# 魚庭（なにわ）の恵み会席 梓

# "NANIWA NO MEGUMI KAISEKI" AZUSA

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| 先付 | 泉州ワタリガニ　菊花　軸菜　玉子豆富　酢橘加減酢の煮凝り |
| 椀物 | 西京味噌仕立て　海老芋饅頭<br>胡桃葛豆富　泉州三つ葉　叩き胡桃　とき辛子 |
| 造里 | 大阪産（もん）おすすめ魚介 |
| 煮物 | 泉州蛸柔らか煮　天王寺蕪白煮　泉州菊菜　大阪人参　針柚子 |
| 焼物 | 大阪マナガツオ味噌幽庵焼き　自家製からすみ<br>河内蓮根と茗荷の甘酢漬け　丹波産黒豆密煮 |
| 酢肴 | 大阪足赤海老と難波ねぎ　混ぜ野菜　辛子酢味噌 |
| 食事 | 大阪穴子の炊き込みご飯　　香の物 |
| 留椀 | 赤出汁 |
| 水物 | 本日のおすすめ |

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| Appetizer | Senshu Watarigani Crab, Chrysanthemum Blossom, Stem Vegetable,<br>Egg Tofu, Sudachi Vinegar Gelée |
| Soup | Ebi-Imo Dumpling in Saikyo Miso,  Walnut Kudzu Tofu,<br>Senshu Mitsuba, Crushed Walnuts, Mustard |
| Sashimi | Recommended Seafood from Osaka |
| Simmered Dish | Tender-Braised Senshu Octopus, Simmered Tennoji Turnip,<br>Senshu Garland Chrysanthemum, Osaka Carrot, Yuzu Zest |
| Grilled Dish | Grilled Osaka Butterfish with Saikyo Miso, House-Made Karasumi,<br>Pickled Kawachi Lotus Root and Myoga, Sweet-Simmered Tamba Black Soybeans |
| Vinegared Dish | Osaka Ashiaka Shrimp and Namba Green Onions,<br>Vegetables, Mustard-Flavored Vinegared Miso |
| Rice | Seasoned Rice with Osaka Conger Eel, Pickles |
| Soup | Red Miso Soup |
| Dessert | Today's Recommended Dessert |

※食材の入荷状況により、料理内容が変更になる場合がございます。
※All menu items are subject to change according to purchase availability.