

神楽坂「來経」二周年記念 お献立
Kagurazaka Kifu
2nd Year Anniversary Chef Kagawa's *Omakase* Menu

絹胡麻豆富と生雲丹の美味出し キャビア添え
Silken Sesame *Tofu* and fresh Sea Urchin in *Dashi* Broth topped with Caviar

牡丹鱧と丸茄子の蓴菜すまし椀
Parboiled Pike Conger and fried Eggplant in Water Shield Clear Soup

蒸し鮑と車海老の洗い 肝と琥珀ジュレのソース
Steamed Abalone and fresh Prawn *Sashimi*
with pasted *Kimo* Liver Sauce and *Dashi* Jelly on the side

吉野川 天然鮎の塩焼き 酢橘ムースを添えて
Grilled Wild *Ayu* Sweetfish from the *Yoshino* River served with Citrus *Sudachi* Mousse

蟹と天使の海老の平湯葉包み揚げ 山椒塩で
Crispy Fried *Yuba* Rolls with Crab Meat and Paradise Shrimp served with Salt *Sansho* Pepper

のどぐろと活帆立貝の香味油蒸し焼
Steamed Rosy Seabass *Nodoguro* and fresh Scallop drizzled with Hot White Sesame Oil

フランス産合鴨グリル ブールブランと柚子胡椒しょうゆ
Sous Vide French Duck with Beurre Blanc and *Yuzu* Pepper Soy Sauce

釜炊きサマートリュフ飯 熟成黄味フォアグラソース
Summer Truffle Rice Hot Pot with Cured Egg Yolk and Foie Gras Sauce

あんず葛餅 黒蜜を掛けて
Kuzu-Mochi with Pureed Apricot, Brown Sugar Syrup, and *Kinako* Roasted Soybean Powder

¥12,960(税込・サービス料別)
(Tax included / Service charge to be added)

尚、仕入れ状況(天候)により食材が変更する場合がございます。

*Menus are subject to change without notice due to market availability and weather conditions.