



京  
翠  
嵐  
4  
5  
0  
0  
彩  
雅

Kyo-Suiran  
Lunch Miyabi

汲出し Kumidashi	嵯峨野の御水 Water of "Sagano" "Kumidashi" is the first thing to be served in "Cha-Kaiseki" Course. Start the meal from the water meant to purify your body system.
先付 Starter	旬野菜の和風パーニャカウダ ヴィンテージオリーブオイルと共に Seasonal Vegetable and Bagna Cauda Sauce with Vintage Olive Oil
八寸 Assorted Appetizer	てっばい分葱 烏賊 サルボ 蛍烏賊 諸子煮 鴨ロース 蒨 氷魚玉め 博多パン 竹の子土佐煮 金柑 銀鱈幽庵若菜焼き Green Onion, Squid, Half-crenate Ark Simmered Minnow Baby Sweetfish cooked with Egg Simmered Bamboo Shoots with Bonito Flakes Grilled Cod with Soy Sauce Simmered Firefly Squid Roasted Duck, Butterbur Salmon Sandwich Sweetened Kumquat
温物 Simmered Dish	キスと春野菜の甘酢餡かけ Sillago and Spring Vegetables with Sweet and Sour Sauce
御食事 Rice, Soup	雑ちらし寿司 椎茸 グリンピース 海老 穴子 木の芽 Chirashi Sushi Shiitake Mushroom, Green Peas, Shrimp, Conger, Leaf Bud  若竹吸い Seaweed Bamboo Shoots Clear Soup
水物 Dessert	ラグジュアリーコレクション 春 2017 Japanese Traditional Confectionery