

## December Menu



<b>Appetizer</b>	柚子釜盛り 河豚の白子 白菜 帆立きの子 法蓮草浸し 生姜ジュレ	<b>Yuzu Bowl with Blow fish milt</b> <b>Grilled Scallop , Simmerd spinach , Ginger Gelee</b>
<b>Soup</b>	海老真丈 壬生菜 金時人参 木の芽	<b>Shrimp Ball with Kyoto green vegetable</b> <b>kyoto carrot , Kyoto pepper</b>
<b>Raw Fish Slice Plate</b>	海の恵の盛り合わせ	<b>Assortment of Today's fresh fish</b> A today's selection of fresh seafood.
<b>Seasonal assorted</b>	茶ぶりなまこ 甘鯛雲丹焼 安納芋厚焼き 子持ち鮎山椒煮 慈姑煎餅 揚げ海老芋蟹味噌焼き はじかみ	<b>Boiled sea cucumber</b> <b>Grilled Tilefish with sea urchin paste</b> <b>Brand Sweet Potato "Annoimo" cake</b> <b>Simmered Sweet fish with eggs</b> <b>Crispy arrowhead</b> <b>Deep fried Kyoto Taro with Crab Miso</b> <b>Ginger</b>
<b>Simmerd Dish</b>	蟹がんもどき 堀川牛蒡煮 紅葉麩 千意豆 柚子	<b>Deep-fried tofu mixed with crab and thinly sliced vegetables</b> <b>Simmerd Kyoto brand burdock" Horikawa"</b> <b>Autumn leaves wheat gluten, Sengoku beans, Yuzu</b>
<b>Grilled Dish</b>	丹波牛 京かんざし 丹波占地 百合根酒粕ソース	<b>Grilled Japanese Brand Beef "Tanba beef"</b> <b>Kyoto brand carrots</b> <b>Kyoto Shimeji mushrooms</b> <b>Lily bulb and Sake lees sauce</b>
<b>Before Rice Dish</b>	寒鰯昆布博多 二十日大根酢漬	<b>Seaweed Wrapped Fresh Flat fish</b> <b>Pickled Japanese radish</b>
<b>Rice</b>	京地鶏ご飯 九条葱 鱈柚香焼き 出汁巻き 柴漬	<b>Kyoto brand chicken rice and Kyoto onion</b> <b>Grilled mackerel , Kyoto Omlet , Pickles</b>
<b>Miso Soup</b>	福久佐汁 滑子 豆腐 三つ葉	<b>Nameko mushroom , Tofu , Japanese parsley</b>
<b>Dessert</b>	冬至南瓜ぜんざい 焼栗麩 佐渡のおけさ柿	<b>Zenzai Pumpkin Soup</b> <b>Grilled wheat gluten</b> <b>Sado island persimmon</b>

Soraniwa Terrace Restaurant "Higashiyama"

Chef Nakamura