

# Japanese Cuisine YUKURI

## LUNCH Weekday

11:30～15:00 (14:00L.O.)

## 箱庭～HAKONIWA～

JPY 6,000 (including Tax)

### 先付 Amuse Bouche

新玉葱豆腐 鯖ハム 生雲丹  
New Onion tofu with Mackerel Ham and fresh sea urchin

### 栞盛り Assorted Appetizer

新順才みぞれとろろ酢  
Water shield Grated yam with vinegar  
クリームチーズ酒盗掛け  
Cream Cheese with Shuto Fermented entrails  
姫栄螺エスカルゴバター焼き  
Baked turban shell with escargot butter  
玉子カステラ 干しぶどう  
Egg Castella  
トマトのワイン漬け ヨーグルト  
Tomatoes pickled in wine  
湯葉とアボカドのサラダ 海老  
Tofu skin, Avocado, and Shrimp salad  
新じゃが鶏そぼろ餡掛け  
Potatoes with minced Chicken sauce  
蚕豆共和え  
Broad bean salad  
笹巻麩  
Bamboo-wrapped Wheat Gluten

### 本日のお造り

### Sashimi of the Season

### 煮物 Simmered Dish

縁特製のっぺい煮  
Yukuri Original “Noppei-ni”, Local simmered dish of Niigata Prefecture  
(Chicken, taro, konjc, lotus root, carrot and shiitake mushroom)

### 揚げ物 Fried Dish

沖きすと海老の磯辺揚げ  
Deep-fried sillago and Shrimp

### 食事 Noodle Dish

手打ち蕎麦  
Home-Made Buckwheat Noodle

## ゆくり膳

JPY 3,500 (including Tax)

### 食前酒 Welcome Drink

縁特製 麴甘酒フルーツジュース  
YUKURI Original Amazake Fruits Juice

### 小鉢 Appetizer

葛豆腐 湯葉羽二重 山葵  
Kudzu starch tofu with Yuba and Wasabi  
大根とめかぶのサラダ 梅風味  
Plum-flavored radish and Mekabu seaweed Salad  
新じゃが鶏そぼろ餡掛け  
Potatoes with minced Chicken sauce

### 主菜 <魚か肉料理から一品お選びください>

### Main Dish ~Choose one from the following. Fish meal changes weekly.~

#### Fish 1

銀鱈西京焼 酪ソース掛け 丸十蜜煮  
Grilled Cod marinated in Saikyo miso, topped with Cheese sauce, and sweet potato simmered in honey

#### Fish 2

臯月鯛の煮付け 水菜と葱のさっと煮 絹豆腐  
Braised Sea Bream simmered Japanese mustard greens and green onions, and simmered tofu

#### Meat

松坂豚低温ロースト 彩々野菜の金山寺味噌 南瓜含め煮  
Roasted Matsusaka pork, Vegetables with Sweet Miso dressing, and simmered Pumpkin

### 造り Sashimi of the Season

### 食事 Rice Dish

新潟のお米 源泉米  
縁オリジナルブレンド味噌汁 香の物  
“Gensenmai-Rice” from Niigata Prefecture  
Miso Soup with Freshwater Clam, Japanese Pickles

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Home-Made Buckwheat Noodle

本日のデザート コーヒー 又は 紅茶  
Dessert and Coffee or Tea

## ゆくり膳

JPY 4,200 (including Tax)

### 食前酒 Welcome Drink

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### 本日のデザート Dessert