

もてなし膳	Motenashi Lunch Course	¥6,000
前菜 チーズ黄金焼 海老サフラン寄せ とまとワイン漬 小鰯有馬煮 山菜酢味噌	Hors d'oeuvre Platter a selection of seasonal delicacies grilled cheese aged in miso and sake lees prawn and yam paste set in saffron jelly cube cherry tomato marinated in red wine sardine simmered with Arima sansho pepper blanched wild onion served with spicy vinegared miso	
御椀 蛤糝薯 どんこ、わらび、柚子	Soup clam & fish-cake served in sun-dried-bonito consommé garnished with donko-shiitake, bracken and yuzu-peel	
刺身 鮮魚三種氷盛り あしらひ色々	Sashimi season's three kinds of sashimi served with condiments	
煮物 若竹煮 鱈煮付、菜の花	Simmered dish <i>assorted simmered dish of the season:</i> bamboo shoot, wakame seaweed, and Spanish mackerel simmered separately in delicate bonito broth, garnished with branched rape buds	
焼物 鮫鱈山椒味噌焼 銀杏、焼葱、こんにゃく	Oven-baked dish oven-baked monkfish, ginkgo nuts, konjac jelly and grilled leek with our special sansho miso sauce	
強肴 お好みで 和牛石蒸し 柚子胡椒 又は 白魚山菜揚 帆立サクサク、たらの芽、 こごみ	Mine dish your choice of: tender Japanese beef and vegetables steamed on a hot stone served with vuzu-kosho (green-pepper and vuzu sauce) or <i>assorted deep fried delicacies of the season:</i> deep fried ice fish, scallop rolled in kadaïf noodle, angelica tree sprout, and ostrich fern	
食事 お好みで 1. 糠鯖茶漬 又は 1. 麺類色々 (讃岐うどん) 又は 1. 麺類色々 (酸辣湯麵) 又は 1. 赤出しごはん 又は ミニ・ローストビーフ丼	Rice and Noodle Dish your choice of: mackerel aged 3 years in rice bran on rice with light dashi broth or Sanuki wheat noodles (udon) served either hot or cold or Michiba style hot and sour noodle soup or steamed rice served with fragrant <i>akadashi</i> miso soup or tender Japanese beef prepared roast beef style, served thinly sliced on steamed rice with sweet-soy sauce * (+ ¥1,000)	
水菓子 本日のデザート	Dessert dessert of the day	