

如月昼会席

Kisaragi Lunch Kaiseki

1,700++

First platter

Tsukidashi

Asari clam, shrimp, leek, red radish,
Wakame seaweed with miso dressing

Osuimono

Shrimp shinjyo, carrot,
Shimeji mushroom, yuzu

Otsukuri

Toro, akami, yellowtail,
Mikan seabream, surf clam, wasabi

Second platter

Yakimono

Black cod with egg yolk butter sauce,
Yukari, sweet potato, pickled tomato

Nimono

Koya hakata tofu, sardine taro,
Eggplant, carrot, soybean, yuzu

Tempura

Shrimp, kisu fish,
Shiitake mushroom, paprika

Oshokuji

Ehomaki roll, gari, miso soup

Dessert

Assorted fruits, honey jelly
White sesame pudding,
Matcha sauce, sweet red bean

一の膳

突出し

浅利 海老 長葱 若布
味噌ドレッシング ラディッシュ

小吸物

海老 岩石真丈 蒼さ海苔
人参 しめじ 柚香

お造り

とろ 赤身 すだちぶり ほっき貝
みかん鯛 山葵

二の膳

焼物

銀だら 黄味バター焼き
ゆかり とまと甘酢 丸十含ませ

煮物

高野博多 鰯生姜煮 里芋 茄子
人参 福豆 柚子

天ぷら

海老 鱈 椎茸 ぱぷりか

お食事

恵方巻き がり 味噌椀

お食後

フルーツ盛り
白ごまプリン
抹茶ソース 小倉

Guest Advisory

Our cuisine highlights seasonal ingredients, some of which may be raw, lightly cooked, or fermented. While prepared with the utmost care, these dishes may carry an increased risk of foodborne illness for certain individuals. Guests with dietary restrictions or health concerns are kindly requested to inform our team in advance so we may accommodate accordingly.



Vegetarian



Gluten free



Pork contain



Nut contain

上記タイバツ表示価格に別途サービスチャージ10%と税金が加算されます。
All prices are in Thai Baht and subject to 10% service charge and applicable government tax.