



## 冬の会席

### WINTER SEASONAL DINNER SET/시즌 디너(겨울)

前菜三点盛り もずく・もろこし豆腐・烏賊いくら

First Appetizer (3 kinds)

Mozuku seaweed, Corn Tofu, Salmon Roe and Squid

전채요리 3종 (해초샐러드, 콘 두부, 오징어&연어알)

替わり鉢 鰯(ブリ)和風カルパッチョ

Second Appetizer - Japanese Style Yellowtail Carpaccio

전채요리 2 (일본식 방어 카르파초)

お造り 鮪・平目・甘海老・妻色々

Third Appetizer - Assorted Sashimi (Tuna, Flat Fish, Sweet Shrimp)

생선 회 (참치, 광어, 단새우)

吸い物替わり 鰻の茶わん蒸し

Soup (Savory Egg Custard with Eel)

찜 요리 (장어 달걀 찜)

焼き物 牛フィレ陶板焼き

Japanese Style Beef Tenderloin Steak

일본식 비프 스테이크

揚げ物 揚げ出豆腐

Deep Fried Tofu with Soup Stock

아게다시도후 (두부튀김조림)

食事 塩さば茶漬け

Japanese "Chazuke" Style Steamed Rice Soaked with Salt Mackerel

식사 (고등어 오차즈케)

甘味 豆乳プリン

Dessert (Homemade Soy Milk Pudding)

디저트 (두유 푸딩)

# \$60

\*別途10%のサービス料金が加算されます。 \*A 10% service charge will be added to all prices listed. \*봉사료 10%가 가산됩니다.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We use nut base oils in some items. Please let us know if you have any allergies.