

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

柊弁当 Hiiragi 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

季節の炊き込み御飯、本日の御椀、百味庵甘味

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

Tempura three kinds, seasonal steamed rice, 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

刺身御膳 Sashimi gozen

お浸し、造り五種、惣菜二品、御飯、味噌汁、香の物、百味庵甘味

Boiled vegetables, five kinds of sashimi, small dish two kinds,

steamed rice, miso soup, Japanese pickles, seasonal fruit

季節会席 Seasonal kaiseki

季節の先付三種

Seasonal appetizer, three kinds

蕪摺り流し

Pureed turnip soup

天然鮮魚三種

Sashimi, three kinds

鱧場蟹と季節野菜の天婦羅

旬の焼魚

Assorted tempura, king crab, vegetables

Grilled seasonal fish

ずわい蟹炊き込み御飯 味噌汁 香の物

Steamed snow crab rice, 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

大海老と季節野菜の天婦羅

Assorted tempura, prawn, vegetables

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)

※飛騨牛サーロイン 150g を「飛騨牛フィレ 100g」にご変更いただけます

*Hida beef sirloin 150g can be substituted with Hida beef tenderloin 100g

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

鮓御膳 Sushi gozen

小鉢二品、江戸前握り鮓 十貫、かっぱ巻き、玉子焼、

味噌汁、百味庵甘味

Appetizers two kinds, sushi ten pieces, cucumber sushi roll,

omelet, miso soup, hyakumi-an dessert

特上鮓 Tokujo sushi

小鉢二品、江戸前握り鮓 十二貫（とろ、雲丹、いくら含む）

かんぴょう巻き、玉子焼、味噌汁、百味庵甘味

Appetizers two kinds, twelve pieces

(Include fatty tuna, sea urchin, salmon roe)

Kanpyo 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, blackthroat 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

肴

Japanese delicacies

烏賊このわた和え
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)