

旬彩膳

Shunsai-zen

¥4,500

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

御椀

かに糎薯

どんこ、三ツ葉、柚子

旬皿

お好みで

1. 鮮魚二種氷盛り

1. 活魚焼カルパッチョ

煮物

若竹煮 鯖煮付、菜の花

焼物

鮫鱈山椒味噌焼

銀杏、焼葱、こんにゃく

食事

お好みで

さぬきうどん 温 又は 冷

又は

赤出し ごはん

又は

ミニ・ローストビーフ丼

水菓子

本日のデザート

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

Soupcrab fish-cake served in delicate bonito consommé
garnished with donko shiitake, mitsuba herb, and yuzu peel**Sashimi**

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

Simmered Dishassorted simmered dish of the season:
bamboo shoot, wakame seaweed, and Spanish mackerel
simmered separately in delicate bonito broth, garnished with branched rape bud**Oven-baked Dish**oven-baked monkfish, ginkgo nuts, konjac jelly and grilled leek
with our special sansho miso sauce**Rice and Noodle Dish**

your choice of:

Sanuki wheat noodles (udon) served either hot or cold

or

steamed rice served with fragrant miso soup (akadashi)

or

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

dessert of the day