霜月会席
Shimotsuki Dinner Kaiseki
4,700++

突出し

柿白和え　大根　人参　胡瓜

椎茸　軸三つ葉

帆立　松茸　菊花浸し　菊花　もて菊

キャビア 鮫肝南蛮漬　蕪　土佐ゼリー

お椀

土瓶蒸し　真鯛　海老　舞茸

銀耳　三つ葉　マナオ

お造り

本日のおすすめ **焼物**

鰆味噌柚庵焼　パプリカ土佐煮

二十日大根

揚げ物

蟹東寺揚げ　牡蠣豊年揚げ

青さのり　亀甲あん　稲穂

強肴

牛白菜鍋　豆腐　榎茸

トマト　柚子胡椒　ポン酢

お食事

おまかせ握り寿司　甘酢生姜

留椀

赤出汁　薄揚げ　滑子　粉山椒

お食後

和のデザート

Tsukidashi

Persimmon salad with tofu dressing

Scallop and matsutake with

Chrysanthemum in dashi soy sauce

Monkfish liver marinated in sweet and sour sauce

Owan

Dobinmushi

Madai ebi maitake white fungus

Lime mitsuba

Otsukuri

Today's recommendation

Yakimono

Grilled sawara with miso yuan sauce

Oshinogi

Deep-fried yuba roll with crab

Crispy fried oyster with rice cracker

Shiizakana

Wagyu hot pot

Napa cabbage tofu tomato

Ninjin yuzukosho ponzu

Oshokuji

Omakase nigiri sushi

Miso soup and pickles

Dessert

Assorted fruits honey jelly

With Japanese sweet

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*

上記タイバー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.