【若水】 WAKAMIZU

22,000円（消費税込・サービス料別）22,000yen (Consumption tax included, service charge separately.)

御献立 MENU

前菜 ZENSAI

数の子福美漬け・芽甘草 甘海老海鼠腸掛け
胡麻豆腐 黒豆 彩り膾 錦玉子
松笠慈姑 竹諸胡瓜 梅花人参

Herring roe with young daylily, sweet shrimp with salted sea cucumber roe
Sesame tofu, sweet black beans, daikon radish and carrot in vinegar, shredded egg crepe
Arrowhead pine corn, cucumber bamboo, carrot flower

雑煮椀 ZOUNIWAN

京都・愛宕山麓の水を用いて
白味噌仕立て 蛤真丈 焼目餅 薄氷大根 青味 日の出人参 茸 柚子

White miso soup with clam fish cake, mochi, thinly sliced daikon radish, scallion, carrot, mushroom and yuzu

造り TSUKURI

祝鯛 本鮪 白身魚 妻一式 白凝り酢 土佐醤油

Sea bream sashimi, bluefin tuna whitefish and garnish
Served with homemade white ponzu sauce and soy sauce

多喜合 TAKIAWASE

今年の干支を用いて 赤長芋 鍊昆布 筍 青味 梅花麸 鏡餡

Japanese zodiac Year of the Sheep
Kelp with herring, bamboo shoots, greens, plum blossom-shaped wheat gluten and starch sauce

家喜物 YAKIMONO

伊勢海老黄金雲丹焼き 花蓮根
黒毛和牛ロース小角焼き 絵馬薩摩芋 譲り葉を添えて

Grilled Japanese spiny lobster with sea urchin sauce, lotus root,
broiled Kuroge Wagyu sirloin, sweet potato and false daphne

温物 ONMONO

聖護院蕪かぶら蒸し 蟹 鱶鰭 銀杏 百合根 茸 山葵

Steamed fish topped with grated turnip, crab, shark fin, shrimp, ginkgo nut, lily bulb, mushroom and wasabi

食事 SHOKUJI

鯛御飯（国産米） Steamed rice with shredded sea bream (Domestically produced rice)
留め椀 澄まし仕立て 香の物 ちりめん山椒煮と二種盛り

Clear soup, dried baby sardine with Japanese sansho pepper and two kinds of pickles

果物 KUDAMONO

盛り合わせ Assorted fruits

甘味 KANMI

和菓子 Wagashi (Sweet bean confection)

令和九年一月四日～七日 於 錦水
January 4th to January 7th 2027 at Kinsui

＊仕入れ状況により内容が変わる場合があります
＊We use domestic rice only ＊Menu items are subject to change depending on availability and seasonality

【寒椿】　KANTSUBAKI

26,000円（消費税込・サービス料別）26,000yen (Consumption tax included, service charge separately.)

御献立 MENU

前菜 ZENSAI

七運　いんげん　なんきん　にんじん　ぎんなん　きんかん　ぶんたん　れんこん

Seven Fortunes appetizer　String beans, pumpkin, carrot, ginkgo nut, kumquat, pomelo, lotus root

雑煮椀 ZOUNIWAN

京都・愛宕山麓の水を用いて

白味噌仕立て　蛤真丈　焼目餅　薄氷大根　青味　日の出人参　茸　柚子

White miso soup with clam fish cake, mochi, thinly sliced daikon radish, scallion, carrot, mushroom and yuzu

造り TSUKURI

祝鯛　本鮪　牡丹海老　妻一式　白凝り酢　土佐醤油

Sea bream sashimi, bluefin tuna, peony shrimp and garnishes

Served with homemade white ponzu sauce and soy sauce

多喜合 TAKIAWASE

今年の干支を用いて

赤長芋　鍊昆布　筍　青味　梅花麸　鏡餡

Japanese zodiac Year of the Sheep

Kelp with herring, bamboo shoots, greens, plum blossom-shaped wheat gluten and starch sauce

家喜物 YAKIMONO

きんき塩焼き　花蓮根

黒毛和牛ロース小角網焼き

海老と野菜の衣揚げ　岩戸の塩

絵馬薩摩芋　譲り葉を添えて

Broiled channel rock fish with salt, broiled Japanese Kuroge Wagyu beef

Shrimp and vegetable tempura, served with Iwato sea salt, sweet potato and false daphne

温物 ONMONO

九絵の曙みぞれ鍋　ずわい蟹　野菜　京黒七味

Longtooth grouper, snow crab, vegetables in hotpot with grated daikon radish, Kyoto black chili pepper

食事 SHOKUJI

鯛御飯（国産米）　Steamed rice with shredded sea bream (Domestically produced rice)

留め椀　澄まし仕立て　　香の物　ちりめん山椒煮と二種盛り

Clear soup, dried baby sardine with Japanese sansho pepper and two kinds of pickles

果物 KUDAMONO

盛り合わせ　Assorted fruits

甘味 KANMI

和菓子　Wagashi (Sweet bean confection)

千秋楽

令和九年一月四日～七日　　於　錦水

January 4th to January 7th 2027　　at Kinsui

＊仕入れ状況により内容が変わる場合があります

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【曙椿】　AKEBONOTSUBAKI

30,000円（消費税込・サービス料別）30,000yen (Consumption tax included, service charge separately.)

御献立 MENU

前　菜 ZENSAI

七運

いんげん　なんきん　にんじん　ぎんなん　きんかん　ぶんたん　れんこん

～ Seven fortunes appetizer ～

String beans, pumpkin, carrot, ginkgo nut, kumquat, pomelo, lotus root

雑煮椀 ZOUNIWAN

京都・愛宕山麓の水を用いて

白味噌仕立て　ふく葛打ち　ふく白子　焼目餅　薄氷大根　青味　日の出人参　茸　柚子

White miso soup with pufferfish coated with kudzu starch, pufferfish soft roe, mochi,
thinly sliced daikon radish, scallion, carrot, mushroom and yuzu

造　り TSUKURI

国産伊勢海老洗い　祝鯛　本鮪　妻一式　白凝り酢　土佐醤油

Spiny lobster sashimi, sea bream, bluefin tuna and garnishes, served with homemade white ponzu sauce and soy sauce

煮　物 NIMONO

錦水伝統のきんき姿煮付け　赤長芋　牛蒡　針生姜　木の芽

Simmered channel rockfish, yam, burdock, ginger and leaf buds

焼　物 YAKIMONO

黒毛和牛フィレ網焼き　野菜　山葵　柚子胡椒　岩塩

Broiled Japanese Kuroge Wagyu fillet, vegetable, wasabi, rock salt and yuzu pepper

箸休め HASHIYASUME

蒸し鮑　青味　肝餡　Steamed abalone with abalone liver sauce

温　物 ONMONO

九絵の曙みぞれ鍋　ずわい蟹　野菜　京黒七味

Longtooth grouper, snow crab, vegetables in hotpot with grated daikon radish, Kyoto black chili pepper

食　事 SHOKUJI　お好みでお選びください Choice of One

＊鯛土鍋御飯（国産米）留め椀 澄まし仕立て

＊Steamed rice with shredded sea bream in clay pot (Domestically produced rice), clear soup

＊本日の麺もの　＊Noodles of the day

香の物　ちりめん山椒煮と二種盛り

Dried baby sardine with Japanese sansho pepper and two kinds of pickles

果　物 KUDAMONO

盛り合わせ　Assorted fruits

甘　味 KANMI

和菓子 Wagashi (Sweet bean confection)

令和九年一月四日～七日　January 4th to January 7th 2027

於　錦水　at Kinsui

＊仕入れ状況により内容が変わる場合があります＊Menu items are subject to change depending on availability and seasonality

＊十名様以上のお客様は、御食事を事前にお決めくださいますようお願いいたします。

＊For guests of 10 or more, please make a reservation in advance for your choice of meal