

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, partially overlapping the white background and the blue border.

源 氏  
GENJI  
KAISEKI DINNER

# 「尾張会席」 Owari Kaiseki

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

御椀  
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

造り  
Sashimi

尾鷲産直の海鮮のお造り  
Assorted sashimi delivered directly from Owase

天ぷら  
Tempura

海老 松茸 青唐  
Prawn, Matsutake mushroom, green chili pepper

強肴  
Steak

国産牛ステーキ 焼き野菜  
Japanese beef steak, grilled vegetables

食事  
Rice

松茸御飯  
Matsutake mushroom rice

デザート  
Dessert

本日のデザート  
Today's dessert

¥9,500

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

# 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 たまゆら琥珀の玉子焼き  
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  
Tamayura Kohaku 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

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## 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



仕入れによって内容が異なる場合がございます  
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