

## きょうの晩ごはん

### 焼きやさい・蒸し野菜 Grilled or Steamed vegetable dishes (VG, ALL)

いろいろ3種盛り Assorted three kinds of seasonal vegetable	1,000
いろいろ5種盛り Assorted five kinds of seasonal vegetable	1,200
かぼちゃ Pumpkin	430
れんこん Lotus roots	450
◆さつまいも Sweet potato	480
ジャンボしいたけ Large Shiitake mushroom	550
万願寺唐辛子 Manganji Sweet pepper	700
◆一寸豆 Fava beans	700

### おにくの料理 Meat Dishes

砂肝の天ぷらカレー塩添え Crispy Tempura of Chicken Gizzard with Curry Salt	700
◆あじわい鶏のから揚げ おろしポン酢 Japanese Fried chicken with Ponzu sauce	850
◆初夏の野菜と肉団子のトマト煮込み Simmered Early summer vegetable and Meatball	900
◆チキン南蛮 Marinated Fried chicken breast with tartar sauce	900
豚の角煮 野菜を添えて Sweet & tender simmered pork served with Vegetable	950
三元豚のヒレカツ Delicate Sangenton pork fillet cutlet	1,250
冬瓜と牛バラ肉のはりはり Hor pot, Beef ribs and winter squash	1,600
◆京赤地鶏の塩焼き ビーツと柚子胡椒の紅ソース Grilled Kyoto chicken with salt	1,800
国産牛ロースのグリル焼き 黒胡椒風味 Gilled Japanese beef tenderloin with black pepper	2,300
◆黒毛和牛ローストビーフ おろし胡麻ポン酢で Wagyu roast beef	2,300

### おさかなの料理 Seafood Dishes

ホタルイカの沖漬け Marinated on the firefly squid	500
◆稚鮎の唐揚げ Baby sweet fish Karaage	850
◆茄子さわらの冷たい煮もの胡麻のソースで Simmered Eggplant and Mackerel with Sesame sauce	900
新じゃがとほたてのバター醤油焼き Sauteed Seasonal potatoes and Scallops with butter-soy sauce	950
ぶりの竜田揚げ Fried marinated Yellowtail	1,000
しらうおの柳川 Hot pot, Icfish and Egg	1,000
◆天然真鯛の酒粕味噌焼き Grilled red snapper with Sake lees Miso	1,200
独活と和風オイルサーディンのオーブン焼き Oven-baked Udo and oiled sardine	1,100
◆天然真鯛お造り Sashimi, Wild red snapper	1,600

### たまごとおとうふ Egg and Tofu Dishes

だし巻き Fluffy Japanese omelet	650
だし巻きあんかけ Fluffy Japanese omelet with tasty thick sauce	670
冷ややっこ Chilled tofu with toppings(VG)	500
湯豆腐 Hot pot Tofu(VG)	500
イカの塩辛やっこ Chilled tofu with Salted Squid	580
厚揚げ焼き Classic grilled deep fried tofu(VG)	600
◆干芋と大徳寺麩の白和え Dried sweet potato and Japanese wheat gluten with Tofu amd Sesame paste	650
おとうふの五目あんかけ Tofu with tasty five ingredients Glaze	680
◆生麩とおとうふの揚げ出し Deep-fried Tofu and Japanese Raw wheat gluten in Japanese Broth	750
生湯葉のお造り Sashimi of Soft Yuba (Soy bean sheet)(VG)	780

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## きょうの一品 Seasonal Dishes

みょうがの甘酢漬け Sweet-vinegared Myoga	350
モッツァレラチーズの天ぷら Mozzarella cheese tempura	500
クリームチーズの土佐和え Cream cheese with Bonito flakes	500
◆小かぶのピリピリ山椒味噌添え Turnip with spicy Sansho pepper Miso	650
◆いちごの白和え Strawberries with Mashed Tofu paste	750
玄米餅の揚げ出し Deep-fried Brown rice Mochi in Japanese Broth	750
生湯葉の天ぷら Crispy Tempura of Yuba (raw soy bean sheet)	800
菜の花とホタルイカのレモン酢味噌かけ Edible canola flower and firefly squid with lemon miso	850
◆ホタルイカの磯部揚げ Fried baby squid with seaweed	850
◆そらまめと小柱のかき揚げ Crispy Tempura of Fava beans and scallops	850
きょうの酢の物 Sweet-vinagered dish of Today	900
山菜と海老の天ぷら Crispy Tempura of Japanese wild plants and Shrimp	1,100
山菜とソフトシェルクラブの天ぷら 八百一九条葱ソースで Crispy Tempura of Japanese wild plants and Soft shell crab	
◆あなごの新じゃが蒸し Steamed Seasonal potato and Seaeel	1,200
若竹煮 Simmered Seasonal Bamboo shoot and Seaweed	1,500
◆オマール海老の天ぷら 生姜塩で Crispy Tempura of Lobster	2,500

## ごはんもの Rice Dishes

白ごはん White rice(VG)	300
だし茶漬(うめ、さけ、イカの塩辛) Boiled rice in Dashi broth(pickled plum, salmon or salted squid)	630
明太子とろろごはん Creamy pounded yam and Spicy cod roe on the rice	650
◆まぐろの佃煮(白ごはん) Rice and Housemade boiled Tuna in soy broth	650
◆車海老味噌の焼きおにぎり Grilled rice ball with Shrimp miso	750
石焼きそばろ玉子かけご飯 Rice with ground meat and egg	900
◆桜えび雑炊 Japaense baby shrimp Risotto	1,000
◆新生姜と鯛の混ぜご飯 Japanese mixed rice, Seasonal ginger and red snapper	1,000
おつけもの盛り合わせ Assorted pickles(VG)	580

## おつゆもの Soup

とろろ芋のお吸い物 Clear soup of pounded yam	450
具だくさんの赤出汁 Miso Soup with a variety of ingredients	450

## ごはんのあとに… After Meal

くだもの盛り合わせ Assorted Fresh fruit(VG)	600
◆りんごの日本酒コンポート Apple compote, Japanese sake(VG)	750

食材などによるアレルギーがございましたら係員までお申し付けください  
Please let us know if you have any food allergies

◆マーク = 季節のおすすめ (Recommended Dish)

VG=Vegan menu

To Vegetarian Guests : We use Japanese Dashi broth(made from bonito flakes and seaweed) to many dishes.  
We can recommend more dishes if you are able to eat the broth.