

おもてなし膳
Special course

¥ 12,000

胡麻とうふ
Sesame Tofu

季節の八寸
Assorted seasonal

あげ田楽
Grilled deep fried Tofu
With sweet miso and green onion

本日の湊より
Today's sashimi

寄せたてとうふ
Fresh homemade Tofu
with salt, warm seasoned soy milk

和牛網焼き
Grilled wagyu beef

御食事
Seasoned rice with seabream
miso soup and pickled vegetables

甘味
Dessert

お祝い膳

Special course

¥ 12,000

胡麻とうふ

Sesame Tofu

季節の八寸

Assorted seasonal

あげ田楽

Grilled deep fried Tofu

With sweet miso and green onion

本日の湊より

Today's sashimi

寄せたてとうふ

Fresh homemade Tofu

with salt, warm seasoned soy milk

和牛網焼き

Grilled wagyu beef

御食事

Seasoned rice with seabream

miso soup and pickled vegetables

甘味

Dessert

特撰コース

Special course Tokusen

¥ 9,900

三種蓴菜とうふ

Mitane Junsai Tofu

Cold kombu soup and water shield plant with Sudachi

あげ田楽

Grilled deep fried Tofu

miso, green onion Japanese ginger, bonito

本日の湊より

Poached Conger Eel (Hamo) Today's sashimi

Onion and vinegared dressing with plum taste

翡翠茄子

Jude eggplant

with shrimp

うかい特撰牛しゃぶしゃぶコンソメ鍋

Hot pot: Tofu

beef loin and seasonal greens with consommé soup

鮎ご飯

Seasoned rice with Sweetfish

miso soup, Japanese pickled vegetables

季節の甘味

Seasonal dessert

(PeachJelly Shaved ice with mint)

豆水とうふコース
Tousui Tofu course

¥ 5,500

胡麻とうふ
Sesame Tofu

季節の彩り
Assorted seasonal

あげ田楽
Grilled deep fried Tofu
With sweet miso and green onion

豆水とうふ
Hot pot: Tofu
warm seasoned soymilk with salted seaweed

ちりめんじゃこご飯
Seasoned rice with Dried baby Sardines
miso soup and pickled vegetables

豆乳ブランマンジェ
Soymilk pudding

季節の鷺沼会席コース

Weekday lunch course

¥ 5,500

胡麻とうふ

Sesame Tofu

季節の彩り

Assorted seasonal

あげ田楽

Grilled deep fried Tofu

With sweet miso and green onion

松前とうふ

Matsumae Tofu

Cold kombu soup and water shield plant and wasabi

ちりめんじゃこご飯

Seasoned rice with Dried baby Sardines

miso soup and pickled vegetables

豆乳ブランマンジェ

Soymilk pudding