

ローストビーフ丼

Roast-beef Bowl Lunch

¥3,000

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

丼物

Main Course

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tender Japanese beef prepared roast beef style,
served thinly sliced on steamed rice with sweet-soy sauce

生野菜、味噌汁

accompanied with side salad and fragrant miso soup (akadashi)

水菓子

Dessert

酒かすチーズ汁粉
生麩、あられ

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