

FULL-COURSE DINNER

Yamanashi Feast -Winter-

13,500

AMUSE OF THE DAY

本日の逸品

SEASONAL ASSORTED APPETIZERS

Pond Smelt Simmered in KOSHU Red Wine /
Applewood-smoked Yamanashi Venison /
Boiled Abalone & Thinly-sliced Daikon Radish in Sweetened Vinegar /
Sweetened Mochi Flavored with Japanese Pepper
with Small KOSHU Koume Plum Inside /
Seasonal Specialty

公魚の甲州煮 / 山梨県産鹿肉のスモーク 林檎の香り / 鮑煮と薄氷大根の酢物 /
甲州小梅入り切り山椒 / 薄紅水晶

SOUP

Broiled Milt and Jerusalem Artichoke Potage,
Served with Jerusalem Artichoke Chips

炙り白子と菊芋のポタージュ 菊芋チップ添え

SASHIMI

Seasonal Fresh Fish Sashimi,
Fried Rice Paper in a Snow Mountain Shape, Garnishes

季節の鮮魚の刺身 雪山仕立て あしらひ一式

FISH DISH

Yuan-style Grilled KAI Rainbow Trout, Served with Egg White Paste

甲斐サーモンの幽庵焼き 卵白餡を添えて

MEAT DISH

Sukiyaki with KOSHU Wine Beef Sirloin, with Red Wine Based Sauce

甲州ワインビーフ サーロインのすき焼き 赤ワイン風味の割り下で

You can change to "Grilled KOSHU Beef Tenderloin (50g)" (+¥1,000)

「山梨県産黒毛和牛“甲州牛”テンダーロインのグリル」へご変更いただけます

NOODLE

OSHINO Soba Noodles with Starchy Salty Rice Malt Sauce

忍野そばの塩麴あんかけ

DESSERT & TEA

Half-moon-shaped Apple Pie with Filling of 8 Traditional Nuts and Fruits
from KOSHU, Served with Yogurt Ice Cream

林檎のショソソと甲州八珍果 のフィリング ヨーグルトのアイス添え

Wild Grass Tea from DOUSHI Village
(Holy Basil, Persimmon Leaf, Kuma Bamboo Grass, Mugwort, Spicebush)

道志村から“森の野草茶”

(ホーリーバジル・柿の葉・クマササ・ヨモギ・クロモジ)