

もてなし膳

Motenashi Lunch Course

¥6,000

前菜

Hors d'oeuvre

a selection of seasonal delicacies

チーズ黄金焼

grilled cheese aged in miso and sake lees

新牛蒡胡麻和え

new burdock root of the season tossed with sesame

唐墨大根

home-made bottarga served with daikon slices

蟹すだれ巻

crab meat rolled with yam paste

春の山菜揚

deep-fried mountain vegetables of the season

御椀

Soup

葛鏡

KUDZU KAGAMI:

海老、どんこ、

prawn, donko shiitake, Japanese red-carrot and yuzu peel

日の出人参、柚子

served visible through a kudzu sheet in delicate bonito consommé

刺身

Sashimi

鮮魚三種水盛り

three kinds of sashimi of the season served with condiments

焼物

Grilled dish

柚香焼き 里芋、牡蠣、銀杏

oven-baked taro & cheese dumpling filled with oyster, ginkgo-nuts and prawn, covered with yuzu miso sauce

煮物

Simmered dish

聖護院大根

tender simmered Shogo-in daikon, bamboo shoot and sweet-soy simmered Spanish mackerel, garnished with blanched rape flowers

鱈、筍、菜の花

強肴

Main dish

お好みで

your choice of:

河豚ちり鍋

blowfish, tofu and season's vegetables in a hot-pot on kelp served with ponzu (Japanese citrus infused dipping soy sauce) and condiments

又は

or

和牛すき煮鍋

thinly sliced Japanese beef, tofu, soft tofu-milk-skin and vegetables simmered in hot-pot with sweet soy-flavoured broth, served with a raw egg to dip-in as a sauce

食 事

Rice and Noodle Dish

お好みで

your choice of:

練鰯茶漬

mackerel aged 3 years in rice bran on rice with light dashi broth

又は

or

麺類色々(讃岐うどん)

Sanuki wheat noodles (udon) served either hot or cold

又は

or

麺類色々(酸辣湯麺)

Michiba style hot and sour noodle soup

又は

or

赤出しごはん

steamed rice served with fragrant akadashi miso soup

又は

or

ミニ・ローストビーフ丼

tender Japanese beef prepared roast beef style, served thinly sliced on steamed rice with sweet-soy sauce * (+ ¥1,000)

水菓子

Dessert

酒かすチーズ汁粉

sweet haricot bean, mascarpone and sake-lees soup with fresh wheat-gluten and rice-clacker
and

苺ゼリー ヨーグルトソース

jellied strawberries with yoghurt sauce