晩秋の献立・夜

Kappo | Teppanyaki

燻鮑・紅葉麩・零余子・旨出汁ゼリー・菊菜・ほじそ

Abalone | Maple Leaf Gluten | Wild Yam Bulbil | Dashi Jelly
Crown Daisy | Shiso Flower

帆立真丈・海老芋・舞茸・黄柚子

Scallop Fishcake | Ebi-Imo Taro | Maitake Mushroom | Yellow Yuzu

雲丹手巻き
鯛・ボタン海老の刺身

Sea Urchin Hand Roll
Sea Bream | Botan Shrimp Sashimi

八寸 晩秋へ ― 日本季節の一皿

バチコ・柿湯葉和え・じゃがチーキャビア・堀川牛蒡・燻製サーモン 酒粕

氷頭なます 大根 柚子 ・鳥団子・イカバタ添え・紫花豆・厚焼き玉子・生麩照焼

Hassun – Late Autumn Delicacies

Bachiko | Persimmon with Yuba Dressing | Potato, Cheese & Caviar | Horikawa Burdock

Smoked Salmon with Sake Kasu | Salmon Cartilage with Daikon & Yuzu | Chicken Meatball

Squid | Purple Bean | Egg Atsuyaki | Wheat Gluten

金目鯛・慈姑・菊花蕪菁・酢橘・金山寺山葵

Kinmadai | Arrowhead Root | Chrysanthemum Turnip
Sudachi Citrus | Kinzanji Wasabi Miso

ズワイガニ・蓮根餅・ゆり根・山葵

Crab | Lotus Root Cake | Lily Bulb | Wasabi

目板カレイ唐揚げ・薩摩芋・青唐・酢橘・チリ酢

Meita Flounder | Sweet Potato | Green Pepper
Sudachi Citrus | Chili Vinegar Sauce

A5 宮崎牛テンダーロイン・青森大蒜・塩漬け山椒

A5 Miyazaki Wagyu Tenderloin | Aomori Garlic | Pickled Sansho Pepper

鰤 生姜照り焼きソース・ご飯・煎り胡麻・大葉・漬物・赤出汁

Buri with Ginger Teriyaki Sauce | Pot Rice | Sesame | Shiso Leaf
Pickles | Red Miso Soup

秋の果物選択制

Fruit Pandora

北田哲兵は次のように言います
「静かな味わいと深い物語で、素材が導くように。」

Kitada Teppei says:
"Let the ingredients lead" with their "quiet flavors and deep stories".

ISSHŌ Dinner Menu

2,488 per person

日本語・English

晚秋の献立・夜

Kappo | Teppanyaki

燻鮑・紅葉麩・零餘子・高湯啫喱・茼蒿・紫蘇花

Abalone | Maple Leaf Gluten | Wild Yam Bulbil | Dashi Jelly
Crown Daisy | Shiso Flower

帆立貝真丈・海老芋・舞茸菇・黃柚子

Scallop Fishcake | Ebi-Imo Taro | Maitake Mushroom | Yellow Yuzu

海膽手卷
真鯛及牡丹蝦刺身

Sea Urchin Hand Roll
Sea Bream | Botan Shrimp Sashimi

八寸 晚秋之味 – 日本時令一品

海鼠子・柿子拌腐竹皮・馬鈴薯芝士配魚子醬・堀川牛蒡 ・煙燻三文魚 酒粕

醋漬鮭魚軟骨配大根 柚子・雞肉丸・魷魚・紫花豆・日式厚玉子燒・照燒生麩

Hassun – Late Autumn Delicacies

Bachiko | Persimmon with Yuba Dressing | Potato, Cheese & Caviar | Horikawa Burdock

Smoked Salmon with Sake Kasu | Salmon Cartilage with Daikon & Yuzu | Chicken Meatball

Squid | Purple Bean | Egg Atsuyaki | Wheat Gluten

金目鯛・慈姑・菊花蕪菁・酢橘・金山寺山葵味噌

Kinmadai | Arrowhead Root | Chrysanthemum Turnip
Sudachi Citrus | Kinzanji Wasabi Miso

蟹肉・蓮根餅・百合・山葵

Crab | Lotus Root Cake | Lily Bulb | Wasabi

炸目板鰈魚・番薯・青椒・酢橘・辣味醋

Meita Flounder | Sweet Potato | Green Pepper
Sudachi Citrus | Chili Vinegar Sauce

A5 宮崎和牛牛柳 ・青森蒜頭・鹽漬山椒

A5 Miyazaki Wagyu Tenderloin | Aomori Garlic | Pickled Sansho Pepper

鰤魚配生薑照燒汁・ 釜飯・炒芝麻・紫蘇葉・ 日式漬物・ 赤味噌湯

Buri with Ginger Teriyaki Sauce | Pot Rice | Sesame | Shiso Leaf
Pickles | Red Miso Soup

時令秋季水果
Fruit Pandora

北田哲兵主廚曾說：

「透過細膩而沉靜的風味，娓娓道出食材背後的故事。」

Kitada Teppei says:

"Let the ingredients lead" with their "quiet flavors and deep stories".

ISSHŌ Dinner Menu

2,488 per person

繁體中文・English