

Japanese Cuisine YUKURI

LUNCH Weekday

11:30～15:00 (14:00L.O.)

箱庭～HAKONIWA～

JPY 6,000 (including Tax)

先付 Amuse Bouche

蓬胡麻豆腐 生雲丹 オクラ
Mugwort sesame tofu, with fresh sea urchin and okra

栞盛り Assorted Appetizer

春キャベツと油揚げのシーザーサラダ
Spring cabbage and fried tofu Caesar salad
筍と蛍烏賊の木の芽味噌和え
Bamboo shoots and firefly squid with young sansho leaves miso
クリームチーズ酒盗掛け
Cream Cheese with Shuto Fermented entrails
一口小江戸ちらし寿司
Vinegared rice topped with various ingredients.
南瓜含め煮 鶏そぼろ
Simmered pumpkin and minced chicken with sesame cream
鯛の子の煮凝り
Stewed sea bream roe
合鴨ロース煮
Braised duck loin
ごごみ梅鱈のせ
Kogomi Wild vegetables with plum and bonito
ばい貝旨煮
Simmered Japanese ivory shell in Sweetened Soy Sauce

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, konjic, lotus root, carrot and shiitake mushroom)

揚げ物 Fried Dish

大海老と蕨の薹の天麩羅
Large shrimp and butterbur shoot tempura

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 麴甘酒パイナップルジュース
YUKURI Original Amazake Pineapple Juice

小鉢 Appetizer

南瓜含め煮 鶏そぼろ 胡麻クリーム
Simmered pumpkin and minced chicken with sesame cream
春キャベツと油揚げのシーザーサラダ
Spring cabbage and fried tofu Caesar salad
生海苔餡掛け茶碗蒸し 浅利
Steamed egg custard with fresh seaweed and thickened bean paste, clams

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

春サーモン西京焼 揚げ豆腐と野菜の餡掛け
Grilled Spring salmon in Saikyo-style with deep-fried tofu and vegetable sauce

Fish 2

鯖煮付け 山椒風味 春大根
Braised Spanish mackerel with Japanese pepper and spring radish

Meat

牛バラ赤味噌煮込み 新馬铃薯唐揚げ
Braised beef belly in red miso sauce with fried potatoes

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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食事 Noodle Dish

手打ち蕎麦
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

縁特製 麴甘酒パイナップルジュース
YUKURI Original Amazake Pineapple Juice

小鉢 Appetizer

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本日のデザート Dessert