

## 四季替わり弁当 Four Seasons Bento

### ●ローストビーフと 桜海老御飯のお弁当 (3月～5月)

Roast Beef and Sakura Shrimp Rice Bento (March – May)



赤魚西京焼、桜島鶏つくね焼、鶏味噌焼、そら豆さつま揚げ、厚焼玉子、蒟蒻田舎煮、赤パプリカ、白身魚入りつみれ豆腐、肉詰め油揚げ煮、筍含め煮、六方里芋、人参、さや隠元、国産牛ローストビーフ、玉葱、茄子オランダ煮、芋餅、ローストビーフソース、桜海老御飯、刻みしば漬

※ 一部内容等が変更になる場合がございます。ご了承ください。

Red Sea Bream Grilled with Saikyo Miso, Grilled Sakurajima Chicken Meatballs, Miso-Marinated Grilled Chicken, Broad Bean Fish Cake, Japanese Toasted Omelet, Simmered Konjac, Red Bell Pepper, White Fish & Tofu Dumpling, Simmered Meat-Stuffed Fried Tofu, Simmered Bamboo Shoots, Taro Root, Carrot, Green Beans, Domestic Roast Beef with Onion, Savory Simmered Eggplant, Potato Mochi, Roast Beef Sauce, Sakura Shrimp Rice, and Chopped Shiba-zuke Pickles.

※ Please note that some items may be subject to change.

¥ 3,014-

### ●匠の膳 (3月～5月)

Takumi no Zen (March – May)



赤魚西京焼、合鴨燻製、鶏つくね焼、厚焼玉子、蒟蒻田舎煮、鯉南蛮漬、玉葱、人参、生姜、蟹風味蒲鉾、大根甘酢漬、蓮根挟みあおさ揚げ、鶏ごぼうつみれ、蟹風味しんじょ揚げ煮、六方里芋、蓮根田舎煮、野菜入り飛龍頭、鶏高野豆腐含ませ煮、椎茸旨煮、人参、さや隠元、白御飯、牛肉香味焼、錦糸玉子、筍御飯〔筍・油揚げ〕、野沢菜ちりめん、刻みしば漬

※ 一部内容等が変更になる場合がございます。ご了承ください。

Red Sea Bream Grilled with Saikyo Miso, Smoked Duck, Grilled Chicken Meatballs, Japanese Toasted Omelet, Simmered Konjac, Marinated Fried Flounder (Nanban-zuke), Onion, Carrot, Ginger, Crab-flavored Kamaboko, Pickled Daikon Radish in Sweet Vinegar, Deep-fried Lotus Root Sandwich with Aosawa Seaweed, Chicken and Burdock Dumpling, Simmered Deep-fried Crab-flavored Shinjo, Taro Root, Simmered Lotus Root, Ganmodoki (Fried Tofu Dumpling with Vegetables), Simmered Koya-tofu Stuffed with Chicken, Savory Simmered Shiitake Mushroom, Carrot, Green Beans, Steamed White Rice, Savory Grilled Beef, Shredded Egg Crepe (Kinshi Tamago), Bamboo Shoot Rice (Bamboo Shoots & Deep-fried Tofu), Nozawana Seaweed & Whitebait, and Chopped Shiba-zuke Pickles.

※ Please note that some items may be subject to change.

¥ 3,014-

### ●彩菜(さいさい)の膳 (12月～)

Saisai no Zen (December –)



12月1日(月)～

赤魚西京焼、丸十蜜煮、厚焼玉子、蒟蒻田舎煮、大根甘酢漬、合鴨燻製、蛤入りさつま赤唐辛子揚げ、露・木耳・つき蒟蒻・油揚げ煮、野菜包み寄せ、鶏つくね焼、六方里芋、蓮根田舎煮、人参、さや隠元、白胡麻クリーム豆腐、蟹風味蒲鉾、旨出汁、ちらし寿司〔白胡麻入り寿司飯〕、海老、錦糸玉子、椎茸旨煮、酢蓮根、赤でんぶ、グリーンピース、ガリ

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Saikyo-style Grilled Redfish, Candied Sweet Potato, Thick-rolled Omelet, Simmered Konjac, Pickled Daikon, Smoked Duck, Spicy Octopus Fish Cake, Simmered Butterbur & Wood Ear Mushroom, Vegetable Wrap, Grilled Chicken Meatball, Simmered Taro & Lotus Root, Carrots, Green Beans, Creamy Sesame Tofu with Crab-flavor Surimi in Dashi, Chirashi Sushi (Vinegared Rice with Sesame, Shrimp, Shredded Omelet, Shiitake, Pickled Lotus Root, Red Fish Flakes, and Green Peas), and Pickled Ginger.

※ Please note that some items may be subject to change.

¥ 2,662-

### ●扇

Oogi



鯉西京焼、鶏つくね焼、厚焼玉子、洗皮栗甘露煮、青唐、大根甘酢漬、秋刀魚甘露煮、六方里芋煮揚げ、舞茸煮、人参、銀杏、さや隠元、鶏高野含ませ煮、海老芝煮、巻湯葉、茄子オランダ煮、人参、牛肉香味焼(白胡麻)、玉葱、赤パプリカ、黄パプリカ、玉子豆腐、紅ずわい蟹餡、青柚子皮すりおろし、きのこ入り五日御飯〔平茸、椎茸、人参、舞茸、油揚げ〕、錦糸玉子、白御飯、鮭そぼろ、刻みしば漬

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Saikyo-style Grilled Flounder, Thick-rolled Omelet, Candied Sweet Potato, Sweet Black Beans, Pickled Daikon, Smoked Duck, Octopus & Sea Lettuce Fish Cake, Simmered Komatsuna Greens, Red Bell Pepper, Crab Meatball with Cod Milt, Simmered Shrimp, Simmered Taro & Lotus Root, Carrots, Green Beans, Grilled Chicken Meatball in Spicy Sweet & Sour Sauce (Wood Ear Mushroom, Bamboo Shoot, Eggplant, Maitake Mushroom, Edamame), Savory Grilled Beef with White Sesame, Onion, Green Chili, Gomoku Mixed Rice, Shredded Omelet, White Rice with Plum-flavor Sesame, and Chopped Shibazuke Pickles.

※ Please note that some items may be subject to change. .

¥ 3,388-

## 定番弁当 Standard bento ①

### ●楽の膳

#### Raku-no-Zen



赤魚祐庵焼、蟹風味しんじょ揚げ煮、鶏つくね焼、厚焼玉子、がんも煮、蓮根田舎煮、椎茸旨煮、人参、蒟蒻田舎煮、大根甘酢漬、手毬御飯、五目御飯、白御飯、ツナサラダ、明太子、焼海苔、鶏南蛮漬、タルタルソース、ポテトサラダ、合鴨燻製、あおさ、小松菜煮浸し、梅胡麻、甘味、わらび餅（抹茶）、小豆

※ 写真はイメージです。

※ 一部内容等が変更になる場合がございます。ご了承ください。

Yuan-style Grilled Redfish, Simmered Fried Crab-flavor Fish Cake, Grilled Chicken Meatball, Thick-rolled Omelet, Simmered Tofu Fritter, Simmered Lotus Root, Shiitake & Carrots, Simmered Konjac, Pickled Daikon, Temari Rice Balls (Gomoku Mixed Rice & White Rice), Tuna Salad with Spicy Cod Roe, Toasted Seaweed, Fried Chicken Nanban with Tartar Sauce, Potato Salad, Smoked Duck, Sea Lettuce, Simmered Komatsuna Greens, Plum-flavor Sesame, and Dessert: Matcha Warabi Mochi with Red Beans.

※ The photo is for reference only.

※ Please note that some items may be subject to change.

¥ 2,178-

### ●華の膳

#### Hana-no-zen



鰻西京焼、合鴨燻製、蟹風味つまみ蒸し揚げ、海老芝煮、厚焼玉子、黒花豆、赤パプリカ、鶏つくね焼、蓮根挟み赤唐辛子揚げ、落・木耳・つき蒟蒻・油揚げ煮、丸十蜜煮、大根甘酢漬、野菜包み寄せ、巻湯葉、六方里芋、蓮根田舎煮、人参、蒟蒻田舎煮、さや隠元、細巻（錦糸玉子）、厚焼玉子、蟹風味蒲鉾、マヨネーズ、ガリ、五目御飯〔筍、蒟蒻、人参、椎茸、油揚げ〕、野沢菜ちりめん、錦糸玉子、甘味、抹茶プリン、小豆

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Saikyo-style Grilled Flounder, Smoked Duck, Steamed & Fried Crab-flavor Fish Cake, Simmered Shrimp, Thick-rolled Omelet, Sweet Black Beans, Red Bell Pepper, Grilled Chicken Meatball, Fried Lotus Root Sandwich with Chili Pepper, Simmered Butterbur & Wood Ear Mushroom (with Konjac & Fried Tofu), Candied Sweet Potato, Pickled Daikon, Vegetable Wrap, Rolled Tofu Skin, Simmered Taro, Lotus Root, Carrot, Konjac & Green Beans, Thin Sushi Roll (Omelet, Crab-flavor Surimi, Mayo), Pickled Ginger, Gomoku Mixed Rice (Bamboo Shoot, Konjac, Carrot, Shiitake, Fried Tofu), Nozawana Greens with Baby Sardines & Shredded Omelet, and Dessert: Matcha Pudding with Red Beans.

※ The photo is for reference only.

※ Please note that some items may be subject to change.

¥ 3,586-

### ●舞

#### Mai June 1 -



#### 【上段】

鰻西京焼、蛸入りさつまあおさ揚げ、厚焼玉子、丸十蜜煮、海老芝煮、蒟蒻田舎煮、赤パプリカ、蒸し鶏サラダ \*津軽どり使用、玉葱甘酢漬、ブロッコリー、大根甘酢漬、胡麻ドレッシング、鶏高野豆腐合せ煮、六方里芋、茄子オランダ煮、椎茸旨煮、人参、さや隠元

【下段】嶺岡（みねおか）豆腐、ずわい蟹ほぐし身、旨出汁ゼリー、セルフイーユ、白御飯、うなぎ蒲焼、錦糸玉子、三つ葉、山椒、刻みしば漬

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#### [Top Tier]

Saikyo-style Grilled Flounder, Octopus & Sea Lettuce Fish Cake, Thick-rolled Omelet, Candied Sweet Potato, Simmered Shrimp, Simmered Konjac, Red Bell Pepper, Steamed Tsugaru Chicken Salad (Pickled Onion, Broccoli, Sesame Dressing), Pickled Daikon, Simmered Koya Tofu with Chicken, Simmered Taro, Fried & Simmered Eggplant, Simmered Shiitake, Carrots, Green Beans,

#### [Bottom Tier]

Mineoka Milk Tofu topped with Shredded Snow Crab & Dashi Jelly (Chervil), White Rice topped with Grilled Eel Kabayaki, Shredded Omelet, Mitsuba, Sansho Pepper, and Chopped Shibazuke Pickles.

※ The photo is for reference only.

※ Please note that some items may be subject to change.

¥ 4,664-

### ●桐

#### Kiri



赤魚味噌祐庵焼、丸十蜜煮、角蒟蒻、大根甘酢漬、山芋入りしんじょ黄金揚げ、蟹風味蒲鉾あおさ揚げ、落・木耳・つき蒟蒻・油揚げ煮、厚焼玉子、鶏つくね焼、青唐、鶏高野豆腐、茄子オランダ煮、六方里芋、蓮根旨煮、人参、さや隠元、五目御飯〔人参、筍、椎茸、蒟蒻、油揚げ〕、錦糸玉子、白御飯、梅胡麻、刻みしば漬

※ 一部内容等が変更になる場合がございます。ご了承ください。 Miso Yuan-style Grilled Redfish, Candied Sweet Potato,

Square Konjac, Pickled Daikon, Golden-fried Yam Fish Cake, Fried Crab-flavor Fish Cake with Sea Lettuce, Simmered Butterbur & Wood Ear Mushroom (with Konjac & Fried Tofu), Thick-rolled Omelet, Grilled Chicken Meatball, Green Chili, Simmered Koya Tofu with Chicken, Fried & Simmered Eggplant, Simmered Taro, Savory Lotus Root, Carrot, Green Beans, Gomoku Mixed Rice (Carrot, Bamboo Shoot, Shiitake, Konjac, Fried Tofu) with Shredded Omelet, White Rice with Plum-flavor Sesame, and Chopped Shibazuke Pickles.

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※ Please note that some items may be subject to change.

¥ 2,134-

## 定番弁当 Standard bento ②

### ●お肉料理となごみ御膳

#### Meat Dishes and Nagomi Gozen



牛肉香味焼（白胡麻）、白御飯、刻みしば漬、豚角煮、白御飯、錦糸玉子、グリーンピース、合鴨燻製、えんどう豆さつま  
あおさ揚げ、厚焼玉子、鶏つくね焼、黒花豆、赤パプリカ、鶏ごぼうつまみれ、肉詰め油揚げ煮、六方里芋、角蒟蒻、人参、  
隠元豆

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grilled beef with sesame paste, white rice, chopped shibibazuke pickles, simmered pork cubes, white rice, broiled egg,  
green peas, smoked duck, fried sweet peas, thick fried egg, grilled chicken tsukune yaki, black soybean, red bell pepper,  
chicken gobo tsumire, fried tofu stuffed with meat, six-position taro, konnyaku, carrot, string beans  
Please note that some items may be subject to change.

¥ 2,321-

### ●カレイの西京焼と煮付け御膳

#### Saikyo-yaki and simmered flounder set meal



鰯西京焼、厚焼玉子、蟹風味蒲鉾、丸十蜜煮、鰯煮付け、昆布と大豆の旨煮、海老つまみれ、六方里芋、人参、角蒟蒻、椎  
茸旨煮、隠元豆、白御飯、梅胡麻、刻みしば漬

※一部内容等が変更になる場合がございます。ご了承ください。

sauteed flatfish, baked egg, crab flavored kamaboko, simmered maruju, simmered flatfish, simmered kelp and soy bean,  
prawn ball, taro, carrot, konnyaku, shiitake mushroom, ogame, white rice, sesame plum, chopped shibazuke

※ Please note that some items may be subject to change.

¥ 2,200-

## 特別弁当 special bento

### ●蘭

#### Orchid



※写真はイメージです。季節の食材を吟味、厳選しておりますので、掲載内容と異なります。ご了承ください。

The photos are for illustrative purposes only. The ingredients are carefully selected from seasonal ingredients and may differ  
from those shown here. Please understand.

¥ 6,050-