

## 旬彩膳

## Shunsai-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, mitsuba herb and shiitake topped with deep-fried icefish, served in delicate bonito consommé, Sawani-sty
旬皿	<b>Sashimi</b>
お好みで	your choice of:
1.鮮魚二種氷盛り	assorted two kinds of sashimi served with condiments
	or
1.活魚焼カルパッチョ	slightly-grilled sashimi salad drizzled with truffled dressing
焼物	<b>Grilled dish</b>
竹筒焼 若布、筍、わらび	season's new bamboo shoot, wakame seaweed, butterbur and bracken grilled in bamboo cane
煮物	<b>Deep-fried dish</b>
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
強肴	<b>Main dish</b>
和牛ローストビーフ マイクロ野菜	tender Japanese beef prepared roast beef style with wholegrain mustard garnished with fresh micro vegetables
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