

新年ディナー会席 3,359 バーツ、2019 年 1 月 1 日-3 日限定

New Year Dinner Course 3359 baht net, January 1st-3rd, 2019

祝肴 Appetizer

数の子、田作り、黒豆煮 Kazunoko, tazukuri, kuromameni

Seasoned herring roe, dried sardine and simmered Japanese black beans

凌ぎ Second

お赤飯、真鯛の炭火焼き 味噌風味 Osekihan, madai no sumibiyaki miso fuumi

Japanese sticky rice with red beans and charcoal grilled sea bream with miso paste

椀物 Soup

鴨のお雑煮 Kamo no ozouni

Japanese traditional clear soup with duck, shiitake mushroom, rice cake and vegetables

造り Fresh sliced raw fish

中トロ、サーモン、ハマチ、帆立 Chutoro, salmon, hamachi, hotate

Tuna belly, salmon, yellow tail and scallop

揚げ物 Fried dish

蟹爪と鮑の天婦羅 Kanizume to awabi no tempura

Crab claw and abalone tempura

焼き物 Grilled dish

和牛の炭火焼き、睦の西京焼き Wagyu no sumibi yaki, mutsu no saikyo yaki

Charcoal grilled wagyu beef and miso marinated snow fish

食事 Rice and soup

鰻と鯖と海老の棒寿司、赤だし汁 Unagi to saba to ebi no bousushi, akadashi shiru

Pressed sushi with grilled eel, mackerel marinated in vinaigrette, prawn and dark red miso soup

水菓子 Dessert

栗きんとん、果物 Kuri kinton, kudamono

Sweet potato puree with chestnuts and fresh fruit

新年アラカルトメニュー、2019年1月1日-3日限定

New Year A la carte menu, January 1st-3rd, 2019

新年の前菜9種盛り合わせ Shinnen zensai 9 shu moriawase Assorted 9 kinds of New Year appetizers	850
数の子 Kazunoko Seasoned herring roe 田作り Tazukuri Dried sardine 伊達巻き玉子 Datemaki tamago Sweet Japanese egg omelet かまぼこ Kamaboko Fish cake 昆布巻き Konbu maki Simmered kelp 鯖甘酢 Saba amazuru Sweet pickled mackerel 黒豆煮 Kuromamemi Simmered Japanese black beans いくら Ikura Salmon roe 栗きんとん Kuri kinton Sweet potato puree with chestnuts	
安倍川餅 Abekawa mochi (1 piece) Boiled rice cake covered by sweet soy powder, sugar and red bean paste	120
磯辺餅 Isobe mochi (1 piece) Grilled rice cake with seaweed	120
ぜんざい Zenzai Hot red beans soup with rice cake	190
お雑煮 Ozouni Clear soup with vegetables and rice cake	420