


Course Menu of the Season – Summer ¥10,000Seasonal Clear Soup Made with the First *Dashi*-Broth Salad with *Dashi*-Simmered Vegetables Boiled Pike Conger **Additional Option**
Assorted Hors d'oeuvre (+ ¥3,000)Grilled *Kamo* Eggplant Seasoned with Sweet White Miso Fish of the Day Oven-baked with Kelp, Served with Grilled Vegetables Char-Grilled *Goto* Beef Served with Corn Rice*Sudachi* Citrus Sorbet with a hint of Mint**"Seasonal taste" from all over the country. -Summer food-**

-  ① 大地のサラダ – 2021夏 – ¥3,520
Daichino Salad 2021 Summer Version
(Serves for two people)
-  ② 京都産の賀茂ナス 味噌田楽と海老塩で ¥1,540
Grilled *Kamo* Eggplant Seasoned with Sweet Red Miso Paste and Shrimp-flavored Salt
- ③ 夏野菜の揚げびたし エスニック風 ¥1,760
Southeast Asian-style *Agebitashi* of Colorful Vegetables (deep-fried and marinated in broth)
-  ④ 府中の水祥養魚場から届く鮎の姿揚げ ¥1650
こくのあるサルサヴェルデを添えて
Deep-fried Sweetfish From the *Suisho* Fish Farm in Fuchu, Served with Rich Salsa Verde

COURSE MENU / SEASONAL DISH

– Appetizer –




Best match with sake or wine. Please choose normal or half size.

-  ⑤ 厳選された大ぶりのサザエ 焦がしバター醤油 ¥990
Large Size Turban shell, Grilled with *Sansho*-Seasoned Butter
-  ⑥ 夏野菜とウニの酢の物 トマトと鰹出汁ジュレ ¥1,980
Pickled Dish of Various Summer Vegetables, Sea Urchin and Clear Tomato Jelly.
- ⑦ 熟成ジャガイモの特製ポテトサラダ ¥1,100 HALF ¥600
Potato Salad Made of 600 Days Aged Potatoes.
-  ⑧ 出汁巻き卵 うどの千切りとすり流し ¥1,210 HALF ¥700
Japanese Egg Omelet with Shredded *Udo* (Japanese Spikenard)

APPETIZER / SASHIMI

– Sashimi –

Fresh Seafood of the Season Carefully Prepared by Our Chef

-  ⑨ 活縞あじのカルパッチョ 梅とたっぷりの大葉 ¥2,090
Horse Mackerel Carpaccio with Dried Plum Vinaigrette and *Shiso* leaves
-  ⑩ 胡麻が香る本マグロとアボカドのアヒポキ ¥2,640
Fresh Tuna and Avocado Marinated in Sesame-Soy sauce
-  ⑪ 料理長にお任せ お造りの盛り込み ¥3,520 ~
Assorted Sashimi

– Deep Fried Dishes –





Prepared in SORANO Style

-  ⑫ 立川産ブランドポーク「柔豚」フィレ肉のカツレツ ¥1,870
Golden Fried Pork (*YAWARATON* from Tachikawa) Fillet
-  ⑬ 穴子と立川産夏野菜の天婦羅 ¥2,860
Tempura of Conger Eel and Various Summer Vegetables from Tachikawa
- ⑭ 熟成ジャガイモのフライ ローズマリーの香り ¥1,100
Rosemary Flavored Ripened Potato Fries, Served with House made Miso Mayonnaise Dipping Sauce

DEEP-FRY / MAIN

– Main Dishes –

Specially Selected Ingredients, Carefully Cooked to Order

-  ⑮ 昆布締め太刀魚の昆布焼き 雲丹を添えて ¥2,860
Kelp-cured Hairtail, Oven-baked with Kelp. Served with Sea Urchin
-  ⑯ 那須の後藤牛 備長炭火焼き ¥5,940
京都産の賀茂ナス 白玉味噌掛け
Grilled *Goto* Beef and Simmered *Kamo* Eggplant served with Sweet White Miso Paste.
-  ⑰ 立川のブランドポーク「柔豚」フィレ肉のソテー ¥3,520
Slow Cooked Pork Filet with Grilled Vegetables of the Season Served with *Haccho*-Miso Red Wine Sauce
-  ⑱ たっぷり海の幸の海鮮ハンバーグ ¥2,530
Hamburg of Shrimp, Squid, Scallops and White Fish.


– Rice & Noodles –

Exquisite dishes to finish off your meal with great satisfaction

- ⑲ 炊き立てSORANO米 赤出汁と香の物 ¥1,540
SORANO White Rice (Approximately Two Cups) Freshly Cooked in a *Nambu* Cast Iron Pot, Served with Two Bowls of Red Miso Soup and Pickles
- ⑳ ご飯のお供 Good accompaniments for rice
【Pickled Horseradish in Soy, Dried Bonito, *Nori*】 ¥440
【Raw Egg from Ito Chicken Farm, Dried Bonito, *Nori*】 ¥440
【House made Dried Mullet Roe Powder】 ¥990
-  ㉑ 国産ハモと新ごぼうの土鍋御飯 ¥1,650
Freshly Cooked Burdock Roots and Rice with Teriyaki Pike Conger, Served with Red Miso Soup
- ㉒ 長崎県五島うどんのつけ麺 焦がしヤマメの粉末添え ¥1,540
Goto Udon Noodles with Soy Dipping Sauce, Served with House made Landlocked Salmon Powder

– Dessert –

There is always room for it!

- ㉓ 純米大吟醸「立飛のそら」の酒粕アイスクリーム ¥770
Ice Cream with *SORANO* HOTEL Original Sake 「Tachihi no Sora」 Lees Flavor.
-  ㉔ 昔懐かしいほうじ茶のクレーム・キャラメル ¥990
Hojicha (Roasted Green Tea) Crème Caramel, Made with Specially Selected Eggs and Madagascar Vanilla Beans
- ㉕ ココナツの白い水ようかん ¥880
White Jelly with Coconut Flavor
- ㉖ スダチとミントのシャーベット ¥770
Sudachi citrus Sorbet with a Hint of Mint

* Our Rice is the hotel's original 'SORANO Rice' grown in Nasu

* The contents or production area of the food can vary according to the buying and stock state of the day.
* Tax will be added to your bill. * Payments are accepted at the table. Please call staff for assistance.

RICE / DESSERTS