

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	
飛驒牛香味焼き御膳 Pan-fried Hida beef gozen	
お浸し、造り一品、飛驒牛香味焼き、	
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	
飛驒牛会席 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	
飛驒牛サーロイン（山葵醬油 又は 照焼き）	
Pan-fried Hida beef sirloin (wasabi soy sauce or teriyaki sauce)	
※飛驒牛サーロイン 150g を「飛驒牛フィレ 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	

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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)