

JAPANESE

WA ~AKIURARA~秋麗

ランチプレート

2019.10.1-2019.11.30

3,200

秋麗八景	秋月豆腐、烏賊軟骨紅葉和え、ベリーと胡桃の白和え、蓮根と里芋の雲丹和え、サーモン砵巻き柿ビネグレット、秋茄子の利休寄せ 柚子味噌 名残鱧南蛮漬け 夕照マリネ、鰯旨煮 曳き波近江蒟蒻、海月紅葉和え サーモンマリネサラダ仕立て プチトマト スプラウト 橙ビネガージュレ
温物	鑄込み蕪菊花餡かけ 海老 銀杏 紅葉人参
食事	近江寿司マリオットスタイル 近江蕪 近江牛時雨煮 鱒 鯖 いくら
留椀	青さのりとなめこの吸い物
水物	和栗のブリュレ ザクロ羊羹
抹茶	茶

Eight Views of Lake Biwa

Akizuki Tofu, Squid Cartilage Dressed with Grated Japanese Radish and Red Pepper
Berries and Walnuts with Smoothened Tofu
Lotus Root and Taro Dressed with Sea Urchin
Thin-Sliced Vegetable Rolls of Salmon and Persimmon Vinaigrette
Autumn Eggplant Marinated with Sesami Sauce (Rikyu-Yose), Yuzu Miso
Closing-Season Conger Eel Marinated with Spicy Vinegar Sauce, Evening-Sun Marinade
Herring Simmered in Sweetened Soy Sauce, Ship Wave Shaped Omi Konjac
Jellyfish Dressed with Grated Japanese Radish and Red Pepper
Salad Style Salmon Marinade, Cherry Tomato, Sprout, Bitter Orange Vinegar Jello

Warm Dish

Turnips Shaped as Chrysanthemum with Starchy Sauce
Shrimp, Ginkgo, Carrots Shaped as Colored Leaves

Rice

Omi Sushi in Marriott Style
Omi Turnip, Simmered Omi Beef in Sweetened Soy Sauce, Trout, Mackerel, Salmon Roe

Soup

Sea Lettuce and Nameko Mushrooms' Clear Soup

Dessert

Japanese Chestnut Brulee, Sweet Bean