精進花籠御膳
Shojin Hanakago Gozen

For Vegans

●花籠

小鉢	カリフラワーの摺り流し
	小松菜菊花浸し　焼き椎茸　えのき
	胡麻豆富　クコの実　青味　山葵ジュレ　“MIRA-Dashi®”
	旬の果物の白掛け　丹波産黒豆　松の実
	もずく酢　落とし芋　梅肉　“MIRA-Dashi®”
	風呂吹き大根　金山寺味噌　振り柚子

●外付

天麩羅	野菜の天麩羅盛り合わせ(5種)　レモン　藻塩
食事	白米(おすすめ銘柄米)　香の物(塩梅干　山椒昆布)
留椀	味噌汁(巻き麩　若布　芽三つ葉　粉山椒)　“MIRA-Dashi®”
甘味	本日のおすすめ

●Hanakago

Small Dish	Pureed Soup of Cauliflower
	Komatsuna and Chrysanthemum, Grilled Shiitake, Enoki Mushrooms
	Sesame Tofu, Goji Berries, Seasonal Greens, Wasabi Gelée
	Seasonal Fruits with White Tofu Sauce, Tamba Black Soybeans, Pine Nuts
	Vinegared Mozuku Seaweed, Grated Yam, Plum Paste
	Simmered Daikon Radish, Kinzanji Miso, Yuzu Zest

●Accompaniment

Tempura	Assorted Vegetable Tempura (5 kinds), Lemon, Seaweed Salt
Rice	White Rice (Recommended Brand Rice) Pickles (Salted Plum, Sansho Kombu)
Soup	Miso Soup (Rolled Fu, Wakame Seaweed, Ground Sansho Pepper)
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.