

Lunch Kaiseki “Akibiyori”

6,000 yen per person

Menu

Appetizer: Pumpkin tofu, delicious dashi-an, mizuna and mushrooms marinated in mustard, pear with walnut dressing and white dressing

Sashimi: Yellowtail, Sea bream

Simmered dish: Clear soup, bamboo shoots, mushrooms, green onions, yuzu

Grilled hassun: Salmon roe, sweet potato crackers, ginkgo nuts, autumn leavesGrilled sweet snapper with yuzu-an, taro dengakulga chestnuts, roasted chestnuts squeezed in tea cloth, maitake mushrooms and rice crackers

Side dish: Pumpkin manju, chicken minced meat, green onions, ginger

Main dish: Autumn salmon in a small soy milk pot, tofu, grilled leeks, green onions

Rice: Chestnut rice

Pickled vegetables: Three kinds of pickles

Miso soup: Yamaa barley miso soup

Dessert: Sweet potato pudding

Kuroge Wagyu Gozen Lunch

8,000 yen per person

Menu

Appetizer: Pumpkin tofu (delicious dashi broth), mizuna and mushrooms marinated in mustard, pear with walnut dressing and white dressing

Sashimi: Today's sashimi

Hot Dish: Pumpkin mantou, minced chicken (green onion), ginger

Main Dish: Salt-grilled Japanese Black Beef ”Kuroge-Wagyu”, grilled vegetables

Rice: Domestic white rice

Pickles: Assortment of three

Miko Soup: Yamaa barley miso soup

Dessert: Sweet potato pudding