

秋の会席コース

Autumn Season Kaiseki

by Chef Tsutomu Haneishi

DINNER 8 COURSE MENU RM600

食前酒 SHOKUZEN SHU

Yamada Jyuro Umeshu Soda

前菜 ZENSAI

サーモン塩麹いくら、栗渋皮煮、さんま八幡巻き、
柿なます、あん肝ポン酢

**Salmon Shiokoji & Ikura, Kuri Shibukawani,
Sanma Yahatamaki, Kaki Namasu, Ankimo Ponzu**

Grilled Salmon with Salt marinated Rice Malt,
Salmon Roe, Candied Chestnut, Pacific Saury Roll
with Burdock, Vinegared Persimmon,
Monk Fish Liver with Ponzu Sauce

吸い物 SUIMONO

松茸、ハモ、蛇の目人参、結びミツバ、松葉ゆず

**Matsutake, Hamo, Jyanomeninjin, Musubi Mitsuba,
Matsuba Yuzu**

Clear Soup with Matsutake Mushroom, Pike Conger,
Carrot, Mistuba parsley accented with Citrus peel

造り TSUKURI

金目鯛松皮造り、まぐろとろ、赤貝

Kinmedai Matsukawazukuri, Maguro Toro, Akagai

Assorted raw slices of Splendid Alfonsino,
Tuna Belly and Ark Shell

蒸し物 MUSHIMONO

かぼちゃ饅頭、紅葉麩、みたらし餡

Kabocha Manjyu, Momiji Fu, Mitarashian

Steamed Pumpkin, Wheat Gluten,
and Rice Dumplings

揚げ物 AGEMONO

舞茸てんぷら、銀杏丸十、ししとう、竹墨塩、レモン

**Maitake Tempura, Ginnan Marujyu, Shishitou,
Takesumi Shio, Lemon**

Deep-fried Maitake Mushroom, Ginkgo Sweet Potato,
Japanese Pepper with Lemon and Charcoal Salt

焼き物 YAKIMONO

合鴨ロースト

Aigamo Roast

Roast Duck Breast served with
Special Wasabi Sauce & Salad

Or

ビーフステーキ

Beef Steak

Australia Premium Sirloin Steak with
Butter Soy Sauce & Salad

食事 SHOKUJI

二色蕎麦寿司

Nishyoku Soba Sushi

Buck Wheat Noodle Sushi Roll

デザート DESSERT

イチジク揚げ、芋羊羹

Ichijiku Age, Imo Yokan

Deep-fried Japanese Fig
and Sweet Potato Jelly

秋の会席コース

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by Chef Tsutomu Haneishi

LUNCH 5 COURSE MENU RM350

食前酒 **SHOKUZEN SHU**

Yamada Jyuro Umeshu Soda

前菜 **ZENSAI**

サーモン塩麹いくら、栗渋皮煮、さんま八幡巻き、
柿なます、あん肝ポン酢

**Salmon Shiokoji & Ikura, Kuri Shibukawani,
Sanma Yahatamaki, Kaki Namasu, Ankimo Ponzu**

Grilled Salmon with Salt marinated Rice Malt,
Salmon Roe, Candied Chestnut, Pacific Saury Roll
with Burdock, Vinegared Persimmon,
Monk Fish Liver with Ponzu Sauce

造り **TSUKURI**

金目鯛松皮造り、まぐろとろ、赤貝

Kinmedai Matsukawazukuri, Maguro Toro, Akagai

Assorted raw slices of Splendid Alfonsino,
Tuna Belly and Ark Shell

焼き物 **YAKIMONO**

合鴨ロースト

Aigamo Roast

Roast Duck Breast served with
Special Wasabi Sauce & Salad

Or

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食事 **SHOKUJI**

二色蕎麦寿司

Nishyoku Soba Sushi

Buck Wheat Noodle Sushi Roll

デザート **DESSERT**

柿

Kaki

Japanese Persimmon Fruit