# 冬の味覚　おすすめの逸品

## Seasonal Recommended Dishes

| | | 中盆 (4-5名) Medium Dish | 小盆 (2-3名) Small Dish |
|---|---|---|---|
| 宮保鱈白仔 | 鱈白子の赤唐辛子炒め<br>Stir-Fried Cod Soft Roe with Red Pepper | ¥10,800 | ¥7,200 |
| 奶油白菜鮑 | 蒸し鮑と白菜のクリーム煮込み<br>Braised Abalone & Chinese Cabbage with Cream Sauce | ¥13,800 | ¥9,200 |
| 蟹粉白菜鮑 | 蒸し鮑と白菜の蟹肉入り塩味煮込み<br>Braised Abalone & Chinese Cabbage with Crab Meat | ¥13,800 | ¥9,200 |
| 柚子牛排肉 | 米沢牛サーロインの柚子胡椒炒め<br>Stir-Fried YONEZAWA Beef Sirloin with Yuzu Pepper | ¥12,300 | ¥8,200 |
| 柚子和牛柳排 | 国産牛フィレ肉の柚子胡椒炒め<br>Stir-Fried Japanese Beef Tenderloin with Yuzu Pepper | ¥13,800 | ¥9,200 |
| 柚子牛柳片 | 牛フィレ肉の柚子胡椒炒め<br>Stir-Fried Beef Tenderloin with Yuzu Pepper | ¥8,700 | ¥5,800 |
| 干貝津白 | 干し貝柱と白菜の塩味煮込み<br>Braised Chinese Cabbage &  Dried Scallop | ¥6,600 | ¥4,400 |
| 清炒塌菜 | ターツァイの塩味炒め<br>Stir-Fride Seasonal Chinese Green Vegetable | ¥4,800 | ¥3,200 |
| 麻辣煨麺 | 霧島豚の花椒香る麻辣土鍋煮込みそば<br>Stewed Noodles Soup with KIRISHIMA Pork & Chili scented with Szechuan Pepper | | ¥3,600 |
| 干貝煨麺 | 干し貝柱と鶏肉　白菜の白湯土鍋煮込みそば<br>Stewed Noodles Soup with Chicken,Chinese Cabbage & Dried Scallop | | ¥3,600 |
| 苹果山苺凍 | りんご風味のベリーゼリー<br>Apple and Berry Jelly | | ¥1,800 |



干し貝柱と鶏肉　白菜の白湯土鍋煮込みそば

※表示料金には消費税とサービス料10%が含まれております。

※All prices incluude consumption tax and 10% service charge



# 石川フェア

## ISIKAWA　FAIR

| | | 中盆(4-5名) Medium Dish | 小盆(2-3名) Small Dish |
|---|---|---|---|
| 老酒鰤魚 | “石川県産ぶり”の紹興酒漬け<br>Shaoxing Wine–Marinated Isikawa Prefecture Yellowtail | | ¥2,800 |
| 金醤能登牛 | “能登牛”の味噌炒め　レタス添え<br>Stir-Frird Wagyu Beef with Miso and Lettuce | ¥8,700 | ¥5,800 |
| 能登牛炒麺 | “能登牛”入り焼きそば<br>Pan Fried Noodles  with Wagyu Beef | | ¥3,600 |
| 能登牛蒸湯 | “能登牛”入り上湯蒸しスープ<br>Steamed Wagyu Beef Soup with Superior Broth | ¥8,700 | ¥5,800 |