



初夏之懷石套餐

SUMMER 8 - COURSE KAISEKI MENU

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前菜 Appetizer

炸小香魚、蠶豆和物、豚足凍  
海膽黃金醬油、明蝦  
Crispy Plecoglossus Altivelis,  
fava bean, Pork Knuckles Jelly,  
Sea Urchin Golden Soy Sauce, Shrimp

刺身 Sashimi

日本產牛尾魚薄切配橘子醋  
Thin Sliced Japanese Flathead  
with Orange Vinegar

燒物 Grilled Dish

宮崎無添加黑豚肉眼配王林蘋果酢  
Miyazaki Marumi Pork Rib Eye  
with Orin Apple Vinegar

揚物 Fried Dish

脆炸鮮蝦多士 配自家製他他醬  
Crispy Shrimp Toast  
with Home-made Tartar Sauce

小碇 Side Dish

鮮赤貝、萵菜酢物  
Ark Shell, Marinated Watershield

主菜 Main Dish

伊勢龍蝦具足煮  
Ise Lobster

食事 Rice Set

宍道湖產小白魚湯飯  
Shinjiko Prefecture  
White Fish Rice in Soup

甜品 Dessert

練奶茶巾 配紅梅汁  
Condensed Milk Teacloth  
with Red Plum Sauce

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