

池輝春のおすすめメニュー

IKETERU AUTUMN MENU

KIKUNA KIKKA YAKI-SHIITAKE PONZU HITASHI Boiled chrysanthemum & mushroom in ponzu sauce	菊菜 菊花 焼き椎茸ポン酢浸し	28
GINNAN HISUI AGE Deep fried ginko nut	銀杏翡翠揚げ	45
AKISABA OTSUKURI Fresh mackerel marinated with vinegar sauce	秋鯖お造り	112
MODORI KATSUO TATAKI Seared bonito fish with ponzu sauce	戻りかつおたたき	126
AKINO NIMONO FUKIYOSE Simmered pacific herring & Autumn vegetables	秋の炊き合わせ吹き寄せ盛り	73
SHIN SANMA SHIOYAKI Grilled pacific saury with salt	新秋刀魚塩焼き	94
KINOKO TEMPURA 4 kinds of mushrooms tempura maitake, shimeji, ereingi & shiitake	木の子天婦羅	66
KINOKO ANKAE SOBA Hot buckwheat noodle with mix mushrooms soup	木の子餡かけそば	56
KINOKO KURI GINNNAN KAMADAKI GOHAN Rice cooked with mushrooms, chestnut & ginko nut	木の子 栗 銀杏 炊き込みご飯	83
KURI ZENZAI Red bean paste soup with chestnut	栗ぜんざい	39

All prices are subject to any prevailing sales and government taxes where applicable.
Menus are subject to change based on produce availability.
Please highlight any specific food allergies or intolerances to our colleagues before ordering.
It is an offence to sell or serve Duty-free / unpaid-duty concessions in business operated outlet.