初冬

Kaiseki Early Winter Seasonal Menu 8-Course

Vroege winter Seizoens-Kaiseki – 8-gangenmenu ***€128***

Sake/Wine Pairing – 6 Glasses ***€48***

前菜　Appetizer

秋の実り白和え Autumn Harvest Fruit Mix with Tofu Dressing (Persimmon, Walnuts & Raisins)

フォアグラ煮凝り　Foie Gras Jelly with Plum Wine, Foiegrasgelei met pruimenwijn

鯖南蛮漬け Mackerel Marinated in Sweet Vinegar,　Makreel in Zoetzure Marinade

茸の煮浸し Seasonal Mushrooms Simmered in Dashi、Seizoenspaddenstoelen Gegaard in Dashi

鶏松風 Japanese Chicken Terrine Matsukaze、 Japanse Kipterrine – Matsukaze

烏賊さつま揚げ Japanese Fried Squid Cake, Satsuma-Age met Inktvis

帆立のクランベリー味噌掛け Scallop with Cranberry Miso Sauce, Coquille met Cranberry-Misosaus

お碗　Seasonal Soup

鮟鱇と鳥のトリュフ土瓶蒸し

Monkfish & Chicken Dobin Mushi with Truffle、Zeeduivel- en Kippensoep met Truffel in Theepot

お造り　Sashimi

鮪、はまち、サーモン、甘海老、平目ズワイ蟹、鯛松皮造り、

Tuna, Yellowtail, Salmon, Sweet Shrimp, Brill, Snow Crab & Sea Bream (Matsukawa-style)

揚物　Crispy Fried dish

ソフトシェルクラブ天婦羅、白身魚アーモンド揚げ、海老トマト天婦羅、

Soft-Shell Crab Tempura, White Fish with Almond Crust & Shrimp Tempura with Tomato

寿司　Sushi

シェフお任せ寿司 3 貫　Omakase Sushi – 3 Pieces　Omakase Sushi – 3 stuks

お凌ぎ　Interlude Dish

鰻、巻湯葉、ヒメジの酒蒸し

Sake-Steamed Eel, Rolled Yuba & Red Mullet、Gestoomde Paling met Sake, Yuba & Rode Mul

強肴　Main dish

広島産牡蠣と牛サーロインの味噌しゃぶしゃぶ

Hiroshima Oyster & Beef Sirloin Shabu-Shabu with Miso Broth、

Shabu-Shabu met Oesters uit Hiroshima en Runderentrecote in Misobouillon

Optioneel:　A5 Japanese Wagyu Sirloin (60g) and two oysters +€34 ,
A5 Japanese Wagyu Sirloin (80g) +€45　　Udon +€5

デザート　Dessert

抹茶と黒胡麻のデザート、柚子ソルベ、季節のフルーツ

Matcha & Black Sesame Dessert, Yuzu Sorbet & Seasonal Fruits

Dessert met Matcha en Zwart Sesamzaad, Yuzu-sorbet & Seizoensfruit