

1. 前菜 (Zensai) - Appetizers:

- 筍イカ (Takenoko Ika): Bamboo shoots and squid.
- 独活木の芽味噌掛け花穂紫蘇 (Udo Kinome Miso-kake Hanaho Shiso): Udo (Japanese spikenard) and young leaves of the sansho plant (Japanese pepper) with miso dressing.
- 魷魚拌筍 土当归芽味噌澆汁 花穂紫蘇

2. 八寸 (Hassun) - Assorted appetizers:

- 煮物椀 (Nimono Wan): Simmered dish in a bowl.
- ローストビーフ笹巻寿司 (Rousuto Biifu Sasamaki Sushi): Roast beef wrapped sushi with eel.
- 烤牛肉片竹叶寿司卷 海鰻牛蒡卷
- タラの芽紅白揚げ 車海老百合根蓬麩 (Tara no Me Beni Shiraga Age Kuruma Ebi Yurine Kon Pampuku): Deep-fried codfish buds, red and white, with shrimp, lily root, and fuki (Japanese butterbur) gluten.
- 椿芽炸餅 対蝦百合根蓬麩
- 生湯葉イクラ掛け酢取り長芋 (Nama Yuba Ikura Kake Su-tori Nagaimo): Fresh tofu skin with salmon roe, vinegar, and grated nagaimo (Japanese yam).
- 生豆皮鮭魚籽 醋山药

3. 小鍋仕立 (Koganeshitate) - Small hot pot:

- 蛤菜の花木の芽 (Hamana no Hana Kinome): Clam and sansho buds.
- 蛤蜊 油菜花 山椒嫩芽

4. お造り (Otsukuri) - Sashimi (raw fish):

- 本日のお造りあしらい色々 (Honjitsu no Otsukuri Ashirai Iroiro): Assorted sashimi of the day.
- 今日料理 各式拼盤

5. 炊合せ (Takitawase) - Simmered dish:

- 筍土佐煮 鮑絹さや木の芽 (Takenoko Tosa-ni Awabi Kinusaya Kinome) - Simmered bamboo shoots, abalone, silk beans, and sansho buds.
- 土佐煮筍 鮑魚 絹豆腐 山椒嫩叶

6. 焼肴 (Yakimono) - Grilled dish:

- 鯖の南部焼き一寸豆酒蒸し落の喜田楽 (Saba no Nanbu-yaki Issun Mame Sake-mushi Otoshi no Kidaraku): Grilled mackerel Nanbu-style, steamed with sake and served with Kidaraku sauce.
- 青魚南部焼 蚕豆 酒蒸喜田乐

7. 蒸し物 (Mushimono) - Steamed dish:

- 桜蒸し甘鯛百合根木耳 銀餡掛け (Sakura-mushi Amadai Yurine Kinoko Ginnan Kake): Steamed tilefish with lily root, wood ear mushrooms, and ginkgo nuts, topped with a silver bean paste sauce.
- 蒸櫻花 甜鯛魚 百合根木耳 葛粉挂汁

8. 酢の物 (Sunomono) - Vinegared dish:

- ホタルイカ若布うるい花びら独活 土佐酢ジュレ (Hotaru-ika Wakame Uruibu Hanabira Udo Tosa-su Jure): Firefly squid, wakame seaweed, uruibushi (sea bream), udo, and Tosa vinegar jelly.
- 荧光乌贼 海藻菊菜花瓣 土当归 土佐醋果冻

9. 御飯 (Gohan) - Rice:

- 桜海老うすい豆 (Sakura-ebi Usui Mame): Rice with sakura shrimp and Green Peas.
- 櫻花蝦 豌豆

10. 赤出汁 (Akadashi) - Red miso soup:

- なめこ三つ葉 粉山香の物 (Nameko Mitsuba Kona Yamakō no Mono): Miso soup with nameko mushrooms, mitsuba (Japanese wild parsley), and powdered sansho.
- 三叶芹滑菇 粉山香