

前菜

チーズ黄金焼

うるか石焼 (甘エビ)

春子 (かます) 木の芽卸し

菜の花香煎

海老サフラン寄せ

つくしんぼ

小鯛桜葉寿し

御椀

蛤糝薯 どんこ、わらび、木の芽

刺身

鮮魚三種水盛り あしらい色々

焼物

さざえ壺焼き 若布、独活、京三つ葉

揚物

春景色
白魚、タラの芽、露の唐、
こごみ、鯛せんべい

強肴

お好みで

黒毛和牛炙り

又は

黒毛和牛ロースト

又は

鮑石焼

又は

鱻ひれ茶碗蒸

又は

活魚料理

Hors d'oeuvre

a selection of seasonal delicacies:

grilled cheese aged in miso and sake lees

Alaskan pink shrimp dressed with egg-yolk & uruka preserve served on a hot-stone

baby barracuda served with grated daikon & kinome herb sauce

blanched rape buds with botargo powder

prawn set in saffron jelly cube

deep-fried horsetail

spring sea-bream sushi wrapped in cherry leaf

Soup

clam fish-cake served in sun-dried-bonito consommé,
garnished with bracken, donko-shiitake and kinome herb

Sashimi

assorted three kinds of fresh sashimi of the day served with condiments

Grilled Dish

turban shell grilled with wakame seaweed, udo stalk and mitsuba herb
served in its shell

Deep-fried Dish

assorted deep-fried delicacies of the season

Ice fish, angelica tree sprout, butterbur scape, and ostrich fern

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

tender Japanese beef prepared roast beef style
garnished with its simmered tripe & liver flavoured sweet sansho miso sauce
served with julienned vegetable salad

or

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

or

shark fin served on chawan-mushi (savoury egg custard) filled with 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)

食事

お好みで

筍釜飯

又は

糠鯖茶漬

又は

麺類色々 讃岐うどん

又は

麺類色々 酸辛湯麺

又は

麺類色々 カレーうどん

水菓子

本日のデザート

Rice and Noodle Dish

your choice of:

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

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

dessert of the day