

Sharaku Breakfast Menu

Tsubaki

Tofu with nanohana blossoms, carrot, leek and Japanese horseradish, yuzu flavoured vinegar sauce

Mackerel pike with pickled chrysanthemum, Kyoto style vinegar seasoned vegetables, Japanese parsley

Vegetable and fried tofu rolls, crab meatball and taro potato

Japanese omelet, chicken roll, miso grilled Spanish mackerel, sour ginger

White rice, miso soup, Japanese pickles



Sharaku Breakfast Menu

Sakura

Shinshu salmon and flower wasabi

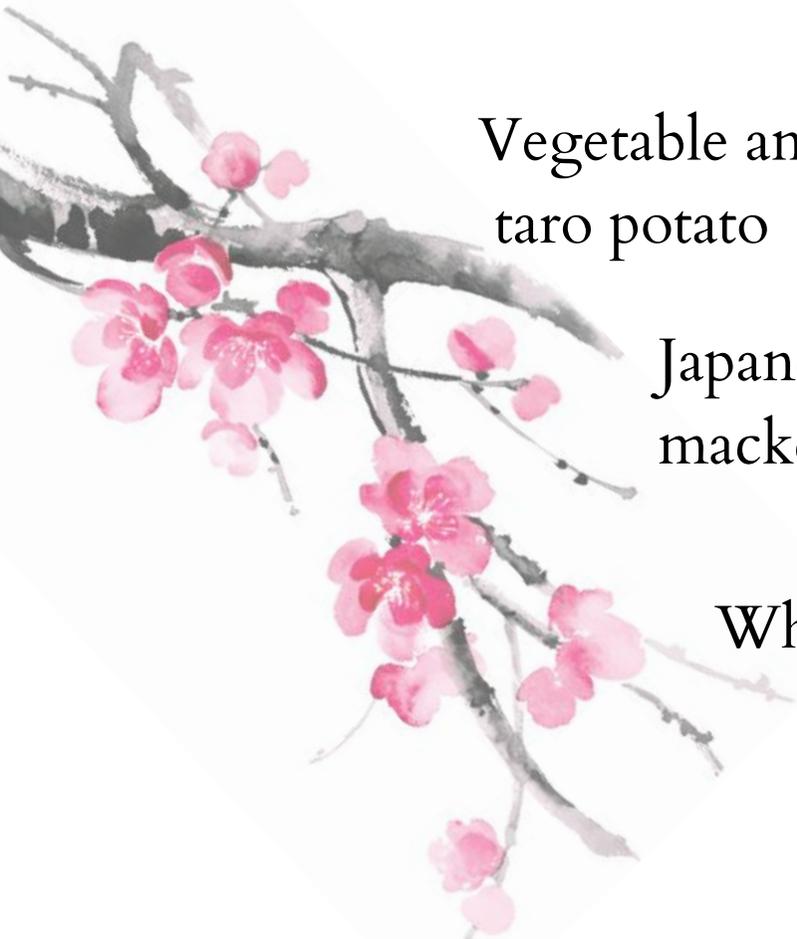
Mushroom, crowndaisy and chrysanthemum

Monkfish liver, ponzu jelly and shichimmi

Vegetable and fried tofu rolls, crab meatball and taro potato

Japanese omelet, chicken roll, miso grilled Spanish mackerel, sour ginger

White rice, miso soup, Japanese pickles



Sharaku Breakfast Menu

Ume

Cold tofu, soysauce seeds and leak

Nametake mushroom and trefoil

Shinshu salmon and vinegar marinated miso

Vegetable and fried tofu rolls, crab meatball and taro potato

Japanese omelet, chicken roll, miso grilled yellowtail, sour ginger

White rice, miso soup, Japanese pickles



Sharaku Menu

New Year

Conger eel, herring roll, black soybeans, Kamaboko fish cake, prawns and Kazunoko

Saury and trefoil

Monkfish liver, ponzu jelly and shichimmi

Vegetable and fried tofu rolls, crab meatball and taro potato

Japanese omelet, chicken roll, miso grilled yellowtail, sour ginger

White rice, miso soup, Japanese pickles



Sharaku Menu

Dinner course 8,000 yen

Appetizer

Monkfish liver, Chinese cabbage, vinegar jelly, leek

Abalone, nanohana blossoms, carrot

Hearth - baked conger eel, cucumber, sesame sauce, Japanese ginger

Sashimi course

Shinshu salmon with soy sauce, Japanese horseradish flower, seaweed

Soup course

Shinshu chicken hotpot with yuzu citrus and mushrooms (shimeji, eringi, white and brown enoki)

Fish course

Red seabream simmered in Japanese sake, thick sauce with buckwheat buds, chili pepper and taro potato

Meat course

Charcoal grilled Shinshu pork, miso thick sauce, broccoli, cauliflower and colourful paprika

Rice course

Koshihikari rank A rice from Iiyama region, served with pickles, miso soup and 5 kinds of garnish (salmon roe, soy sauce flavoured mushrooms, simmered beef with soy sauce, matsutake and sansho pepper, dried baby sardines with tofu skin, soy buds)

Dessert

Vanilla ice cream with sugar cane syrup, rum jelly, red beans, roasted soybean flour



Sharaku Menu

Dinner course 10,000 yen



Appetizer

Monkfish liver, Chinese cabbage, vinegar jelly, leek
Abalone, nanohana blossoms, carrot
Hearth - baked conger eel, cucumber, sesame sauce, Japanese ginger

Sashimi course

Shinshu salmon with soy sauce, Japanese horseradish flower , seaweed

Soup course

Shinshu chicken hotpot with yuzu citrus and mushrooms (shimeji, eringi, white and brown enoki)

Fish course

Red seabream simmered in Japanese sake, thick sauce with buckwheat buds, chili pepper and taro potato

Meat course

Charcoal grilled Shinshu Alps beef, miso thick sauce, broccoli, cauliflower and colourful paprika

Rice course

Koshihikari rank A rice from Iiyama region, served with pickles, miso soup and 5 kinds of garnish (salmon roe, soy sauce flavoured mushrooms, simmered beef with soy sauce, matsutake and sansho pepper, dried baby sardines with tofu skin, soy buds)

Dessert

Vanilla ice cream with sugar cane syrup, rum jelly, red beans, roasted soybean flour

Sharaku Menu

Dinner course 12,000 yen

Appetizer

Monkfish liver, Chinese cabbage, vinegar jelly, leek
Abalone, nanohana blossoms, carrot
Hearth - baked conger eel, cucumber, sesame sauce, Japanese ginger
Chrysanthemum with mushrooms, sudachi citrus and crab meat
Kuruma prawn with dried mullet roe

Sashimi course

Shinshu salmon with soy sauce, Japanese horseradish flower, seaweed

Soup course

Shinshu chicken hotpot with yuzu citrus and mushrooms (shimeji, eringi, white and brown enoki)

Fish course

Red seabream simmered in Japanese sake, thick sauce with buckwheat buds, chili pepper and taro potato

Meat course

Charcoal grilled Shinshu Alps beef, miso thick sauce, broccoli, cauliflower and colourful paprika

Rice course

Koshihikari rank A rice from Iiyama region, served with pickles, miso soup and 5 kinds of garnish (salmon roe, soy sauce flavoured mushrooms, simmered beef with soy sauce, matsutake and sansho pepper, dried baby sardines with tofu skin, soy buds)

Dessert

Vanilla ice cream with sugar cane syrup, rum jelly, red beans, roasted soybean flour

