

COURSE DISH

The Monthly Kaiseki Cuisine

【COURSE DISH OF MARCH】



price : 7,000yen

■ APPETIZER

Tosa vinegar cliff of an island sheiifish and udo monkfish liver of the lily roots
match konjac sesame tofu of three color dish simmered in honey of the
kumquat sardine paper rape blossom thin plum jam agar
sakura-fu

■ RYOU

Sakura-mushi

■ SOUP

蛤椀 あずさ真丈 紅白結び 木の芽

■ SASHIMI

旬の食材を使ったお造り

■BROILED

鱈の露味噌焼き

新じゃが

惚芽

■ASSORTED boil

湯葉

桜鯛

道明寺麩

鉤蕨

うぐいすあん

■VINEGARED DISH

ほたるイカとうるいの酢味噌がけ

■STEAMED

白子玉地蒸し

露の臺のあん

■MEAL

Chirashi sushi

■SWEETS

Strawberry tofu

胡桃卵白焼き

melon

※It may be changed some contents by training of the day.