

花月の懐石

前菜

蓬とうふ：

菜種黄味からし和へ

小鯛笹漬け 桜すし

わらび烏賊

もろこ酢浸し

のびる

一寸塩むし

はなびらゆりね

煮物椀

蛤どびんむし 独活、三つ葉、木の芽

お造り

旬のお刺身を厳選してお届けします。

焼魚

甘鯛柚香焼 酢取り茗荷添え

煮物

かに蒸しずし

強肴

黒毛和牛フィレ肉炭火焼

食事

御殿場産の白米「こしひかり」

赤だし(滑子、三つ葉)

和牛しぐれ煮

お漬物

水物

ショコラ羊羹

※仕入れの状況により内容が変わることがございます

Kagetsunokaiseki

Appetizer

Yomogi Sesame Tofu –

Rapeseed Blossoms with Egg Yolk Mustard

Dressing –

Sea Bream Sakura Sushi

Squid 'Warabi' Style –

Vinegared Moroko (Nanban Style)

Salt-Boiled Wild Garlic –

Steamed Broad Bean

Candied Lily Bulb Petals

Clear Soup

Hamaguri Dobin-mushi – A delicate clam broth

served in a traditional teapot with udo,

mitsuba, and aromatic kinome leaves.

Sashimi

Chef's selection of seasonal sashimi.

Grilled Dish

Yuzu-Flavored Grilled Tilefish – Marinated in

sake, light soy sauce, mirin, and grated yuzu,

then carefully grilled. Served with sweet vinegar-pickled myoga ginger.

Simmered Dish

Steamed Crab Sushi

Warm sushi made with vinegared rice mixed with

crab meat and gently steamed. Served with

turnip starch sauce, mitsuba, and wasabi.

Main Dish

Charcoal-Grilled Wagyu Beef Fillet

Rice

Steamed Koshihikari rice served with Wagyu beef

simmered in soy sauce and ginger.

Miso Soup

Red miso soup with nameko mushrooms and

mitsuba.

Dessert

Sakura Yokan – Cherry blossom-inspired sweet

bean jelly served with soy milk sauce.

Menu items are subject to change depending on market availability.