



AOYAMA
SINCE 1954

お弁当・BENTO

●華の四季 はなのしき Hana no Shiki



ナポリタン ミートボール 油淋鶏 ねぎ タラモサラダ 青椒肉絲 カニ焼売 春巻 茶飯 錦糸玉子 煮物(高野豆腐・人参) 鮭 小袖赤 玉子ロール 白飯 ゆかり 白飯 青のり ひじき煮 茶飯 錦糸玉子 中華春雨サラダ

Napolitano spaghetti, Meatballs, Yurinchi (fried chicken with sweet vinegar and green onion sauce), Green onions, Taramo salad (potato and cod roe salad), Chinjao rose (stir-fried beef and peppers), Crab shumai, Spring roll, Tea-flavored rice, Shredded egg crepe, Simmered vegetables (freeze-dried tofu, carrot), Salmon, Kosode-style red kamaboko, Egg roll, Steamed white rice, Yukari (shiso seasoning), Steamed white rice, Dried green seaweed (aonori), Simmered hijiki seaweed, Tea-flavored rice, Shredded egg crepe, Chinese-style vermicelli salad

¥ 1,826-

●春がすみ はるがすみ Harugasumi



小巻玉子 銀ヒラス照焼 小袖赤 華味鶏 一口昆布巻 ぎんなん揚げ わさび菜 南瓜天 海老天 カニ風味かまぼこ 天 豆昆布 煮物(高野豆腐・人参・こんにゃく・ふき・花麩) 白飯 きんし ゆかり 青のり 白梅(小) 小梅

Rolled omelet, Teriyaki bluefish, Kosode-style red kamaboko, Hanamidori chicken, Bite-sized kelp roll, Fried ginkgo nuts, Wasabi greens, Pumpkin tempura, Shrimp tempura, Crab-flavored fish cake tempura, Soybeans and kelp, Simmered vegetables (freeze-dried tofu, carrot, konnyaku, butterbur, flower-shaped wheat gluten), 俵-shaped steamed white rice, Shredded egg crepe, Yukari (shiso seasoning), Dried green seaweed (aonori), White plum (small), Small pickled plum

¥ 1,826-

●紅ごよみ べにごよみ Beni Goyomi



小袖紅白 小巻玉子 銀ヒラス照焼 牛しぐれ グリンピース 一口昆布巻 ハジカミ 南瓜天 海老天 カニスティック 天 華味鶏天 抹茶塩 赤梅 ごましお 栗 白梅 小梅 煮物(がんも・人参・れんこん・ごぼう・こんにゃく・ふき) いも 甘煮

Red and white kamaboko, Rolled omelet, Teriyaki bluefish, Sweet and savory simmered beef (beef shigureni), Green peas, Bite-sized kelp roll, Pickled ginger shoot, Pumpkin tempura, Shrimp tempura, Crab stick tempura, Hanamidori chicken tempura, Matcha salt, Red pickled plum, Sesame salt, Chestnut, White plum, Small pickled plum, Simmered vegetables (fried tofu cake, carrot, lotus root, burdock, konnyaku, butterbur), Sweet simmered potato

¥ 2,420-

●古都の四季 ことのしき Koto no Shiki



煮物(がんも・たけのこ・竹輪・人参・こんにゃく・角・ふき) 京しば 白滝 銀ヒラス照焼 ミートボール 小巻玉子 鶏照焼 小袖赤 ハジカミ わさび菜 粟豆 華味鶏天 南瓜天 海老天 白飯 小梅 ごま

Simmered vegetables (fried tofu cake, bamboo shoot, chikuwa fish cake, carrot, cubed konnyaku, butterbur), Kyoto-style pickled eggplant (Kyoshiba), Shirataki noodles, Teriyaki bluefish, Meatballs, Rolled omelet, Teriyaki chicken, Kosode-style red kamaboko, Pickled ginger shoot, Wasabi greens, Chestnut beans, Hanamidori chicken tempura, Pumpkin tempura, Shrimp tempura, Steamed white rice, Small pickled plum, Sesame seeds

¥ 1,826-

お弁当・BENTO ②

●江戸の四季 えどのしき Edo no Shiki



豆腐挽肉包み揚げ ベッコあん グリンピース 栗豆 キャラ風味 紅白なます とり天 海老天 カニスティック天 煮物（高野豆腐・ごぼう・人参・こんにゃく角・ふき）小巻玉子 ミニ大福 銀ヒラス照焼 にしん昆布巻 小袖赤 い か黄味焼 ハジカミ ぎんなん揚げ ぶどう豆串れんこん金平 ミートボール 白飯 小梅 ごま 京しば

Fried tofu stuffed with minced meat, Bekko-an (thick savory sauce), Green peas, Chestnut beans, Caramel-flavored garnish, Red and white pickled radish and carrot (Namasu), Chicken tempura, Shrimp tempura, Crab stick tempura, Simmered vegetables (freeze-dried tofu, burdock, carrot, cubed konnyaku, butterbur), Rolled omelet, Mini daifuku (sweet rice cake), Teriyaki bluefish, Herring wrapped in kelp, Kosode-style red kamaboko, Grilled squid with egg yolk, Pickled ginger shoot, Fried ginkgo nuts, Grape bean skewer, Stir-fried lotus root (kinpira), Meatballs, Steamed white rice, Small pickled plum, Sesame seeds, Kyoto-style pickled eggplant (Kyoshiba)

¥ 2,178-

●春の琴 はるのこと Haru no Koto



わさび菜 華味鶏 海老天 カニスティック天 山芋磯辺天 抹茶塩 煮物（高野豆腐・たけのこ・人参・こんにゃく・花麩）牛しぐれ 3色串団子 にしん昆布巻 小巻玉子 銀ヒラス照焼 鴨ロース 小袖紅白 ハジカミ ぎんなん揚げ 赤飯 ごまお 栗小 白梅 ジャコ

Wasabi greens, Hanamidori chicken, Shrimp tempura, Crab stick tempura, Yam Isobe-style tempura, Matcha salt, Simmered vegetables (freeze-dried tofu, bamboo shoot, carrot, konnyaku, flower-shaped wheat gluten), Sweet and savory simmered beef (beef shigureni), Three-color dango (sweet rice dumplings), Herring wrapped in kelp, Rolled omelet, Teriyaki bluefish, Duck loin, Red and white kamaboko, Pickled ginger shoot, Fried ginkgo nuts, Red bean rice (sekihan), Sesame salt, Small chestnut, White plum, Dried young sardines (jako)

¥ 2,420-

●鏡獅子 かがみじし Kagami Jishi



小巻玉子 小袖紅白 銀ヒラス照焼 コーチン巻 にしん昆布巻 鴨ロース ミニ大福 ハジカミ 南瓜天 海老天 山芋磯辺天 カニスティック天 明太磯辺天 ぎんなん揚げ串 抹茶塩 白梅 小梅 ジャコ 牛しぐれ 煮物（里芋・京がもも・南瓜・人参・たけのこ・ごぼう・れんこん・花麩）

Rollled omelet, Red and white kamaboko, Teriyaki bluefish, Nagoya Cochin chicken roll, Herring wrapped in kelp, Duck loin, Mini daifuku (sweet rice cake), Pickled ginger shoot, Pumpkin tempura, Shrimp tempura, Yam Isobe-style tempura, Crab stick tempura, Spicy cod roe Isobe-style tempura, Fried ginkgo nut skewer, Matcha salt, White plum, Small pickled plum, Dried young sardines (jako), Sweet and savory simmered beef (beef shigureni), Simmered vegetables (taro, Kyoto-style fried tofu, pumpkin, carrot, bamboo shoot, burdock, lotus root, flower-shaped wheat gluten)

¥ 3,630-

●季節御膳（1段） きせつごぜん Kisetsu Gozen



春季：竹の子御飯・夏季：鯛めし御飯・秋季：松茸御飯・冬季：鯛めし御飯

Spring: Bamboo shoot rice, Summer: Sea bream rice, Autumn: Matsutake mushroom rice, Winter: Sea bream rice

銀ヒラス照焼 コーチン巻 小袖赤 一口昆布 ハジカミ 季節餅 南瓜天 海老天 山芋磯辺天 カニスティック天 ぎんなん揚げ 栗 抹茶塩 煮物（南瓜 高野豆腐 たけのこ れんこん 人参 こんにゃく角 ふき）季節御飯 ひじき煮 京しば（鯛御飯 生きんし みつば）（竹の子御飯 生きんし どう山ざくら 木の芽）（松茸御飯 生きんし あらし山もみ じえだ豆）

Teriyaki bluefish, Nagoya Cochin chicken roll, Kosode-style red kamaboko, Bite-sized kelp roll, Pickled ginger shoot, Seasonal rice cake, Pumpkin tempura, Shrimp tempura, Yam Isobe-style tempura, Crab stick tempura, Fried ginkgo nuts, Chestnut, Matcha salt, Simmered vegetables (pumpkin, freeze-dried tofu, bamboo shoot, lotus root, carrot, cubed konnyaku, butterbur), Seasonal mixed rice, Simmered hijiki seaweed, Kyoto-style pickled eggplant (Kyoshiba), (Sea bream rice with shredded egg crepe and Mitsuba leaf), (Bamboo shoot rice with shredded egg crepe, cherry blossom garnish, and kinome leaf), (Matsutake mushroom rice with shredded egg crepe, autumn leaf garnish, and edamame)

¥ 3,036-

お弁当・BENTO ③

●六歌仙 ろっかせん

Rokkasen



茄子田楽 ざんなん揚げ 焼ブチトマト田楽 小海老酒蒸し 淀の月 コーチン巻 ざんなん揚げ串 小巻玉子 銀ヒラス 照焼 にしん昆布巻 ハジカミ わさび菜 鴨ロース串 南瓜天 海老天 山芋磯辺天 カニスティック天 ししとう天 抹茶塩 白梅 小梅 ジャコ ごま煮物 (里芋・京がんも・たけのこ・人参・こんにゃく・南瓜・ふき・花麩) いも甘煮 紅白なます 季節餅 メロン ぶどう

Eggplant with sweet miso glaze, Fried ginkgo nuts, Grilled cherry tomato with sweet miso glaze, Sake-steamed small shrimp, Yodo-no-tsuki (steamed fish paste with egg), Nagoya Cochin chicken roll, Fried ginkgo nut skewer, Rolled omelet, Teriyaki bluefish, Herring wrapped in kelp, Pickled ginger shoot, Wasabi greens, Duck loin skewer, Pumpkin tempura, Shrimp tempura, Yam Isobe-style tempura, Crab stick tempura, Shishito pepper tempura, Matcha salt, White plum, Small pickled plum, Dried young sardines (jako), Sesame seeds, Simmered vegetables (taro, Kyoto-style fried tofu, bamboo shoot, carrot, konnyaku, pumpkin, butterbur, flower-shaped wheat gluten), Sweet simmered potato, Red and white pickled radish and carrot (Namasu), Seasonal rice cake, Melon, Grapes

¥ 4,004-

●凧 りん

Rin



鰻蒲焼、山椒、すき焼き、銀ヒラス西京焼、鶏八幡巻、翡翠梅、玉子焼、揚げ蒲鉾、手長海老艶煮、はじかみ、黒豆、黒花豆の甘煮、木の実和え、帆立チーズ串、明太数の子、明太磯辺天、煮物(南瓜、里芋、筍、蒟蒻、牛蒡、椎茸、人参、花麩、さやえんどう)、天ぷら(海老、南瓜、椎茸、ししとう)、抹茶塩、白飯(梅干し、生姜煮、ごま)

Grilled eel with kabayaki sauce, Sansho pepper, Sukiyaki (simmered beef and vegetables), Saikyo-style grilled bluefish, Chicken Yawata-maki (chicken rolled with burdock), Jade-colored plum, Japanese omelet, Fried fish cake, Glazed river shrimp, Pickled ginger shoot, Black beans, Simmered sweet black beans, Vegetables with nut dressing, Scallop and cheese skewer, Spicy cod roe with herring roe, Spicy cod roe Isobe-style tempura, Simmered vegetables (pumpkin, taro, bamboo shoot, konnyaku, burdock, shiitake mushroom, carrot, flower-shaped wheat gluten, snow peas), Tempura (shrimp, pumpkin, shiitake mushroom, shishito pepper), Matcha salt, Steamed white rice (with pickled plum, simmered ginger, sesame seeds)

¥ 5,390-

●季節御膳 (2段) きせつござん

Kisetsu Gozen



春季：竹の子御飯・夏季：鯛めし御飯・秋季：松茸御飯・冬季：鯛めし御飯

Spring: Rice with bamboo shoots, Summer: Rice with sea bream, Autumn: Rice with matsutake mushrooms, Winter: Rice with sea bream

小巻玉子 わさび菜 銀ヒラス照焼 にしん昆布巻 鴨ロース串 季節餅 小袖赤 栗 ハジカミ 海老天 山芋磯辺天 ひじき煮 煮物 (京がんも たけのこ にんじん 南瓜 こんにゃく ふき) 京しば

Rollled omelet, Wasabi greens, Teriyaki bluefish, Herring wrapped in kelp, Duck loin skewer, Seasonal rice cake, Kosode-style red kamaboko, Chestnut, Pickled ginger shoot, Shrimp tempura, Yam Isobe-style tempura, Simmered hijiki seaweed, Simmered vegetables (Kyoto-style fried tofu, bamboo shoot, carrot, pumpkin, konnyaku, butterbur), Kyoto-style pickled eggplant (Kyoshiba)

¥ 3,630-

●月の詞 つきのうた

Tsuki no Uta



帆立山葵 ひらす照焼 玉子焼 はじかみ 鴨串 菊花かぶ 揚カマ 花豆 青梅 海老天 南瓜天 ハス天 ししとう天 (抹茶塩) 煮物 (南瓜・人参・筍・丸十・花麩・角蒟蒻・サヤ) 刺身 (鮪・鰹八・あしらい) お吸物 白飯 香の物

Scallops with wasabi, Teriyaki bluefish, Japanese omelet, Pickled ginger shoot, Duck skewer, Chrysanthemum-shaped pickled turnip, Fried fish cake, Sweet black beans, Green plum, Shrimp tempura, Pumpkin tempura, Lotus root tempura, Shishito pepper tempura (with matcha salt), Simmered vegetables (pumpkin, carrot, bamboo shoot, sweet potato, flower-shaped wheat gluten, konnyaku, snow peas), Sashimi (tuna, amberjack, garnishes), Clear soup, Steamed white rice, Japanese pickles

¥ 4,840-



AOYAMA
SINCE 1954

ご注文について *Ordering Information*

【注文期限と変更 *Order Deadlines and Changes*】

ファーストオーダーは 1 週間前までをお願いいたします。

お召し上がりの 4 営業日前の営業時間内 9 : 00-18 : 00 までに変更、キャンセルをお申し付けください。

First orders must be placed at least one week in advance.

Change by 9:00am-6:00pm during business hours 4 business days prior to consumption,

キャンセル料は以下の通り頂戴いたします。

* お召し上がり日の前々営業日 (午前中まで) は 30 %

* 前営業日午前中までは 50 %

* 前営業日 14 時以降及び当日は 100 %

Cancellation fee will be charged as follows

* 30% of the total amount of the order until the morning of the second business day prior to the date of the order.

* 50% until the morning of the business day prior to the day of service.

* 100% after 2:00 p.m. on the business day prior to the day of the event and on the day of the event.

【最低発注金額について *Minimum order amount*】

1 回のご注文最低発注金額 ¥ 19,000-

Minimum order amount per order: ¥ 19,000-