

< 御膳 > Complete Lunch

天どん昼膳 Tendon-Hiruzen ————— ¥3,600

先付、生野菜、天井、汁、香の物、お食後
Appetizer, Salad, Tempura Rice-Ball, MISO soup, Pickles, Dessert

鯛茶昼膳 Tai-Cha Hiruzen ————— ¥3,600

先付、煮物、鯛の造り、ご飯、出汁茶、お食後
Appetizer, Stewed garden vegetables,
Sliced raw snapper, Rice, Soup stock tea, Dessert

能登豚の照焼昼膳 Teriyaki-Hiruzen ———— ¥3,600

先付、生野菜、煮物、能登豚の照焼、ご飯、汁、香の物、お食後
Appetizer, Salad, Stewed vegetables, Grilled NOTO pork,
Rice, MISO soup, Pickles, Dessert

< 昼懐石 > Lunch Course

千草 Chigusa ————— ¥5,500

先付、お造り、煮物、焼物、ご飯、汁、香の物、お食後
Appetizer, Sliced raw fish, Stewed duck with vegetables, Grilled fish,
Rice, MISO soup, Pickles, Dessert

萌黄 Moegi ————— ¥7,500

先付、お造り、煮物、焼物、酢物、
ご飯、汁、香の物、お食後
Appetizer, Sliced raw fish, Stewed duck with vegetables, Grilled fish,
Vinegared dish, Rice, MISO soup, Pickles, Dessert

天ぷらコース Tempura Course ————— ¥7,500

先付、お造り、生野菜、天ぷら盛合せ、
ご飯、汁、香の物、お食後
Appetizer, Sliced raw fish, Salad, Assorted Tempura,
Rice, MISO soup, Pickles, Dessert

ご昼食 / ご夕食 Lunch / Dinner

懐石 Kaiseki

和の滋味を尽くした、四季折々の風情をお楽しみください。
Please enjoy the flavorful and nutritious taste of all season

白珠 Shiratama ————— ¥12,800

先付、吸物、お造り、煮物、焼物、酢物、ご飯、汁、香の物、お食後

Appetizer, Clear soup, Sliced raw fish, Stewed garden vegetables, Grilled fish,
Vinegared dish, Rice, MISO Soup, Pickles, Dessert

雪椿 Yukitsubaki ————— ¥15,800

先付、前菜、吸物、お造り、煮物、焼物、酢物、ご飯、汁、香の物、お食後

Appetizer, Hors d'oeuvre, Clear soup, Sliced raw fish, Stewed garden vegetables, Grilled fish,
Vinegared dish, Rice, MISO soup, Pickles, Dessert

京錦 Kyounishiki ————— ¥18,800

先付、前菜、吸物、お造り、煮物、焼物、合肴、酢物、ご飯、汁、香の物、お食後

Appetizer, Hors d'oeuvre, Clear soup, Sliced raw fish, Stewed garden vegetables, Grilled Japanese beef,
Small dish odd moments, Vinegared dish, Rice, MISO Soup, Pickles, Dessert

※) 焼物を“牛肉の和風ステーキ”にてご用意いたします。

侘助 Wabisuke ————— ¥26,000

(ご予約にて承ります) 調理長おまかせコース、二汁七菜

Chef's Recommendation,
※ Above course is offered by reservation basis.