吸 付 物 松瓶 もって菊 海老 茸 蒸 豆 秋 橘ジュレ 鱧 酢 橘

花穗

土佐醬

曲

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九鍋

水菓子

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季果盛り合わせ

Set Menu "Kouyou Kaiseki" -

Assorted Appetizers

椒

わせ味噌仕立

Japanese Clear Soup "Dobin-mushi" Style with "Matsutake" Mushrooms and Conger Pike Today's Sashimi

Assorted Seasonal Dishes

Boiled Turnip Dumpling with Chicken Miso, "Yuba" Thick Sauce and Green Vegetable Duck Pot with Green Onion and Green Vegetables

Mixed Miso Soup with Local "Yushi-Tofu" and "Nameko" Mushrooms Steamed Rice with Salmon Roe Marinated in Soy Sauce, Grilled Salmon, "Wasabi", Seaweed and Grated Yam Assorted Japanese Pickles Seasonal Fruits

> ¥18,000 per person

一八、000円

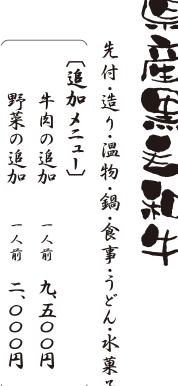


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Set Menu "Shabu-Shabu Nabe Kaiseki"

Shabu-Shabu with Okinawan Beef

 $\begin{array}{c} Small\ Appetizers,\ Sashimi,\ Side\ dish,\ Okinawan\ Beef,\\ Steamed\ Rice,\ Udon\ Noodles,\ Desserts\\ \hbox{[Refill]}\ Beef:\ \mbox{$\mbox{$\mbox{$\mbox{$\mbox{$\mbox{$\mbox{$}\mbox{$\mbox{$}\mbox{$\mbox{$}\mbox{$}\mbox{$\mbox{$}\mbox{$}\mbox{$}\mbox{$\mbox{$}\mbox{$$

¥15,000

per person *Minimum order 2 Persons

Shabu-Shabu with Okinawan Pork "Agu"

 $\begin{array}{ccc} Small\ Appetizers,\ Sashimi,\ Side\ Dish,\ Okinawan\ Pork\ "Agu",\\ Steamed\ Rice,\ Udon\ Noodles,\ Desserts\\ \hline \hbox{[Refill]}\ \ Pork:\ \scriptsize{$\frac{1}{2}$}8,000\ per\ person \\ \end{array}$

¥15,000

per person *Minimum order 2 Persons

真南風自家製のポン酢でするよろけるような肉質の和よ

先付·造了·温物·陶板·留板

食事·香彩·水菓子先付·造介·溫物·陶板·留椀

万·000m

握り寿司をご堪能るださい

お

· 梳·水菓子

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万、000回

Set Menu "Grilled Japanese Black Beef Kaiseki" –

Small Appetizers, Sashimi, Steamed Egg Custard, Grilled Japanese Black Beef, Miso Soup, Rice, Pickles, Desserts

¥15,000 per person

Set Menu "Sushi Kaiseki"

Small Appetizers, Steamed Egg Custard, Sashimi, Assorted Sushi, Soup, Desserts

¥15,000 per person

膳出しにてご用意いたしました 縄 の食材をふんだんに使 用 した会席を

琉 南本の子

スチマ 木の子 鉄火味噌毛和牛とヘチマの朴葉焼

1三,000日

水菓子 季果盛り合わせ

Set Menu "Shima Gozen"

し豆腐け ゆし豆腐

[Ichinozen (First Serve)] 3 kinds of Ryukyu Delicacies

Okinawan Prawn and Autumn Vegetables with White Vinegar Dressing Assorted Sashimi

[Ninozen (Second Serve)]

Okinawan Tilefish Steamed with Turnip served with Seasonal Vegtables, Yuzu, Salmon Roe and Ginkgo Nut Grilled "Kuroge Wagyu" Beef and Sponge Cucumber with Tekka-Miso on Hoba Leaf Okinawan "Yushi-Tofu" Soup with "Aosa" Seaweed

Steamed Rice with Baby Sardines Assorted Japanese Pickles Seasonal Fruits

¥13,000

インなどフライエピフライを観鐘塩焼きを発きすらりが、アトサラダポテトサラダのボーレタストマーレタストマト

小鉢 野菜のお浸し

る子糕郷膳

ブルーツあんみつ水 菓子

稲荷寿司を発味彩々

图、图00日

Set Menu "Kid's Plate" -

Boiled Seasonal Vegetable with Japanese Soup Stocks
Fried Shrimp, Grilled Silver Salmon with Salt, Japanese Style Hamburger, Deep-fried "Beniimo" Potato,
Potato Salad, Thick Japanese Omelet, Sunny Lettuce, Tomato
Udon with Inari Sushi
Anmitsu agar with Fruits.

¥4,400per person

本日の造り盛り合わせ 天婦羅盛り合わせ 小鍋仕立て 県産里毛和牛すき者 焼き豆腐 添え菜 生卵 多料理

一、五〇〇月

四、五00円 码 円 何

	Japanese A	la Carte	
Today's Assorted Sashimi	¥4,000	Beef Sukiyaki	¥4,500
Assorted Tempura	¥3,500	"Ochazuke" (Salmon)	¥1,500
Today's Grilled Fish	The Current Price	"Ochazuke" (Japanese Apricot)	¥1,300
		Steamed Egg Custard	¥1,000

ゴーヤーチャンプルー

"Tofuyo"

紅芋ウムクジ揚げ

ジーマーで豆腐揚げよ

夏夜よう

ジーマーそ夏腐(ピーナツ夏腐)



"Umibudo" Okinawan Seaweed \$\frac{\f

¥1,000

All the rice we use in this restaurant is made in Japan. 当レストランで使用しているお米は全て国産米です。

Goya Champuru

¥1,800