

前菜

宝探し

チーズ黄金焼

煮凍り

つぶ貝美味煮

海老お神楽

能登てまり

御椀

河豚ひれ吸

ふぐ津久根、どんこ、柚子

刺身

杉板盛り

河豚小巻、赤貝、本鮪

焼物

冬鴨蓮根 青唐浸し ワイン風味

煮物

地蛤、竹の子

蔦、こごみ、木の芽

Hors d'oeuvre

*treasure hunt: a selection of seasonal delicacies
hidden under the chrysanthemum salad with grated Parmesan cheese*

grilled cheese aged in miso and sake lees

blowfish-meat, skin and ginger in aspic

simmered whelk

prawn served on yam paste

grilled *temari* shiitake from Noto, *shiokara* flavoured

Soup

grilled blowfish fin, deep-fried blowfish meat with grated yam,
and donko-shiitake served in delicate bonito consommé,
garnished with leek sprouts and yuzu peel

Sashimi

assorted sashimis of the season:
blowfish sashimi wraps filled with monkfish foie-gras and chives,
ark shell and tuna,
served with condiments

Grilled Dish

deep-fried duck and lotus root
served with our port-wine & balsamic vinegar (sweet & sour) sauce
garnished with sweet green pepper

Simmered Dish

season's delicacies :
clams fishcake, bamboo shoot, butterbur, and ostrich fern
steamed on a bamboo sheath with kinome herb

強肴

お好みで

一、黒毛和牛炙り石蒸し

一、黒毛和牛 淋子釜

一、海鮮酒盗焼

一、鮑石焼

一、鱧ひれ茶碗蒸し

一、活魚料理

食事

お好みで

一、竹の子釜飯

一、河豚おじや

一、糠鯖茶漬

麺類色々 讃岐うどん

麺類色々 酸辛湯麺

麺類色々 カレーうどん

水菓子

三宝柑釜 季節のフルーツジュレ
シャーベット

Main Dish

your choice of:

grilled tender Japanese beef and vegetables
steamed on a hot stone at your table,
served with two sauces: tofu-cheese and citrus soy

or

deep-fried Japanese *kuroge* beef and apple
flavored with our special sansho-miso sauce, served in an apple cup

or

abalone, prawn, *mizudako* octopus and shimeji mushrooms
grilled on a hot stone at your table, flavoured *shiokara*

or

sliced abalone soused with fish sauce
ready to sizzle on a hot stone at your table

or

shark fin simmered in our special oyster sauce
served on chawan-mushi (savoury egg custard)
filled with nameko mushrooms and tofu milk skin

or

fresh fish of the day served in a style of your choice:
either simmered in sweet soy sauce,
or steamed with citrus infused dipping sauce (ponzu)

Rice and noodle Dish

your choice of:

rice cooked with bamboo shoot in an iron cocotte
accompanied with fragrant akadashi miso soup

or

blowfish risotto

or

mackerel aged 3 years in rice bran (*nuka-saba*) on rice
served with light dashi broth

or

Sanuki wheat noodles (*udon*) served either hot or cold

or

Michiba style hot and sour soup noodles

or

Michiba style "curry udon", wheat noodles
served in curry flavoured bonito consommé

Dessert

jellied seasonal fruit salad with and apple sorbet
served in a *san-po-kan* citrus cup