

葉月昼会席

Hazuki Lunch Kaiseki

1,700++

一の膳

突出し

ボイル蛸 海老 水晶茄子

利休酢 枝豆 ざくろ

小吸物

海老そーめん しめじ

蒼さのり 青味 柚子

お造り

とろ 赤身 勘八 みかん鯛 北寄貝 山葵

二の膳

焼物

銀鱈 とまとソース焼き 松の実

牛蒡金平 丸十含ませ

煮物

烏賊焼売 南瓜 茄子 人参

オクラ 蟹あん 柚子

天ぷら

海老 鱧 蓮根 パプリカ

お食事

鰻ご飯 錦糸玉子 香の物 味噌椀

お食後

フルーツ盛り合せ

黒豆寒天 求肥 黒蜜

First platter

Tsukidashi

Boiled octopus, shrimp, suisho eggplant,
Edamame with sesame vinegar, pomegranate

Osuimono

shrimp noodles, shimeji mushroom,
Aosa seaweed, yuzu

Otsukuri

Tuna, tuna belly, amberjack,
Mikan sea bream, surf clam, wasabi

Second platter

Yakimono

Black cod with tomato sauce, pine nuts
Burdock kinpira, sweet potato

Nimono

Squid shumai, pumpkin, eggplant,
Carrot, okra with starchy crab sauce, yuzu

Tempura

Shrimp, pike eel, lotus root, paprika

Rice dish

Steamed rice with kabayaki eel, kinshi tamago
Miso soup, pickles

Dessert

Assorted fruits, honey jelly, black beans,
Kanten jelly, gyuhi mochi

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.