# 春の鯛御飯 リッチランチ



## Rich Lunch

#### 菜 **Appetizers**

桜豆腐ジュレ掛け 三色団子 出汁巻き玉子明太子添え 海老木の芽焼き 花弁百合根 菜の花浸し黄味酢掛け 若鶏梅味噌掛け 一寸豆蜜煮 筍土佐煮 蛍烏賊山椒煮Sakura tofu topped with vinegar gelee Three-colored DANGO Japanese Omellet with spicy cod roe

Grilled Tiger prawn Flower shaped Lily root Boiled canola flower topped with vinegaved Grilled chicken topped with "UME" miso Boiled Feva beans Simmered Bamboo shoot with Bonito flakes Boiled Firefly squid with sansho pepper

#### 造里 Sashimi

本日の鮮魚と新玉葱サラダライスペーパー巻き 胡麻ポン酢ソース

Wrap Sashimi and fresh onion salad in rice paper with Sesame ponzu sauce

#### 温物 Hot pot

能登豚と蛤の旨鍋 Noto pork and Clam Hot pot

#### 揚物 Fried Dish

海老の磯部揚げと山菜天婦羅 Deep fried shrimp with seaweed and Wild vegetables tempura

## Meal

鯛御飯 味噌汁 香物 Rice with steamed sea bream, Miso soup, Pickles

#### 甘味 Dessert

桜のブランマンジェ Sakura blancmange



お一人様

¥ 4,000

# 寿司ランチ会席「凛」 Sushi lunch KAISEKI 「RIN」

#### 前菜 **Appetizers**

菜の花浸し 蛍烏賊山椒煮 金時草胡麻浸し

Boiled seasoned canola flower Boiled firefly squid with soy sauce and sansho pepper Boiled seasoned KINJISOU spinach sesami flavor

#### 焚合 Stewed Dish

鶏治部煮

Chicken and Wheat gluten stewed in soy sauce

# 揚物 Fried Dish

白海老のかき揚げと山菜天婦羅 Deep fried mixed Glass shrimps and vegetables , Wild vegetables tempura

# Sushi

板前おすすめ握り寿司五貫 Sushi variation chef selection(5 pieces) Miso soup

#### 甘味 Dessert

本日の甘味 Today's Dessert



お一人様

¥ 5,000

One Harmony会員様 ¥4,300

# 百万石会席



### HYAKUMANGOKU KAISEKI

# 前菜 Appetizers

金時草胡麻浸し 蛍烏賊山椒煮 海老芝煮 桜葉寿司 梅貝魚醬煮 一寸豆蜜煮 花弁百合根

Boiled seasoned KINJISOU spinach sesami flavor Boiled firefly squid with soy sauce and sansho pepper Boiled Tiger prawn Leaf of cherry blossom wrapped around Sushi Boiled BAY shellfish with fish sauce Boiled Feva beans Flower shaped Lily root

## Sashimi

近江町市場より本日のお造里 Today's assorted Sashimi Chef selection

# 蒸物 Steamed Dish

浅利と筍玉締め 海苔庵掛け Steamed egg custard with clams and bamboo shoot topped with seaweed thick sauce

## 焼物 Grilled Dish

鱒柚庵焼き Grilled trout steeped in soy sauce

# 焚合 Stewed Dish

加賀料理 合鴨治部煮 Sliced Duck and Wheat gluten stewed in soy sauce

#### 揚物 Fried Dish

白海老かき揚げと山菜天婦羅 Deep fried mixed Glass shrimp and vegetables, Wild vegetables tempura

## Meal

鯛の焼きおにぎり茶漬け 香物 Roasted rice ball with sea bream broth soup, Pickles

## 甘味 Dessert

本日の甘味 Today's Dessert



お一人様 ¥ 8,000

※追加料金お一人様¥2,200で食事を握り寿司に変更できます。(お寿司には国産米を使用しています。)

# 春の鯛釜飯ランチ



### KAMAMESI LUNCH

# 前 菜 Appetizers

金時草胡麻浸し 蛍烏賊山椒煮 海老芝煮 手毬寿司菜の花黄味酢掛け 一寸豆蜜煮 花弁百合根

Boiled seasoned KINJISOU spinach sesami flavor Boiled firefly squid with soy sauce and sansho pepper Boiled Tiger prawn Small Sushi Boiled canola flower topped with vinegared egg yolk souce Boiled Feva beans Flower shaped Lily root

## 造里 Sashimi

近江町市場より本日のお造里 Today's assorted Sashimi Chef selection

# 蒸物 Steamed Dish

加賀蓮根桜花蓮蒸し

Steamed grated Lotus root topped with thick sauce and salt pickled cherry blossom

## 焼物 Grilled Dish

鱒木の芽味噌焼き Grilled trout with miso

## 焚合 Stewed Dish

筍土佐煮 蛸柔煮 若布 Simmered Bamboo shoot, Octopus and seaweed with Bonito flakes

# 揚物 Fried Dish

白海老かき揚げと山菜天婦羅 Deep fried mixed Glass shrimp and vegetables , Wild vegetables tempura

## 食事 Meal

鯛の釜めし 味噌汁 香物 Rice and sea bream cooked in an iron pot , Miso soup , Pickles

# 甘味 Dessert

本日の甘味 Today's Dessert



お一人様

¥ 8,000 ¥ 7,000

One Harmony会員様