



MARCH: 8-COURSE KAISEKI MENU

春之懷石料理

前菜	Appetizer
伊勢龍蝦、蘆筍、青檸蜜糖汁	Ise Lobster, Asparagus, Lime Juice with Honey
清湯	Clear Soup
帆立貝柱、金時紅蘿蔔、芽蕪、茼蒿、柚子	Scallop Dango, Carrot, Turnip, Leek Sprout, Yuzu
刺身	Sashimi
櫻花鯛昆布漬、吞拿魚赤身、牡丹蝦	Seasonal Alfonsino with Khumbu Sauce, Tuna, Botan Shrimp
燒物	Grilled Dish
京都產鮫魚幽庵燒、酢菖芽、酢橘	Yuanyaki Kyoto Spanish Mackerel, Sour Ginger Sprout, Sudachi
酢物	Vinegar Dish
穴道湖產白魚配蛋黃酢、海帶青瓜土佐酢	Shinjiko Icefish with Sour Egg Yolk, Khumbu cucumber with Tosa Vinegar
主菜	Main Dish
燒焗宮崎牛柳配洋葱濃汁、沙律野菜	Grilled Miyazaki Beef Sirloin with Onion Sauce, Vegetable Salad
飯	Rice Set
虎蝦天婦羅餅井、味噌湯	Tiger Prawn Tempura Cake Rice Bowl, Miso Soup
甜品	Dessert
日本時令水果	Seasonal Japanese Fruits

1,180

すべての料金には10%のサービス料が加算されます

另收加一服務費

All price are subject to 10% service charge