

前菜

チーズ黄金焼

鮑柔らか煮

海老つくね揚

うるか石焼き

飯蒸し酒盗香煎

加賀太胡瓜昆布メ

冷し大根 山椒みそ

御椀

すっぽんタピオカ万頭

芽葱、生姜汁

刺身

皮はぎぶつ切り

かつお刺し

焼物

海鮮トマト焼

帆立、海老、椎茸、

生姜餡

煮物

キンキ煮付け

焼豆腐、おくら

Hors d'oeuvre

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

tender simmered abalone

deep-fried prawn fishcake

Alaskan pink shrimp dressed with egg-yolk & *uruka* (preserved ayu-roe)
served on a hot-stonesticky-rice ball with *shiokara* powderkelp marinated *Kaga-buto* cucumber with salt-pickled-plum pastesimmered daikon served chilled, with *sansho*-miso paste

Soup

tapioca dumpling filled with soft-shelled turtle meat
served in soft-shelled turtle consommé
with leek sprouts, and a dash of ginger juice

Sashimi

assorted sashimi plate:

kawahagi (filefish) chunks and bonito sashimi
served with condiments

Grilled Dish

grilled whole tomato
filled with scallop, prawn, and shiitake, with thick bonito sauce
flavoured with a dash of ginger juice

Simmered Dish

kichiji rockfish and seared tofu simmered with sweet soy sauce
garnished with okra, and fragrant *kinome* (*sansho* herb)

強肴

お好みで

黒毛和牛炙り石蒸し

又は

黒毛和牛ロースト

又は

鮑石焼き

又は

鱧ひれ茶碗蒸し

又は

活魚料理

食事

お好みで

本日の雑炊

糠鯖茶漬

麺類色々 讃岐うどん

麺類色々 酸辛湯麺

麺類色々 カレーうどん

水菓子

季節のフルーツジュレ

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 the vegetables of the season

or

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

or

shark fin simmered in our special oyster sauce
served on **chawan-mushi** (savoury egg custard)
filled with nameko mushrooms and 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)

Rice and noodle Dish

your choice of:

rice porridge of the day

or

mackerel aged 3 years in rice bran (nuka-saba) on rice
served with light dashi broth

or

Sanuki udon (wheat noodles) 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

jellied seasonal fruit salad served on apple sorbet
flavoured with sweet olive-flower liqueur