[楓会席] [Kaede Kaiseki]

一ノ膳	Ichinozen	(First	Course)
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附出し 落花生豆腐 美味出し Appetizer Peanuts tofu (bean curd)

> 衣かつぎ Steamed taros

Stewed sweetfish with soy asuce 鮎甘露煮

and sugar

もずく酢 Mozuku seaweed with vinegar

Soft roe tofu, Lotus root, awabi

白子豆腐 蓮根 あわび茸 柚子 椀物 Soup mushrooms (oyster mushrooms),

vuzu citrus

二ノ膳 Ninozen (Second course)

Assorted turban shells, サザエ姿盛り 造里 Sashimi (raw fish) Tuna fish, Today's local fish,

鮪 本日の地魚 間八 Kanpachi (amberiack)

Alfonso, small potatoes, lightly 煮物 Nimono (Boiled dish) 金目鯛 小芋 焼目湯葉 木の芽

grilled bean curd skin, leaf bud

三ノ膳 Sannozen (Third course)

Surf clams, Bean curs skin, Sunomono 北寄貝 湯葉 柿の木茸 壬生菜 Kakinoki mushrooms, mibuna 酢の物

加減酢 leaf, Vinegar with sugar, salt (Vinegared dish)

and sov sauce

Kawaribachi (substitute Shabu-shabu (hot pot) with local 地魚豆乳しゃぶしゃぶ 替鉢

fish and soybean milk dish)

Shokuii Grilled perch with miso (bean スズキ味噌漬焼き 食事 (Meal before desserts)

paste)

Rice (Produced in Shizuoka 御飯(静岡産)

Prefecture)

香の物 留椀 Seasonal pickles, Soup

Mizumono Satsuma mandarin, Grapes, 温州みかん ぶどう ジュース 水菓子

(Desserts) 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	Peanuts tofu (bean curd)		
		衣かつぎ	Steamed potatoes		
		鮎甘露煮 もずく酢	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	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		

[伊勢海老会席] [Japanese Ise robster Kaiseki]

Ichinozen (First Course)

附出し 落花生豆腐 美味出し Peanuts tofu (bean curd) Appetizer

> 衣かつぎ Steamed potatoes

Stewed sweetfish with soy asuce 鮎甘露煮

and sugar

もずく酢 Mozuku seaweed with vinegar

Soft roe tofu, Lotus root, awabi 椀物 白子豆腐 蓮根 あわび茸 柚子 Soup

mushrooms, Yuzu citrus

Ninozen (Second course) 二ノ膳

Japanese Ise robster, tuna, 伊勢海老 鮪 金目鯛 間八 造里 Sashimi (raw fish)

alfonso, Kanpachi (amberjack)

煮物 Nimono (Boiled dish) 伊勢海老具足煮 Boiled Japanese Ise robster

Yakimono 焼物 伊勢海老鬼殼焼 Grilled Japanese Ise robster

(grilled dish)

Sannozen (Third course) 三ノ膳

Surf clams, Bean curs skin, Sunomono 北寄貝 湯葉 柿の木茸 壬生菜 Kakinoki mushrooms, mibuna 酢の物

(Vinegared dish) 加減酢 leaf, Vinegar with sugar, salt

and soy sauce

Kawaribachi (substitute Shabu-shabu (hot pot) with local 地魚豆乳しゃぶしゃぶ 替鉢

dish) fish and soybean milk

Shokuji Grilled perch with miso (bean 食事

スズキ味噌漬焼き (Meal before desserts) paste)

Rice (Produced in Shizuoka 御飯(静岡産) Prefecture)

香の物 留椀 Seasonal pickles, Soup

Satsuma mandarin, Grapes, 水菓子 温州みかん ぶどう ジュース Mizumono (Desserts)

Juice

[料理長おまかせ会席] [Shef's special Kaiseki]

一ノ膳	Ichinozen (First Course)				
附出し	Appetizer	松前寿司 色茗荷	Matsumae sushi (pickled mackrel 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		
		銀杏福草	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	Ninozen (Second course)			
造里	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)	鮑の酒蒸し 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)	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		