

hyakumi-an

週替わり御膳 Weekly gozen

お浸し、今週のお食事、百味庵甘味

Boiled vegetables, weekly dish, hyakumi-an dessert

焼魚御膳 Grilled fish gozen

お浸し、造り一品、旬の焼魚、惣菜二品、御飯、味噌汁、香の物、百味庵甘味

Boiled vegetables, today’s sashimi, grilled seasonal fish, small dish two kinds

Steamed rice, miso soup, Japanese pickles, hyakumi-an dessert

大海老天婦羅御膳 Tempura gozen

お浸し、造り一品、天婦羅（大海老、穴子、鮮魚、野菜）

惣菜一品、御飯、味噌汁、香の物、百味庵甘味

Boiled vegetables, today’s sashimi, tempura (prawn, conger eel, fish, vegetables)

Small dish, steamed rice, miso soup, Japanese pickles, hyakumi-an dessert

花見弁当 Hanami bento box

先付、造り一品、旬の焼魚、季節の口取り、惣菜一品、天婦羅三種

ちらし鮓、本日の御椀、百味庵甘味

Small appetizer, today’s sashimi, grilled fish, seasonal dish, small dish,

Tempura three kinds, Chirashi sushi, today’s soup, hyakumi-an dessert

飛騨牛香味焼き御膳 Pan-fried Hida beef gozen

お浸し、造り一品、飛騨牛香味焼き、

惣菜二品、御飯、味噌汁、香の物、百味庵甘味

Boiled vegetables, today’s sashimi, pan-fried Hida beef, koumi soy sauce,

Small dish two kinds, steamed rice, miso soup,

Japanese pickles, hyakumi-an dessert

季節会席 Seasonal kaiseki

季節の先付三種

Seasonal appetizer, three kinds

蛤真丈 花卉野菜 桜花

Clear soup, clam dumpling, flower-shaped vegetable, cherry blossom

天然鮮魚三種

Sashimi, three kinds

旬の鮮魚と春野菜 桜クリーム

Grilled seasonal fish, deep-fried spring vegetables, sakura cream

桜海老炊き込み御飯 味噌汁 香の物

Steamed rice with sakura shrimp, miso soup, Japanese pickles

百味庵甘味二種盛り

Dessert, two kinds

飛騨牛会席 Hida beef kaiseki

先付二種

Today’s appetizer, two kinds

天然鮮魚二種

Sashimi, two kinds

桜海老の搔き揚げと季節野菜の天婦羅

Crispy sakura shrimp fritter, seasonal vegetable tempura

彩りサラダ

Salad

飛騨牛サーロイン（山葵醤油 又は 照焼き）

Pan-fried Hida beef sirloin (wasabi soy sauce or teriyaki sauce)

御飯 味噌汁 香の物

Steamed rice, miso soup, Japanese pickles

百味庵甘味三種盛り

Dessert, three kinds

— 鮓 —

Sushi

バラちらし鮓御膳 Chirashi sushi gozen

小鉢二品、バラちらし鮓、味噌汁、百味庵甘味

Appetizers two kinds, chirashi sushi, miso soup, hyakumi-an dessert

鮓御膳 Sushi gozen

小鉢二品、江戸前握り鮓 十貫、巻き物、玉子焼、

味噌汁、百味庵甘味

Appetizers two kinds, sushi ten pieces, sushi roll,

omelet, miso soup, hyakumi-an dessert

鮓会席 Sushi kaiseki

季節の先付三種

Seasonal appetizer, three kinds

本日の御椀

Today’s soup

天然鮮魚三種

Sashimi, three kinds

旬の焼魚

Grilled seasonal fish

料理長お任せ 七貫 巻き物

（雲丹 中とろ のどぐろ 穴子 本日のお勧め三貫）

Sushi seven pieces, sushi roll

(Sea urchin, medium fatty tuna, black throat seaperch,

Conger eel, today’s sushi three pieces)

百味庵甘味二種盛り

Dessert, two kinds

hyakumi-an

先付

Appetizer

季節の豆腐
Seasonal tofu

青菜のお浸し
Boiled green vegetables

サラダ

Salad

百味庵サラダ
hyakumi-an salad

御碗

Soup

蛤真丈 花卉野菜 桜花
Clear soup, clam dumpling, flower-shaped vegetable
cherry blossom

肴

japanese delicacies

出汁卷玉子
japanese omelet

鳥賊このわた和え
Salty squid

酒肴三種盛り合わせ（一人前）
 えいひれ、たたみ鰯、烏賊このわた和え
 Assorted 'Tsumami' for 1 person
 Broiled ray's fin, sun-dried baby sardine crackers,
 salted squid

唐墨大根（四貫） ⑤
Dried mullet roe and daikon (4 pieces)