

Nihonbashi Gozen Set Menu: 日本橋御膳 ¥3,600

Appetizer 先付

焼胡麻豆腐 蛸柔らか煮 椎茸 隠元 小芋 柚子ジュレ
Sesame Tofu, Octopus, Shiitake Mushroom,
Green Beans, Taro, Yuzu Citrus Gelée

Owan 御椀

筍蓬ふかし 鯛葛打ち 桜花 木の芽
Dumpling made with Bamboo Shoot & Mugwort, Red Snapper
Sakura Cherry Blossom Flower, Japanese Pepper Leaf

Raw Fish 御造り

二種盛り
Two kinds of Sashimi with Wasabi & Soy sauce

Simmered Dish 煮物

治部煮 日向鶏 野菜 簾麩
Traditional Jibu-ni style
Simmered Chicken, Vegetables and Gluten Cakes

Gozen Box 御箱

Today's Six Kinds of Assorted Dishes

Rice お食事

御飯 お味噌汁 香の物
Rice and Miso Soup with Japanese Pickles

Japanese Sweets 水菓子

桜ババロア
Sakura Cherry Blossom Bavarian Cream

Soba Gozen Set Menu: 蕎麦御膳 ¥3,800

Appetizer 先付

焼胡麻豆腐 蛸柔らか煮 椎茸 隠元 小芋 柚子ジュレ
Sesame Tofu, Octopus, Shiitake Mushroom,
Green Beans, Taro, Yuzu Citrus Gelée

Gozen Box 御箱

Raw Fish 御造り
三種盛り

Three kinds of Sashimi with Wasabi & Soy sauce

Fried Dish 揚物

蕎麦搔揚げ出し 鯛素揚げ 青唐 七味卸し 醤油露

Fried Buckwheat Dumpling & Red Snapper in Soba Sauce
Sweet Green Pepper, Grated Daikon Radish with Red Pepper

Grilled Dish 焼物

鱈柚庵焼 梅貝旨煮 玉子焼 筍木の芽焼 巻海老艶煮 螢烏賊時雨煮 恵比寿

Spanish Mackerel, Ivory Shell, Japanese Style Omelet, Bamboo Shoot, Shrimp,
Simmered Firefly Squid, Soup & Egg Jellified with Kanten (Agar)

Noodle お食事

加賀手打ち蕎麦 汐露 醤油露 薬味

Chilled Soba Buckwheat Noodles
with Two kinds of Soba Sauce (Salt & Soy Sauce)

Japanese Sweets 水菓子

桜ババロア

Sakura Cherry Blossom Bavarian Cream

Steak Gozen Set Menu: ステーキ御膳 ¥4,800

Appetizer 先付

焼胡麻豆腐 蛸柔らか煮 椎茸 隠元 小芋 柚子ジュレ
Sesame Tofu, Octopus, Shiitake Mushroom,
Green Beans, Taro, Yuzu Citrus Gelée

Owan 御椀

筍蓬ふかし 鯛葛打ち 桜花 木の芽
Dumpling made with Bamboo Shoot & Mugwort, Red Snapper
Sakura Cherry Blossom Flower, Japanese Pepper Leaf

Raw Fish 御造り

二種盛り
Two kinds of Sashimi with Wasabi & Soy sauce

Salad 冷皿

フレッシュサラダ
Fresh Salad

Main Dish 温皿

国産牛ステーキ クレソン 人参 チリソース
Japanese Beef Steak, Watercress, Carrot, Chili Sauce

Rice お食事

御飯 香の物 お味噌汁
Rice and Miso Soup with Japanese Pickles

Japanese Sweets 水菓子

桜ババロア
Sakura Cherry Blossom Bavarian Cream

Godan Bento Set Menu: 五段弁当 ¥5,000

Appetizer 先付

焼胡麻豆腐 蛸柔らか煮 椎茸 隠元 小芋 柚子ジュレ
Sesame Tofu, Octopus, Shiitake Mushroom,
Green Beans, Taro, Yuzu Citrus Gelée

Owan 御椀

筍蓬ふかし 鯛葛打ち 桜花 木の芽
Dumpling made with Bamboo Shoot & Mugwort, Red Snapper
Sakura Cherry Blossom Flower, Japanese Pepper Leaf

Five Layers Box 五段箱

Raw Fish 御造り

三種盛り

Three kinds of Sashimi with Wasabi & Soy sauce

Grilled Dish 焼物

鱈柚庵焼 あしらい

Spanish Mackerel flavored with Yuzu Citrus

Fried Dish 揚げ物

鱈挟み揚げ 青唐

Sillago fried with Shrimp Paste, Sweet Green Pepper

Simmered Dish 煮物

治部煮 日向鶏 野菜 簾麩

Traditional Jibu-ni style

Simmered Chicken, Vegetables and Gluten Cakes

Vinegared Dish 酢物

蛍烏賊 酢味噌 分葱 紅防風

Firefly Squid with Vinegar Miso Paste, Scallion

Rice お食事

江戸三度御飯 お味噌汁 香の物

Rice and Miso Soup with Japanese Pickles,
Small Fish & Kelp simmered with Japanese Pepper

Japanese Sweets 水菓子

桜ババロア

Sakura Cherry Blossom Bavarian Cream

Course Menu: 尾 山 OYAMA ¥8,000

Appetizer 先 付

胡麻豆腐 穴子黄身揚げ アスパラ 焼き椎茸 木の芽味噌

Sesame Tofu, Fried Sea Eel with Egg York, Asparagus, Shiitake Mushroom,
Japanese Pepper Leaf Miso Paste

Owan 御 椀

筍蓬ふかし 相並葛打ち 花卉独活人参 卷湯葉 木の芽

Dumpling made with Bamboo Shoot & Mugwort,
Greenling, Petal-shaped Udo (Japanese Spikenard) & Carrot,
Yuba (Tofu Skin), Japanese Pepper Leaf

Raw Fish 御造り

三種盛り

Three kinds of Sashimi with Wasabi & Soy sauce

Grilled Dish 焼 物

湯鯛 二杯酢 サーモン桜寿司

桜海老 小松菜浸し 恵比寿 梅貝 たららの芽薄衣

Yudai (Boiled Red Snapper) with Vinegar Sauce, Salmon Sushi
Sakura Shrimp, Komatsuna (Japanese Mustard Spinach),
Jellied Soup & Egg with Kantan (Agar), Ivory Shell, Fried Taranome (Spring Sprout),

Simmered Dish 煮 物

治部煮 日向鶏 野菜 簾麩

Traditional Jibu-ni style

Simmered Chicken, Vegetables and Gluten Cakes

Rice or Noodles お食事

江戸三度ご飯 又は 加賀手打ち蕎麦

Rice and Miso Soup with Japanese Pickles,
Small Fish & Kelp simmered with Japanese Pepper

or

Chilled Soba Buckwheat Noodles

Japanese Sweets 水菓子

夜桜

Cherry Blossoms at Night

(Steamed Bean Jelly flavored with Sakura Cherry Blossom)