

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

春沢煮椀 独活、人参、
長葱、午方、三つ葉

刺身

お好みで
鮮魚二種氷盛りあしらい色々
又は
活魚焼カルパッチョ
トリフドレッシング

焼物

柚香焼 海老、帆立
椎茸、アボカド、とまと

口直し

白和え わらび、豌豆、
里芋、蟹

強肴

鱈煮付 竹の子、針生姜葱

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

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

julienned spring vegetables: udo stalk, carrot, leek, burdock, and mitsuba herb
topped with deep-fried icefish, served in delicate bonito consommé, Sawani-style

Sashimi

your choice of:

assorted two kinds of sashimi of the day served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

Deep-fried Dish

prawn, scallops, shiitake, avocado and tomato grilled with cheese & white miso sauce
flavored with yuzu

Entremets

bracken, new green peas, taro and crab dressed with tofu & sesame cream

Main Dish

Spanish mackerel simmered in sweet soy sauce
garnished with bamboo shoot and julienned ginger

Rice and noodle dish,

your choice of:

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

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

dessert of the day