

先附

新もずく茶碗蒸し

**Amuse-bouche**

chawanmushi (savoury egg custard) filled with **tofu-milk skin** covered with **mozuku seaweed** of the season in ginger flavoured thick bonito broth

前菜

チーズ黄金焼

かます寿し

にしん茄子

**Hors d'oeuvre Platter**

a selection of seasonal delicacies

grilled **cheese** aged in miso and sake lees

pressed **barracuda sushi**

tender-simmered sun-dried **fillets of herring** served with deep-fried **aubergine** simmered in soy and fish-sauce

メカとろ長芋巻

海老サフラン寄せ

grilled **swordfish** rolled with **yam**

**prawn and yam** paste set in saffron jelly cube

御椀

桜海老糎薯

板わらび、露

**Soup**

**sakura-shrimp fishcake** served in delicate **bonito consommé**, with **bracken-jelly** and **butterbur**

御膳

本日のお造り あしらい色々

\*

**Main Course**

sashimi of the day

\*

**broad-bean gratin cake:**

**free-range chicken, prawn, scallop, ginkgo nuts and shiitake** in broad-bean béchamel, topped with bracken

地鶏鶯焼き 海老、椎茸

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\*

太刀魚唐揚げ 黒酢ソース

**deep-fried swordfish** with spicy black-vinegar sauce

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

**Rice and Noodle Dish**

*your choice of:*

Sanuki **udon** (wheat noodles) 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)

水菓子

本日のデザート

**Dessert**

dessert of the day

\*a half portion of the one served in main course of Roast-beef Bowl Lunch