

SORANO HOTEL

Press

2021/09/15

New Autumn Menu at DAICHINO RESTAURANT – Theme: Kyoto Travels

Our executive chef hailing from a long-established restaurant in Kyoto takes guests on a trip to Kyoto through dining



The SORANO HOTEL [Tachikawa, Tokyo; Tachihi Hospitality Management Co., Ltd.; Shiho Ikeuchi, General Manager] has launched a new autumn menu at its main dining hall DAICHINO RESTAURANT. The grand menu and course menu are seasonally renewed four times a year, and the present theme is Autumn Flavors Kyoto Travels. In the regretful difficulty of distant travels this autumn sightseeing season, our executive chef who comes from a well-established restaurant in Kyoto takes guests on a gastronomical trip to Kyoto.

The grand menu consists of 25 à la carte dishes, an assortment of four desserts, two lunch courses and one dinner course. A combination of fall flavors with ingredients of Kyoto, including Kyoaka jidori chicken, Daitokuji natto soybeans, Kyoimo taro, and Kujo green onion is presented as crossover food that takes a Western approach to authentic Japanese cooking. The lineup offers a new taste experience characteristic of Daichino Restaurant.

■ Autumn À la Carte Menu <https://soranohotel.com/recommended/34/>



Seared White Wine Vinegar Mackerel with Kyoto Mizuna Potherb and Crispy Deep-fried Tofu

In Japanese cuisine, mackerel is commonly cured with vinegar made with rice or grain, but at DAICHINO RESTAURANT, we use wine vinegar to tone down the sweetness and enhance the crisp flavor. The garnish of muscat grapes and deep-fried tofu is also a refreshing complement to our shime-saba.

1,980 yen (tax inclusive)

SORANO HOTEL

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Nasu Goto Beef Fillet Cutlet with Gentle Daitokuji Natto Sauce

Daitokuji natto soybeans are made in front of the gates of Kyoto's Daitokuji Temple. Though delicious as is with the deep flavor and aroma of fermentation, here the natto is combined with fond de veau for a rich sauce inspired by Western cuisine.

3,300 yen (tax inclusive)



Sansho Pepper Fried Bushu Duck and Botchan Kabocha Squash Stuffed with Ginkgo and Mushroom

One whole kabocha squash is generously stuffed with autumn splendors—duck, ginkgo, and mushrooms—and comes with a gentle sauce of fig, Daitokuji natto soybeans, and balsamic vinegar. Dijon mustard spread on the inside of the bowl gives the superbly sweet pumpkin a refreshing tang.

3,850 yen (tax inclusive)

■ **DAICHI Lunch Set - Kyo Sanpo (Kyoto Stroll) -**

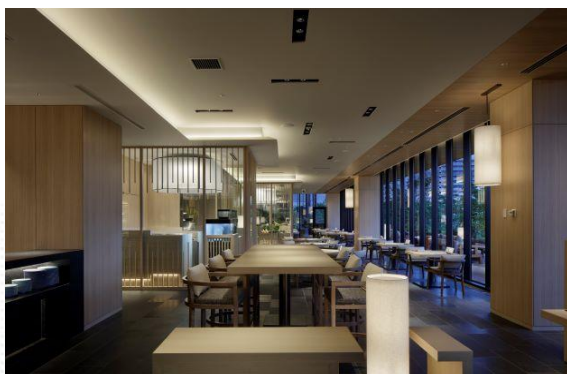


- Appetizer ; Mizuna Potherb Salad with Prosciutto, Japanese Pear, Deep-fried Tofu
- Boxed Assortment ; Fried Nagaimo Yam with Beef and Mushroom Soy Glaze, Seared Returning Bonito, Fresh Fig Tempura, Shingen Chicken and Mushroom Gratin flavored with Saikyo Miso, Vinegared Persimmon and Vegetables dressed with Seasoned Seaweed

- Rice ; Red Sea Break Stock Over Rice with Sesame and Pickled Vegetables
 - Choice of Dessert ; Ice Cream with SORANO HOTEL Original Sake "Tachihi no Sora" Lees Flavor OR Japanese Jelly with Earl Grey Flavor OR Japanese Chestnut and Roasted Green Tea Mont Blanc Pudding OR Japanese Pear Sherbet with Soy Florentin
- Price: 5,500 yen (tax inclusive)

Main Dining "DAICHINO RESTAURANT"

Autumn Dinner Course 10,000 yen (tax inclusive)
<https://soranohotel.com/en/recommended/26/>



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*The photographs seen in this release can be downloaded from below. <https://xgf.nu/bvma>
 (Valid until: October 4, 2021 / Password: sora)