

春嵐の献立・昼

鯛の子・落・タラの芽・木の芽

Sea Bream Roe | Butterbur | Taranome | Kinome

蛤蜊真丈・竹筍・蓬麩・黄柚子

Hamaguri Fishcake | Bamboo Shoots | Yomogi Wheat Gluten | Yuzu

鰹の刺身

Bonito Sashimi

八寸春嵐へー日本季節の一皿

出汁巻き玉子・海そうめん・鳥団子照焼・花山葵醤油漬け・胡麻菜の花・紫花豆・丸十レモン煮
山芋団子揚げ

Hassun – Late Spring Delicacies

Rolled Omelet | Seaweed Noodles | Teriyaki Chicken Meatballs

Pickled Wasabi Flower | Sesame Rapeseed Blossoms | Purple Bean

Sweet Potato with Lemon | Fried Yam & Octopus Dumpling

櫻花鯛・豊鯛・しし唐

Sakura Sea Bream | Dried Baby Sardine | Shishito Pepper

A5 京都姫牛サーロイン・牛蒡・ちり酢

A5 Kyoto Hime Wagyu Sirloin | Burdock | Chili Vinegar

桜海老ご飯・大葉・漬物・赤出汁

Sakura Shrimp Rice | Shiso | Pickles | Red Miso Soup

春の果物選択制

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 Lunch Menu

1,488 per person