

hyakumi-an

季節会席 Seasonal kaiseki			— 鮓 — Sushi		
季節の先付三種 Seasonal appetizer, three kinds					
白身魚餅粉揚げ 蟹薄葛仕立て Clear soup, deep-fried white fish, crab, kudzu			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		
天然鮮魚三種 Sashimi, three kinds					
鮑の実山椒焼 季節野菜天婦羅 Grilled abalone, sansho pepper, seasonal vegetable tempura					
紫蘇としらすの炊き込み御飯 味噌汁 香の物 Steamed shiso and whitebaite rice, miso soup, Japanese pickles			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		
百味庵甘味二種盛り Dessert, two kinds					
飛驒牛会席 Hida beef kaiseki			鮓会席 Sushi kaiseki		
先付二種 Today's appetizer, two kinds			季節の先付三種 Seasonal appetizer, three kinds		
天然鮮魚二種 Sashimi, two kinds			本日の小吸物 Today's clear soup		
大海老と野菜の天婦羅 Tempura, prawn, vegetables			天然鮮魚三種 Sashimi, three kinds		
彩りサラダ Salad			旬の焼魚 Grilled seasonal fish		
飛驒牛サーロイン（山葵醤油 又は 照焼き） Pan-fried Hida beef sirloin (wasabi soy sauce or teriyaki sauce)			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)		
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			百味庵甘味二種盛り Dessert, two kinds		
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					

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

御椀
Soup

蛸真丈 あやめ大根 木の芽
Clear soup, octopus dumpling, radish, sansho leaf bud

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)