

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
◆とうもろこし Corn	600
万願寺唐辛子 Manganji Sweet pepper	700

おにくの料理 Meat Dishes

◆あじわい鶏のから揚げ おろしポン酢 Japanese Fried chicken with Ponzu sauce	850
◆チキン南蛮 Marinated Fried chicken breast with tartar sauce	900
三元豚のヒレカツ Delicate Sangenton pork fillet cutlet	1,250
国産牛すね肉のすっぽん煮 唐辛子醤油で Sake-simmered Japanese Beef Shank	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
◆豆あじの南蛮漬け Deep-fried Baby horse mackerel in Japanese sweet and sour sauce	500
稚鮎の唐揚げ Baby sweet fish Karaage	850
◆はもの天ぷら Crispy Tempura, Sea eel	1,200
◆はもの落とし Boiled Sea eel	1,400
◆ルバーブソースで食べるはもの落とし Boiled Sea eel with Rhubarb Jam	1,500

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
◆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
◆はもの梅入り茶碗蒸し Steamed Egg custard, Sea eel and Pickled plum	950

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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
もずく酢 Marinated sea weed with Sweetened vinegar	500
クリームチーズの土佐和え Cream cheese with Bonito flakes	500
◆まるごとトマトのお浸し Whole tomato in Japanese Dashi broth	600
新ごぼうの胡麻酢漬け Seasonal Gobo in Sesame vinegar	600
◆小かぶのピリピリ山椒味噌添え Turnip with spicy Sansho pepper Miso	650
生湯葉の天ぷら Crispy Tempura of Yuba (raw soy bean sheet)	800
とうもろこしと小柱のかき揚げ Crispy Tempura of Corn and scallops	800
きょうの酢の物 Sweet-vinagered dish of Today	900
◆賀茂茄子の揚げ出し Deep-fried Kamo eggplant in Japanese soy broth	900
◆賀茂茄子の田楽 Deep-fried Kamo eggplant with Sweetened Miso sauce	1,000
◆万願寺唐辛子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, Manganji sweet pepper and Soft shell Crab with Housemade green onion sauce	1,100
あなごの新じゃが蒸し Steamed Seasonal potato and Seaeel	1,200
◆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
だし茶漬け(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
◆とうもろこしの冷たいだし粥 Chilled Japanese Dashi Risotto, Corn	700
◆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
◆新生姜と鯛の混ぜご飯 Japanese mixed rice, Seasonal ginger and red snapper	1,000
◆はも雑炊 Japanese Risotto, Sea eel	1,100
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
すいか Fresh Watermelon(VG)	750
◆りんごの日本酒コンポート Apple compote, Japanese sake(VG)	750
◆南高梅の日本酒コンポートのゼリー寄せ Japanese Plum compote Jelly, Japanese sake(VG)	1,000

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.