

## Today's menu

### 乾杯酒

Japanese Sake for the toast  
(秋田県 by Akita Prefecture)

秋田蔵付分離酵母シリーズより9種類の銘柄のうちいずれか

Any one of nine brands from a series of Akita brewer's homegrown, yeast isolated from a specific brewery

※会場内で計11種類のお酒を試飲提供いたします

NOTE: Eleven types of sake will be made available for tasting at the venue

※乾杯酒用は9種類よりランダムに提供いたします。配膳の都合上、どの銘柄かは分からない旨、ご了承ください

NOTE: A randomly chosen sake will be served for the toast.

### 御弁当

O-bento packed meal  
(菊乃井 by Kikunoi)

Items marked with an asterisk use traditional vegetables (actual vegetables are exhibited at the venue, with the exception of *Murayama wase gobou* (early-ripening burdock root), *Takane imo* (high-altitude Chinese yam), and *Shogoin daikon* (white radish))

#### 【口取】 Appetizer

村山早生ごぼうと穴子の八幡巻き \*

Eel rolled with *Murayama wase gobou* (early-ripening burdock root)

高嶺芋のあられ粉揚 \*

Deep-fried *Takane imo* (high-altitude Chinese yam) with rice-cracker batter

早稲田茗荷たけの甘酢漬 \*

Sweet and sour pickled *Waseda myoga take* (Japanese ginger)

とつき 1号(エリンギ)、谷田部ねぎ、養父早生たまねぎの南蛮漬 \*

*Tottoki No. 1* (French horn mushroom), *Yatabe negi* (spring onion),

and *Yabu wase* onions (early-ripening onions) marinated in spicy sauce

菜種辛子和え

Rapeseed seasoned with mustard

出汁巻玉子

Omelet made with soup stock

からすかゝい西京焼

Flat fish grilled with *Saikyo miso*

海老呂焼

Grilled shrimp

焼板蒲鉾

Grilled steamed fish paste

牛蒡甘辛煮

Burdock root with salty-sweet sauce

#### 【炊合】 Mixed vegetables

高嶺芋 \*

*Takane imo* (high-altitude Chinese yam)

東京うど \*

*Tokyo udo* (Japanese ginseng)

しんとり菜 \*

*Shintori-na* (greens)

木の山五寸にんじん \*

*Konoyama gosun ninjin* (short carrot)

愛知早生ふき \*

*Aichi wase fuki* (early-ripening butterbur)

聖護院大根 \*

*Shogoin daikon* (white radish)

どんこ椎茸、湯葉、木の芽、梅麩

*Donko shitake* mushroom, Tofu skin, leaf bud, plum-shaped wheat gluten

#### 【和え物】 Vegetables dressed with miso sauce

木の芽和え(東京うど、筍、小柱) \*

Pepper-bud dressing (*Tokyo udo*, bamboo shoots, adductor muscle)

辛子酢味噌和え(ひろっこ、いか) \*

Mustard and vinegar miso dressing (*Hirokko* chives and cuttlefish)

#### 【御飯】 Boiled rice

亀戸大根めし、三関せり \*

Boiled rice with *Kameido daikon* (white radish) and *Mitsuseki seri* (Japanese parsley)