地元の野菜を中心とした山里会席
Traditional Japanese Kaiseki, Mountain Hamlet style

御献立　「かみなり御膳」
"Kaminari Dinner"

Appetizer 先付け	Tokoroten Jelly （Japanese Ginger, Okra, Lemon and other citrus sauce, Sesame）
Soup 吸物	Japanese-style green soybean potage
Sashimi 造り二種	・Today's special (with Hotel-made Bonito "Tosa" soy sauce) ・Thinly sliced unicorn leatherjacket (with Yuzu citrus sauce)
Grilled Dish 焼八寸	Salted Sweet fish (with various vegetables)
Simmered Dish 炊合せ	Pork, Pumpkin, Togan squash, small potato, Saltwort
Local delicacy 地の物	Joshu Beef strip steak (with Local vegetables) Joshu Beef Sirloin steak is well balanced regarding fat and meat.
Vinegared Dish 酢の物	Local Vegetable Salad (with Hotel-made Vegetable Dressing)
Rice and Soup 食事	Rice and oatmeal with seasoned grated Yam potato Red Miso Soup Pickles
Dessert デザート	・Hotel original Chinese-style almond jelly with coconut sauce and pineapple ・Bracken dumpling ・Fruits (Watermelon from Gunma prefecture, Locally grown blueberries, Sweetened Green plum from Shibukawa city)

〰 Items in red are from local farms.

Please let us know if you would like your rice earlier.
Dishes may change depending on availability of ingredients.

Hotel Matsumotoro
Head Chef
Tadashi Arai

地元の野菜を中心とした山里会席
Traditional Japanese Kaiseki, Mountain Hamlet style

御献立　「文月の御膳」
"Dinner in July"

Appetizer 先付	Tokoroten Jelly （Japanese Ginger, Okra, Lemon and other citrus sauce, Sesame）
Soup 吸物	Japanese-style green soybean potage
Sashimi 造り二種	・Today's special (with Hotel-made Bonito "Tosa" soy sauce) ・Thinly sliced unicorn leatherjacket (with Yuzu citrus sauce)
Grilled Dish 焼物	Lobster with Sea urchin sauce
Simmered Dish 炊合せ	Pork, Pumpkin, Togan squash, small potato, Saltwort
Local delicacy 地の物	Joshu Beef shabushabu (with Local vegetables, Sesame sauce) Joshu Beef from Gunma Prefecture is well balanced regarding fat and meat.
Vinegared Dish 酢の物	Local Vegetable Salad (with Hotel-made Vegetable Dressing) Made with carrots, onion and celery, and a hint of grapefruit
Rice and Soup 食事	Rice and oatmeal with seasoned grated Yam potato, Red Miso Soup Pickles
Dessert デザート	・Hotel original Chinese-style almond jelly with coconut sauce and pineapple ・Bracken dumpling ・Fruits (Watermelon from Gunma prefecture, Locally grown blueberries, Sweetened Green plum from Shibukawa city)

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Hotel Matsumotoro
Head Chef

Tadashi Arai

地元の野菜を中心とした山里会席
Traditional Japanese Kaiseki, Mountain Hamlet style

御献立　「八千代御膳」
"Yachiyo Dinner"

Appetizer 先付	Tokoroten Jelly (Japanese Ginger, Okra, Lemon and other citrus sauce, Sesame)
Soup 吸物	Japanese-style green soybean potage (Green soybean tofu, Pink pepper)
Sashimi 造り二種	・Today's specials (with Hotel made Bonito "Tosa" soy sauce)
Grilled Dish 焼八寸	Salted Sweet fish (with various vegetables)
Simmered Dish 炊合せ	Pork, Pumpkin, Togan squash, small potato, Saltwort
Local delicacy 地の物	Joshu Beef and Yamato Pork shabushabu (with Local vegetables, Sesame sauce) Joshu Beef and Yamato Pork from Gunma Prefecture are well-balanced regarding fat and meat.
Vinegared Dish 酢の物	Local Vegetable Salad (with Hotel-made Vegetable Dressing) Made with carrots, onion and celery, and a hint of grapefruit
Rice and Soup 食事	Rice from Gunma prefecture Red Miso Soup Pickles
Dessert デザート	・Hotel original Chinese-style almond jelly with coconut sauce and pineapple ・Bracken dumpling ・Fruits (Watermelon from Gunma prefecture, Locally grown blueberries, Sweetened Green plum from Shibukawa city)

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Hotel Matsumotoro
Head Chef
Tadashi Arai

地元の野菜を中心とした山里会席
Traditional Japanese Kaiseki, Mountain Hamlet style

御献立　「ちろりん御膳」
"Chirorin Dinner"

Appetizer 先付け	Tokoroten Jelly （Japanese Ginger, Okra, Lemon and other citrus sauce, Sesame）
Soup 吸物	Japanese-style green soybean potage（Soy bean tofu, Pink pepper）
Sashimi 造り	Today's specials （with Hotel made Bonito "Tosa" soy sauce）
Grilled Dish 焼八寸	Salted Sweet fish（with various vegetables）
Simmered Dish 炊合せ	Pork, Pumpkin, Togan squash, small potato, Saltwort
Local delicacy 群馬のご馳走	Yamato Pork shabushabu（with Local vegetables, Sesame sauce）
Vinegared Dish 酢の物	Local Vegetable Salad（with Hotel-made Vegetable Dressing） "Lots of Carrots, onion & celery and grapefruit in the dressing."
Rice and Soup 食事	Rice from Gunma prefecture, Red Miso Soup Pickles
Dessert デザート	・Hotel original Chinese-style almond jelly with coconut sauce and pineapple ・Bracken starch dumpling ・Fruits（Watermelon from Gunma prefecture, Locally grown blueberry, Sweetened Green plum from Shibukawa city）

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Hotel Matsumotoro
Head Chef

Tadashi Arai

板前さんの離乳食〜ご夕食〜
Baby food by our chef ~Dinner~

①Freshly grated and squeezed carrot and apple juice
②Pumpkin Potage
③White fish with carrot and green pea
④Pureed tofu with Japanese mustard spinach sauce
⑤Risotto with chicken and corn
⑥Banana

板前さんの離乳食〜ご朝食〜
Baby food by our chef ~Breakfast~

①Boiled daikon radish and young sardine
②Pureed tomato
③Mashed potato with green dried sea weed
④Yogurt
⑤Risotto
⑥Clear miso soup with baked wheat gluten

板前さんの離乳食アンケート　Baby food Survey sheet

Please let us know your comments on today's baby foods.
（今日召し上がった離乳食について感想をお聞かせください。）

・Date of stay（ご宿泊日）　　　　　・Guest's name（お名前）
・Guest's room number（お部屋番号）

・The baby food your child had　　　　　・Your child's name:
（召し上がり頂いた離乳食）　　　　　　　　（お子様のお名前）
　　　　Dinner・Breakfast　　　　　　　Boy・ Girl　Age:
　　　　（お夕食・ご朝食）　　　　　　　（男の子・女の子）（年齢）

Please write your comments:
（感想をお書きください）

Thank you very much.　Please drop this survey at the front desk.
（ありがとうございました。アンケートはフロントにお出しください。）