

hyakumi-an

| 季節会席 <b>Seasonal kaiseki</b>                                                                                                                                                                                          |  |  | — 鮓 —<br><b>Sushi</b>                                                                                                                                                                                   |  |  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
| 季節の先付三種<br>Seasonal appetizer, three kinds                                                                                                                                                                            |  |  |                                                                                                                                                                                                         |  |  |
| 天然鮮魚三種<br>Sashimi, three kinds                                                                                                                                                                                        |  |  | バラちらし鮓御膳 <b>Chirashi sushi gozen</b><br>小鉢二品、バラちらし鮓、味噌汁、百味庵甘味<br>Appetizers two kinds, chirashi sushi, miso soup, hyakumi-an dessert                                                                    |  |  |
| 鱧と季節野菜の天婦羅<br>Assorted tempura, pike conger, vegetables                                                                                                                                                               |  |  |                                                                                                                                                                                                         |  |  |
| 銘柄豚の冷しゃぶ仕立て<br>Chilled premium pork shabu shabu                                                                                                                                                                       |  |  |                                                                                                                                                                                                         |  |  |
| 鰻小丼    吸い物    香の物<br>Broiled eel rice bowl, clear soup, Japanese pickles                                                                                                                                              |  |  | 鮓御膳 <b>Sushi gozen</b><br>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<br>Appetizers two kinds, sushi ten pieces, sushi roll, omelet, miso soup, hyakumi-an dessert                                                 |  |  |
| 百味庵甘味二種盛り<br>Dessert, two kinds                                                                                                                                                                                       |  |  |                                                                                                                                                                                                         |  |  |
| 飛驒牛会席 <b>Hida beef kaiseki</b>                                                                                                                                                                                        |  |  | 鮓会席 <b>Sushi kaiseki</b>                                                                                                                                                                                |  |  |
| 先付二種<br>Today's appetizer, two kinds                                                                                                                                                                                  |  |  | 季節の先付三種<br>Seasonal appetizer, three kinds                                                                                                                                                              |  |  |
| 天然鮮魚二種<br>Sashimi, two kinds                                                                                                                                                                                          |  |  | 本日の小吸物<br>Today's clear soup                                                                                                                                                                            |  |  |
| 大海老と野菜の天婦羅<br>Tempura, prawn, vegetables                                                                                                                                                                              |  |  | 天然鮮魚三種<br>Sashimi, three kinds                                                                                                                                                                          |  |  |
| 彩りサラダ<br>Salad                                                                                                                                                                                                        |  |  | 旬の焼魚<br>Grilled seasonal fish                                                                                                                                                                           |  |  |
| 飛驒牛サーロイン（山葵醤油    又は    照焼き）<br>Pan-fried Hida beef sirloin (wasabi soy sauce or teriyaki sauce)                                                                                                                       |  |  | 料理長お任せ 七貫    巻き物<br>（雲丹    中とろ    のどぐろ    穴子    本日のお勧め三貫）<br>Sushi seven pieces, sushi roll<br>（Sea urchin, medium fatty tuna, black throat seaperch, Conger eel, today's sushi three pieces）           |  |  |
| 御飯    味噌汁    香の物<br>Steamed rice, miso soup, Japanese pickles                                                                                                                                                         |  |  | 百味庵甘味二種盛り<br>Dessert, two kinds                                                                                                                                                                         |  |  |
| 百味庵甘味三種盛り<br>Dessert, three kinds                                                                                                                                                                                     |  |  |                                                                                                                                                                                                         |  |  |
| 週替わり御膳 <b>Weekly gozen</b>                                                                                                                                                                                            |  |  | 焼魚御膳 <b>Grilled fish gozen</b>                                                                                                                                                                          |  |  |
| お浸し、今週のお食事、百味庵甘味<br>Boiled vegetables, weekly dish, hyakumi-an dessert                                                                                                                                                |  |  | 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<br>Boiled vegetables, today's sashimi, grilled seasonal fish, small dish two kinds<br>Steamed rice, miso soup, Japanese pickles, hyakumi-an dessert                 |  |  |
| 大海老天婦羅御膳 <b>Tempura gozen</b>                                                                                                                                                                                         |  |  | 飛驒牛香味焼き御膳 <b>Pan-fried Hida beef gozen</b>                                                                                                                                                              |  |  |
| お浸し、造り一品、天婦羅（大海老、穴子、鮮魚、野菜）<br>惣菜一品、御飯、味噌汁、香の物、百味庵甘味<br>Boiled vegetables, today's sashimi, tempura (prawn, conger eel, fish, vegetables)<br>Small dish, steamed rice, miso soup, Japanese pickles, hyakumi-an dessert |  |  | 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<br>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

玉蜀黍の摺り流し  
Pureed corn soup

すっぽん豆腐 白髪葱  
Clear soup, egg tofu, soft-shelled turtle, leek

肴

Japanese delicacies

出汁巻玉子  
Japanese omelet

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）  
Dried mullet roe and daikon (4 pieces)

造り

Sashimi

本日の白身魚  
White fish

造り三種盛（各二貫）  
Three kinds (2 pieces each)

造り五種盛（各二貫）  
Five kinds (2 pieces each)

揚げ物

Deep-fried

野菜天婦羅  
Vegetable tempura

大山どりの香味揚げ（regular / small）  
Deep-fried Daisen chicken

天婦羅盛り合わせ（大海老 白身魚 野菜）  
Assorted tempura (prawn, white fish, vegetables)

焼物

Grilled

焼き野菜盛り合わせ  
Grilled assorted vegetables

本日の鮮魚塩焼き  
Today’s grilled fish

鰻（静岡県産）白焼き 又は 蒲焼き  
Broiled Japanese eel (salt and sudachi citrus or with sauce)

肉料理

Meat

飛騨牛サーロイン（山葵醤油 又は 照焼き）  
Pan-fried Hida beef (wasabi soy sauce or teriyaki sauce)

飛騨牛フィレ（山葵醤油 又は 照焼き）  
Hida beef tenderloin (wasabi soy sauce or teriyaki sauce)

煮物

Simmered dish

揚げ出し豆腐 青さ海苔 山葵  
Deep-fried tofu, seaweed, wasabi

野菜の炊き合わせ  
Simmered vegetables

本日の鮮魚煮付け  
Today’s simmered fish

食事

Rice and noodles

御飯 味噌汁 香の物  
Steamed white rice, miso soup, Japanese pickles

枝豆御飯 味噌汁 香の物  
Steamed green soybean rice, miso soup, Japanese pickles

二八そば（温 又は 冷）  
Soba noodles (hot or cold)

生うどん（温 又は 冷）  
Udon noodles (hot or cold)

鮮魚の胡麻茶漬け  
Chazuke rice bowl, fish sesame

国産牛の冷し酢橘そば （そば 又は うどん）  
Japanese beef sudachi citrus cold noodles (soba or udon)

鰻重（静岡県産） 吸い物 香の物  
Broiled Japanese eel on rice, clear soup, Japanese pickles

水菓子/甘味

Dessert

本日のアイスクリーム  
Today’s ice cream

抹茶アイスクリーム 白玉団子 小豆  
Matcha ice cream, rice flour dumpling, sweet red bean paste

水菓子盛り合わせ  
Assorted fruits

本日の甘味三種盛り合わせ  
Dessert, three kinds

Vegetarian Signature dish / Chef’s recommendation