

## 五法膳

## Goho-zen

前菜	<b>Hors d'oeuvre Platter</b>
	a selection of seasonal delicacies
チーズ黄金焼	grilled cheese aged in miso and sake lees
小鯛寿し	spring sea-bream sushi wrapped in cherry leaf
豌豆・海老白和え	simmered season's new green peas, taro and prawn dressed with sesame & tofu-cream
蟹糝薯卷	steamed crab rolled with yam
山菜酢味噌	blanched wild onion served with spicy vinegared miso
御椀	<b>Soup</b>
沢煮椀 独活、午方、 人参、長葱、三つ葉、椎茸	julienned spring vegetables: udo stalk, burdock, carrot, leek, <i>mitsuba</i> herb and shiitake topped with deep-fried icefish, served in delicate bonito consommé, Sawani-sty
御膳	<b>Main Course</b>
本日のお造り あしらいい色々	sashimi of the day
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百合根饅頭 地鶏、玉葱、 椎茸、菜花	deep fried taro ball filled with chicken and lily-bulb served with thickened bonito sauce
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桜ます秘伝揚 ズッキーニ、蓮根、青唐、 大根サラダ	deep fried young trout of the season, courgette, lotus root and sweet green pepper flavoured with Michiba's special sauce served on julienned daikon salad
食事	<b>Rice and Noodle Dish</b>
お好みで	your choice of:
1.さぬきうどん 温 又は 冷	Sanuki wheat noodles (udon) served either hot or cold
	or
1.赤出し ごはん	steamed rice served with fragrant miso soup (akadashi)
水菓子	<b>Dessert</b>
本日のデザート	dessert of the day