仲秋の献立・昼

Kappo | Teppanyaki

雲丹・焼きナス・トロロ・舞茸・針海苔

Sea Urchin | Eggplant | Granted Yam | Maitake Mushroom | Shredded Seaweed

アサリ・三つ葉・若芽・生姜汁

Clam Soup | Mitsuba | Wakame | Ginger Broth

鰹の刺身

Bonito Sashimi

八寸 仲秋へ ― 日本季節の一皿

菊花蕪・長芋キャビア・紫花豆・ 零余子蒲鉾

じゃがチー・厚焼き玉子・鳥団子・干しホタルイカ・燻製サーモン 酒粕添え

Hassun – Mid- Autumn Delicacies

Chrysanthemum Turnip | Yam with Caviar | Purple Bean | Mukago Fish Cake

Potato & Cheese Bite | Egg Atsuyaki | Chicken Meatball | Dried Firefly Squid

Smoked Salmon with Sake Kasu

甘鯛・薩摩芋唐揚げ・畳鰯・酢橘・金山寺山葵

Amadai | Sweet Potato | Sardine | Sudachi | Kinzanji Wasabi

A4 宮崎牛サーロイン・青森大蒜・塩漬け山椒・山葵・ちり酢

A4 Miyazaki Wagyu Sirloin | Aomori Garlic | Pickled Sansho Pepper

Wasabi | Citrus Vinegar Sauce

占地、舞茸、椎茸ご飯・漬物・赤出汁

Shimeji Mushroom | Maitake Mushroom | Shiitake Mushroom Pot Rice

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 Lunch Menu

1,488 per person