

華会席

春鱒昆布メ
うるい 黄味酢

螢島賊木の芽和え たららの芽
白掛け 落 焼き椎茸 赤麹蒟

清汁仕立て
白魚酒蒸し 若芽豆腐
花卉人参 木の芽

石鯛 めじ鮪 青利島賊
あしらい一式

伊佐木油焼き
いくら卸し はじかみ

鯛真子旨煮
筍 新馬鈴薯
桜麩 青味 木の芽

桜海老と根三つ葉の搔き揚げ
春甘藍と帆立のパン粉揚げ
青味 藻塩

福島県産天のつぶ
じゃこ山椒煮
香の物三種盛り

赤出汁 粉山椒

季節もの
桜餅

先 附
Appetizer

二 菜

お 椀
Soup

お造り
Sashimi

焼物
Grilld dish

煮 物
Food boiled and
seasoned

揚 物
Tempura

食 事
Rice

留 椀
Soup

水菓子・甘味
Dessert

HANAKAISEKI

Sliced spring trout marinated with kelp
Plantain lily, egg yolk, vinegar and sweet *sake*

Firefly squid with leaf bud, Japanese angelica
Butterbur, grilled *shiitake* mushroom, red konjak dressed with white vinegar

Clear soup
Icefish steamed with *sake*, seaweed *tofu*
Carrot, leaf bud

Parrot bass, young tuna, squid
Assortment

Grilled grunt with oil
Salmon roe with grated radish, Japanese ginger

Soft roe of sea bream simmered with soy sauce
Bamboo shoot, potato
Dried wheat gluten, leaf bud

Kakiage (Fried small shrimp and wild chervil)
Deep-fried cabbage and scallop
A touch of green, salt

Rice
Dried young sardine simmered with Japanese pepper sauce
Japanese pickles

Miso soup, Japanese pepper powder

Seasonal fruits
Rice cake with red bean paste wrapped in a preserved cherry leaf

¥19,000

月会席

飯豆とうるいのぬた

先 附
Appetizer

根三つ葉胡麻和え
鯛一汐
かたくり辛子浸し
針海苔

二 菜
Appetizer

清汁仕立て
相並葛打ち 若芽豆腐
花弁人参 木の芽

お 椀
Soup

伊佐木 めじ鮪 榮螺
あしらい一式

お造り
Sashimi

春鱒塩焼き
いくら卸し はじかみ

焼 物
Grilld dish

穴子有馬煮
筍 新馬鈴薯
桜麩 青味 木の芽

煮 物
Food boiled and
seasoned

相州牛サーロイン
彩り野菜 藻塩 山葵

強 肴
Meat dish

土鍋にて 福島県産天のつぶ
じゃこ山椒煮
香の物三種盛り

食 事
Rice

赤出汁 粉山椒

留 椀
Soup

季節もの
桜餅

水菓子・甘味
Dessert

¥23,000

TSUKIKAISEKI

Beans and plantain lily dressed with vinegared *miso*

Wild chervil with sesame sauce
Sea bream
Dogtooth violet pickled in mustard
Laver

Clear soup
Greenling, seaweed *tofu*
Carrot, leaf bud

Grunts, young tuna, turban shell
Assortment

Spring trout grilled with salt
Salmon roe with grated radish, Japanese ginger

Conger eel simmered with soy sauce and Japanese pepper
Bamboo shoot, potato
Dried wheat gluten, a touch of green, leaf bud

Soshu beef sirloin
Colorful vegetables, seaweed salt, *wasabi*

Clay pot rice
Dried young sardine simmered with Japanese pepper sauce
Japanese pickles

Miso soup, Japanese pepper powder

Seasonal fruits
Rice cake with red bean paste wrapped in a preserved cherry leaf

菊会席

平貝と春野菜
うるい ごごみ 根三つ葉
吸酢ジュレ 芥子味噌

ごごみ胡麻和え
かたくり

筍飯蒸し
螢島賊 木の芽

清汁仕立て
穴子一汐 若芽豆腐
花卉人参 木の芽

生雲丹 めじ鮪 伊佐木
あしらいい式

相並塩焼き
いくら卸し はじかみ

伊勢海老西京煮
独活白煮 新馬鈴薯
桜麩 青味 木の芽

相州牛ヒレ
彩り野菜 藻塩 山葵

土鍋にて
鯛ご飯 三つ葉
香の物三種盛り

赤出汁 粉山椒

季節もの
桜餅

先 附
Appetizer

二 菜
Appetizer

お凌ぎ
Small dish

お 椀
Soup

お造り
Sashimi

焼 物
Grilld dish

煮 物
Food boiled and
seasoned

強 肴
Meat dish

食 事
Rice

留 椀
Soup

水菓子・甘味
Dessert

¥27,000

KIKUKAISEKI

Pen shell and vegetables
Plantain lily, ostrich fern, wild chervil
Vinegar jelly, mustard *miso*

Ostrich fern dressed with sesame sauce
Dogtooth violet

Bamboo shoot steamed rice
Firefly squid, leaf bud

Clear soup
Conger eel, seaweed *tofu*
Carrot, leaf bud

Sea urchin, young tuna, grunt
Assortment

Greenling grilled with salt
Salmon roe with grated radish, Japanese ginger

Spiny lobster preserved in white *miso*
Udo (wild vegetables), potato
Dried wheat gluten, a touch of green, leaf bud

Soshu beef tenderloin
Colorful vegetables, seaweed salt, *wasabi*

Clay pot rice
Sea bream rice, mitsuba green
Japanese pickles

Miso soup, Japanese pepper powder

Seasonal fruits
Rice cake with red bean paste wrapped in a preserved cherry leaf

野菜会席

3日前までのご予約制

うるい浸し かたくり 針海苔

先 附
Appetizer

白掛け 落 焼椎茸 赤麹蒟
根三つ葉胡麻和え 大豆肉

先 附
Appetizer

碓井豆揃り流し
道明寺蒸し ごとみ
花卉人参 ぶぶあられ

お 椀
Soup

湯葉豆腐 山独活 刺身麹蒟
あしらい一式
ふきみそす

造り替り

新馬鈴薯田楽 木の芽味噌
米茄子田楽 玉味噌
はじかみ

焼 物
Middle appetizer

野菜スープ煮
春燕 フルーツ蕃茄 白あすばら
春甘藍 姫人参 スナッパ豌豆

煮 物
Food boiled and
seasoned

あぼかどアーモンド揚げ
あすばら磯辺 椎茸二身
たらの芽

揚 物
Deep fried dish

土鍋にて 筍ご飯
薄揚げ 三つ葉
香の物三種盛り

食 事
Rice

赤出汁 粉山椒

留 椀
Miso soup

季節もの
桜餅

水菓子・甘味
Dessert

¥19,000

VEGETARIAN KAISEKI

※It is a reservation product until three days before

Plantain lily, dogtooth violet, laver

Butterbur, grilled *shiitake* mushroom, red konjak dressed with white vinegar
Wild chervil with sesame sauce, soy meat

Green peas soup
Sea bream wrapped in rice cake, ostrich fern
Carrot, small rice crackers

Yuba (Soy-milk skin) *tofu*, *udo* (wild vegetables), konjak
Assortment
Butterbur *miso* sauce

Grilled potato dressed with leaf bud *miso* paste
Grilled egg plant dressed with sweet *miso* paste
Japanese ginger

Boiled vegetable soup
Turnip, tomato, white asparagus
Cabbage, carrot, green pea

Deep-fried avocado with almond
Deep-fried asparagus wrapped laver
Japanese angelica

Clay pot rice, bamboo shoot
Deep-fried *tofu*, wild chervil
Japanese pickles

Miso soup, Japanese pepper powder

Seasonal fruits
Rice cake with red bean paste wrapped in a preserved cherry leaf

季節の一品

卯月の八寸	¥4,200
本日のお造り盛り合わせ	
三種盛り	¥3,000
五種盛り	¥4,500
伊勢海老鬼殻焼き	¥6,500
鮑ステーキ	¥5,800
相州和牛ステーキ 彩り野菜	
100g	¥7,800
200g	¥14,000
伊勢海老具足煮	¥6,800
新玉葱と浅利の玉地蒸し	¥1,500
季節野菜と魚介の天婦羅	¥3,800
～野菜五種と魚介二種～	
季節野菜の天婦羅	¥3,800
寿司盛り合わせ 《五貫》	¥3,000
野菜寿司 《八貫》	¥2,000
土鍋ご飯 《二人前》	
筍と桜海老のご飯	¥6,500
鯛ご飯	¥7,500
水菓子・甘味セット	¥2,100
季節の果実	¥1,500

Seasonal dish

Assorted seasonal platters
Assorted <i>sashimi</i>
Assortment of three kinds
Assortment of five kinds
Grilled spiny lobster
Grilled abalone
Grilled Japanese soshu ‘Wagyu’ beef sirloin, colorful vegetables
Simmered spiny lobster
Onion and clam in steamed egg custard
Seasonal vegetable’s and seafood tempura
Vegetable’s assortment of two kinds
Seafood’s assortment of five kinds
Seasonal vegetable’s tempura
Sushi assortment of five kinds
Vegetable’s sushi assortment of eight kinds
Clay pot rice
※There is a minimum order of two for this meal
Bamboo shoot and small shrimp rice
Sea bream rice
Dessert and fruits set
Seasonal fruits

Kikkaso Chef Takashi Oishi
旧御用邸 菊華荘 料理長 大石 孝

