Grilled Japanese Ise lobster
三ノ膳	Sannozen (Third course)		
酢の物	Sunomono (Vinegared dish)	北寄貝 湯葉 柿の木茸 壬生菜 加減酢	Surf clams, Bean curs skin, Kakinoki mushrooms, mibuna leaf, Vinegar with sugar, salt and soy sauce
替鉢	Kawaribachi (substitute dish)	地魚豆乳しゃぶしゃぶ	Shabu-shabu (hot pot) with local fish and soybean milk
食事	Shokuji (Meal before desserts)	スズキ味噌漬焼き  御飯(静岡産)  香の物 留椀	Grilled perch with miso (bean paste)  Rice (Produced in Shizuoka Prefecture)  Seasonal pickles, Soup
水菓子	Mizumono (Desserts)	温州みかん ぶどう ジュース	Satsuma mandarin, Grapes, Juice

## 〔料理長おまかせ会席〕〔Chef's special Kaiseki〕

一ノ膳	<b>Ichinozen (First Course)</b>		
附出し	Appetizer	松前寿司 色茗荷	Matsumae sushi (pickled mackerel with seaseed) with Japanese ginger
		落花生豆腐 美味出し	Peanuts tofu (bean curd)
		イタヤ貝酒盗和え	Itaya shellfish seasoned with sake
		衣かつぎ	Steamed potatoes
		鮎甘露煮	Stewed sweetfish with soy asuce and sugar
		银杏福草	Ginkgo nuts
椀物	Soup	白子豆腐 蓮根 あわび茸 柚子	Soft roe tofu, Lotus root, awabi mushrooms, Yuzu citrus
二ノ膳	<b>Ninozen (Second course)</b>		
造り	Sashimi (raw fish)	伊勢海老 鮪 金目鯛 アオリ烏賊	Japanese Ise robster, tuna, alfonso, bigfin reefsquid
煮物	Nimono (Boiled dish)	金目鯛 小芋 焼目湯葉 木の芽	Alfonso, small potatoes, lightly grilled bean curd skin, leaf bud
合肴	Aizakana (Served between a cooked dish and a boiled dish)	鮎の酒蒸し レモン バター	Grilled turban shells with lemon and butter
三ノ膳	<b>Sannozen (Third course)</b>		
酢の物	Sunomono (Vinegared dish)	北寄貝 湯葉 柿の木茸 壬生菜 加減酢	Surf clams, Bean curs skin, Kakinoki mushrooms, mibuna leaf, Vinegar with sugar, salt and soy sauce
替鉢	Kawaribachi (substitute dish)	和牛しゃぶしゃぶ	Shabu-shabu (hot pot) with local fish and soybean milk
食事	Shokuji (Meal before desserts)	スズキ味噌漬焼き	Grilled perch with miso (bean paste)
		御飯(静岡産)	Rice (Produced in Shizuoka Prefecture)
		香の物 留椀	Seasonal pickles, Soup
水菓子	Mizumono (Desserts)	温州みかん ぶどう ジュース	Satsuma mandarin, Grapes, Juice