

葉月会席

Hazuki Dinner Kaiseki

4,700++

先付け

胡麻豆腐 蟹 くこの実 亀甲あん

突出し

煮蛸 鴨燻製 海老

夏野菜トマト煮 枝豆 もぐさ茗荷子

小吸物

鮎鳴門から揚げ雲碗 舞茸 青味

蒼さ海苔 柚香

お造り

とろ 赤身 甘海老 鰯 鰯 帆立貝炙り
山葵

焼物

金目鯛 照り焼きバルサミコソース

銀杏天ぷら 茗荷子甘酢

蓋物

鰻 茄子 南瓜 おくら

ベビーコーン 人参 山椒あん

陶板焼き

和牛サーロイン ブラウンマッシュルーム

ズッキーニ 人参 特製ソース 山葵

お寿し

おまかせ三種 がり

赤出汁

お食後

フルーツ盛り合わせ 蜂蜜ゼリー

織部饅頭

Sakizuke

Goma tofu, crab, okra with starchy soy, wasabi

Tsukidashi

Simmered octopus, smoked duck, shrimp,

Summer vegetables with tomato sauce,

Edamame, myoga

Osuimono

Deep fried sweet fish rolled shrimp paste,

Aosa seaweed, maitake mushroom,

Grated radish, yuzu

Otsukuri

Tuna, tuna belly, sweet shrimp,

Horse mackerel, karei, scallop aburi, wasabi

Yakimono

Kinmedai with teriyaki balsamic sauce

Ginkgo nut tempura, pickled myoga

Futamono

Eel, pumpkin, eggplant, baby corn, okra,

Carrot with starchy sansho pepper sauce

Tobanyaki

Wagyu sirloin

Brown mushroom, zucchini, carrot,

Original sauce, wasabi

Osushi

Omakase 3 kinds, gari

Akadashi miso soup

Dessert

Assorted fruits, honey jelly

Oribe manju

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 Bati and subject to 10% service charge and applicable government tax.