

2018 **June Menu**

Appetizer

thomas' rapa whelk, bean 、 wasabi whiteness
garfish sushi like hydranges
lotus root and salmon
cherry cheese, fried potato with brown rice
zucchini shaped like frog
shrimp shaped like umbrella

Soup

pike conger ball
shiitake mushroom, plum
sliced melon and Yuzu

Sashimi

造り raw fish with soy sauce and Wasabi

Opening seasonal seafood and vegetables dish

進肴 Yuba-tofu
lotus roots, tororo, water shield
Wasabi, Yuzu

Grilled dish

焼物 grilled ayu
loading, potato with sesame sauce
knotweed vinegar

Stewed dish

煮物 conger eel ralled with shiso
eggplant, Jap. sweet pepper

Closing seasonal seafood and vegetables dish

留肴 scallop and taro stem
squid mixed with cucumber
Jap. Mayonnaise
Jap.pickles

Steamed rice

御飯 corn rice

Miso soup Jap. Pickles Fruits Sweets

汁もの 香の物 果もの 甘味

Japanese Style Hohel "KINOE"
Chef Tetsuji TAKADA