MENU

ー　前菜　Appetizer　ー

信州サーモン南蛮漬け
Deep-fried Shinshu salmon marinated in sweet and spicy vinegar sauce
本からすみ大根はさみ
Dried mullet roe sandwiched between Japanese radish
合鴨ロースみょうが巻
Duck loin wrapped over myoga ginger
いたや貝雲丹和え
Japanese baking scallops dressed with sea urchin

ー　御造り　Sashimi（raw fish）plate　ー

鮪　Tuna　　甘海老　Sweet shrimp　　ハマチ　Young yellowtail

ー　蒸物　Steamed dish　ー

冷製トマトのチーズ風味茶碗蒸し
Cheese flavored steamed egg custard with chilled tomato

ー　焼物　Grilled dish　ー

鮭葱味噌焼き　朴葉包み
Grilled salmon with leek and miso wrapped in a magnolia leaf
焼茄子びたし　茗荷
Grilled eggplant in Japanese broth with myoga ginger
蕗甘酢漬け
Boiled Japanese butterbur with sweet vinegar

ー　強肴　Additional dish　ー

信州牛陶板焼き　野菜　特製タレ
Grilled Shinshu beef on a ceramic board Vegetables with special sauce

ー　揚物　Deep-fried dish　ー

とうもろこしかき揚げ　Deep-fried sweet corn
ブロッコリー　Broccoli

ー　〆　ー

ざる蕎麦
Zaru-soba (cold soba noodles)

ー　甘味　Dessert　ー

季節の果物の寒天寄せ
Agar jelly with seasonal fruits