

花城のおばんざい [a la carte]

主菜・強肴・酒肴・揚げ物・惣菜 [entree]

税込／Tax included

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|----|---|----------------|
| 01 | 胡瓜の一本糠漬け 行者大蒜醤油で | ¥ 600 |
| | One pickled cucumber in rice bran with ramp leaf soy sauce | |
| 02 | ご飯セット 赤出汁、香の物 | ¥ 700 |
| | Rice set with dark-brown miso soup and pickled vegetable | |
| 03 | 道産いものポテトサラダ | ¥ 800 |
| | Potato salad | |
| 04 | 揚げじゃこサラダ | ¥ 800 |
| | Chopped salad with fried whitebait | |
| 05 | うなぎと胡瓜酢の物 | ¥ 900 |
| | Vinegared grilled eel cucumber | |
| 06 | 自家製南蛮の烏賊塩辛 | ¥ 900 |
| | Hotel made salt and red pepper squid | |
| 07 | 若鶏の唐揚げ | ¥ 1,000 |
| | Japanese fried chicken | |
| 08 | 京風 鯖の味噌煮 | ¥ 1,200 |
| | Mackerel simmered in miso | |
| 09 | うなぎ巻き玉子 | ¥ 1,500 |
| | Rolled egg omelet with eel | |
| 10 | 銀だら西京焼き | ¥ 1,600 |
| | Grilled sablefish marinated in Saikyo-miso | |
| 11 | 桜海老と三つ葉の釜炊きご飯 | ¥ 1,600 |
| | Pot cooked rice with Sakura shrimp and Japanese celery | |
| 12 | 十勝ハーブ牛すき煮 | ¥ 2,000 |
| | Simmered Hokkaido herb beef with soy sauce | |
| 13 | 九州産 本鮪赤身と中トロ | ¥ 2,500 |
| | Sliced sashimi, Akami "Red Tuna" and Chutoro "Medium Fatty" from Kyushu | |
| 14 | うなぎ蒲焼 | ¥ 3,500 |
| | Grilled eel with soy based sauce | |
| 15 | 本日の刺身 | 時価 |
| | Today's sashimi | |
| 16 | 今月の釜炊きご飯 | 時価 |
| | Pot cooked rice of the month | current price. |
| 17 | 今月の焼魚 | 時価 |
| | Grilled fish of the month | current price. |
| 18 | 今月の前菜 | 時価 |
| | Appertizers of the month | current price. |
| | | current price. |

天麩羅 [Tempura]

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| 19 | 大椎茸(半分) | ¥ 300 |
| | A big Shitake mushroom | |
| 20 | 茄子(3貫) | ¥ 300 |
| | Eggplants | |
| 21 | 舞茸(30 g) | ¥ 300 |
| | Maitake mushroom | |
| 22 | 獅子唐(5本) | ¥ 300 |
| | Shishito chili pepper | |
| 23 | 海老(1本) | ¥ 400 |
| | Prawn | |
| 24 | 蓮根(2貫/25~30 g) | ¥ 400 |
| | Lotus roots | |
| 25 | 帆立(1個) | ¥ 500 |
| | Ezo scallop | |
| 26 | 桜海老と玉葱搔き揚げ(30 g) | ¥ 600 |
| | Sakura shrimp and onion tempura | |
| 27 | 季節の天麩羅 | 時価 |
| | Today's seasonal tempura | current price. |

デザート [Dessert]

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| 28 | 自家製の牛乳シャーベット 煮あずき添え | ¥ 700 |
| | Hotel made milk sherbet with sweet bean jam | |
| 29 | 今月の甘味 | 価 |
| | Dessert of the month | current price. |

※表記の金額はすべてサービス料10%が含まれております。

※天候などの状況により、メニュー内容が変更になる場合がございます。

*The photographs are for illustrative purposes only. *All prices are inclusive of 10% service charge.

*Please note that the menu content could be changed depending on weather conditions.