



一期一會 零割烹  
如月割烹爛酒會特別獻立

**Kappo Sake Paring Set Menu in Feb.**

先付  
Appetizer

京番茶凍什錦捲 / 鶏胸肉、刻み野菜、京番茶ゼリー包み  
Chicken Breast, Finely Chopped Vegetables, Wrapped in Kyoto  
Bancha Tea Jelly  
瀧自慢 純米 神之穂  
*Takijiman Junmai Kaminoho*

湯品  
Soup

鯛魚 冬筍 海帶芽 / 甘鯛、冬筍、若布  
Snapper, Winter Bamboo Shoots, Wakame Seaweed

生魚片  
Sashimi

當季現流生魚片 / 造り2種  
Market's Finest Seasonal Selection

焼八寸  
Grilled Dish

稲荷壽司 黄芥末油菜 手羽先厚醬燒 梅漬蘿蔔 鰯魚幽庵燒 大豆  
旨煮 / 稲荷寿司、菜種辛子ひたし、手羽先タレ焼、梅人参、鰯幽  
庵焼き、大豆  
Inari sushi, Rapeseed greens with mustard dressing, Grilled chicken  
wings with tare sauce, Plum-shaped carrot, Amberjack marinated  
and grilled in Yuanyaki sauce, Soybeans  
辰泉 純米 會津流  
*Tatsuzumi Junmai AIZU-NAGARE*

温物  
Warm Dish

主廚特製關東煮 / おでん  
Oden (Radish, Konjac, Chicken Wings, Fish Cake, Fried Tofu, Kelp,  
Mustard)

揚物  
Fried Dish

太刀魚抹茶揚 / 太刀魚抹茶衣揚げ  
Cutlassfish fried with Matcha-Flavored Batter  
天穩 上撰  
*Tianwen Junshen*

御飯  
Rice

銀魚煎茶炊飯 京都赤味噌湯 / 煎茶炊き込みご飯、味噌汁  
Sencha Tea-Infused Rice with Shirasu (Whitebait), served with  
Kyoto Miso Soup

甜品  
Dessert

草莓大福 焙茶塔 京番茶 / 苺大福、ほうじ茶タルト、京番茶  
Strawberry Daifuku, Hojicha Tart, Kyoto Bancha Tea

WA  
RĀ

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2025.2 如月 一期一會

爛酒の宴

