晩秋の献立・昼

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

鯛・ボタン海老の刺身

Sea Bream | Botan Shrimp Sashimi

八寸 晩秋へ ― 日本季節の一皿

じゃがチーキャビア・柿湯葉和え・堀川牛蒡

氷頭なます 大根 柚子・燻製サーモン 酒粕添え・厚焼き玉子

生麩照焼・紫花豆・鳥団子

Hassun – Late Autumn Delicacies

Potato, Cheese & Caviar | Persimmon with Yuba Dressing

Horikawa Burdock | Salmon Cartilage with Daikon & Yuzu | Salmon with Sake Kasu

Egg Atsuyaki | Wheat Gluten | Purple Bean | Chicken Meatball

金目鯛・菊花蕪菁・慈姑・酢橘・金山寺山葵

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

A4 宮崎牛サーロイン・青森大蒜・塩漬け山椒・山葵

A4 Miyazaki Wagyu Sirloin | Aomori Garlic | Pickled Sansho Pepper | Wasabi

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 Lunch Menu

1,488 per person

日本語・English

晚秋の献立・昼

Kappo | Teppanyaki

燻鮑・紅葉麩・零余子・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

真鯛及牡丹蝦刺身

Sea Bream | Botan Shrimp Sashimi

八寸 晚秋之味 – 日本時令一品

真鯛刺身・馬鈴薯芝士配魚子醬・柿子拌腐竹皮・堀川牛蒡・ 醋漬鮭魚軟骨配大根 柚子

煙燻三文魚 酒粕・紫花豆・雞肉丸・日式厚玉子燒・照燒生麩

Hassun – Late Autumn Delicacies

Potato, Cheese & Caviar | Persimmon with Yuba Dressing

Horikawa Burdock | Salmon Cartilage with Daikon & Yuzu | Salmon with Sake Kasu

Egg Atsuyaki | Wheat Gluten | Purple Bean | Chicken Meatball

金目鯛・菊花蕪菁・慈姑・酢橘・金山寺山葵味噌

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

A4 宮崎牛西冷・青森大蒜・鹽漬山椒・山葵

A4 Miyazaki Wagyu Sirloin | Aomori Garlic | Pickled Sansho Pepper | Wasabi

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 Lunch Menu

1,488 per person

繁體中文・English