

The image features a white background with a dark blue border. In the corners, there are decorative circular patterns resembling cross-sections of citrus fruits, rendered in a dark blue, textured style. These patterns are positioned in the top-left, top-right, bottom-left, and bottom-right corners, framing the central text.

源 氏
GENJI
KAISEKI DINNER

寿司ディナー

Sushi Dinner

先付
Appetizer

松茸南蛮 合鴨ロース 南瓜 菊菜 春菊 最中
Marinated matsutake mushroom, duck loin, pumpkin,
kikuna greens, garland chrysanthemum, monaka wafer

御碗
Soup

土瓶蒸し 松茸 海老 銀杏 紅葉麩 三つ葉 酢橘
Matsutake mushroom clear soup served in a teapot, shrimp,
ginkgo nuts, momiji-fu wheat gluten, mitsuba, sudachi citrus

食事
Rice

寿司10貫、巻き
Assorted Sushi (10pieces of Nigiri sushi and rolled sushi)

とろと刻み山葵 鮪 鯛 尾鷲産直の握り2貫
穴子一本 雲丹軍艦 松茸 芽葱 紅しぐれ大根
鉄火 玉子焼き
Fatty tuna with chopped wasabi, Tuna, Sea bream,
Nigiri sushi with Owase seafood, Whole conger eel,
Sea urchin gunkan roll, Matsutake mushroom,
Scallion sprouts, Benishigure radish, Tuna roll, Rolled egg

八丁味噌仕立ての赤出汁
Hatcho miso soup

デザート
Dessert

旬果
Seasonal fruits

¥8,500

食物アレルギーをお持ちのお客様は、どうぞ遠慮なくレストランマネージャーまでお申し付け下さい
Should you be allergic to any food items, please ask the manager for assistance.

仕入れによって内容が異なる場合がございます
Some items will be changed from season to season.

表示料金には税金・サービス料が含まれます
Price inclusive of taxes and service charge.

ディナーメニュー Dinner menu

ひつまぶし ¥6,800

Hitsumabushi

Nagoya-style rice bowl topped with grilled eel,
served with dashi broth

肝吸い、香の物、デザート

Clear soup with eel liver, pickles and daily dessert



うな重 ¥6,800

Rice bowl topped with grilled eel

肝吸い、香の物、デザート

Clear soup with eel liver, pickles and daily
dessert



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