

もてなし膳

Motenashi Lunch Course

¥6,000

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| <p>先附<br/>新もずく茶碗蒸し</p>   | <p><b>Amuse-bouche</b><br/>chawanmushi (savoury egg custard) filled with <b>tofu-milk skin</b> covered with <b>mozuku seaweed</b> of the season in ginger flavoured thick bonito broth</p>  |
| <p>前菜<br/>チーズ黄金焼<br/>かます寿し<br/>にしん茄子<br/>メカとろ長芋巻<br/>海老サフラン寄せ</p>  | <p><b>Hors d'oeuvre Platter</b><br/>a selection of seasonal delicacies<br/>grilled <b>cheese</b> aged in miso and sake lees<br/>pressed <b>barracuda sushi</b><br/>tender-simmered sun-dried <b>fillets of herring</b> served with deep-fried <b>aubergine</b> simmered in soy and fish-sauce<br/>grilled <b>swordfish rolled with yam</b><br/><b>prawn and yam paste</b> set in saffron jelly cube</p>   |
| <p>御椀<br/>相並葛打ち<br/>生ゆば、じゅんさい</p>  | <p><b>Soup</b><br/><b>ainame</b> (greenling) served in delicate <b>bonito consommé</b> with <b>fresh soy-milk skin</b> and gelatinous <b>water-shields</b></p>  |
| <p>刺身<br/>鮮魚三種氷盛り</p>  | <p><b>Sashimi</b><br/>season's three kinds of sashimi served with condiments</p>  |
| <p>煮物替り<br/>新キャベツ胡麻味噌<br/>合鴨、真蛸<br/>春菊、パルメザン</p>   | <p><b>Simmered dish (salad)</b><br/>blanched <b>spring cabbage</b> tossed with sesame miso sauce served with <b>aigamo duck</b> and <b>red-wine simmered octopus</b> all covered with <b>crown daisy salad</b> sprinkled with <b>grated parmesan</b></p>  |
| <p>揚物<br/>若鮎と山菜唐揚げ 山椒塩</p>   | <p><b>Deep-fried dish</b><br/>deep-fried <b>baby ayu river-fish</b> and <b>mountain vegetables</b> served with <b>sansho-pepper salt</b></p>  |
| <p>強肴<br/>お好みで<br/>鰯煮つけ 焼豆腐、わらび<br/>又は<br/>和牛ステーキ 焼野菜、<br/>秘伝だれ</p>  | <p><b>Main dish</b><br/>your choice of:<br/><b>flounder simmered with sweet-soy sauce</b> with grilled <b>tofu</b>, garnished with <b>bracken</b><br/>or<br/><b>grilled Japanese beef</b> served with Michiba's special <b>miso-sauce</b>, garnished with <b>grilled vegetables</b></p>   |
| <p>食事<br/>お好みで<br/>糠鯖茶漬<br/>又は<br/>さぬきうどん 温・冷<br/>又は<br/>酸辛湯麺<br/>又は<br/>赤出しごはん<br/>又は<br/>ミニ・ローストビーフ丼</p> | <p><b>Rice and Noodle Dish</b><br/>your choice of:<br/><b>mackerel aged 3 years</b> in rice bran on rice with light dashi broth<br/>or<br/><b>Sanuki udon</b> (wheat noodles) served either <b>hot or cold</b><br/>or<br/><b>Michiba style hot and sour noodle soup</b><br/>or<br/><b>steamed rice</b> served with fragrant <b>akadashi</b> miso soup<br/>or<br/>tender Japanese beef prepared <b>roast beef</b> style, served thinly sliced <b>on steamed rice</b> with sweet-soy sauce * (+ ¥1,000)</p> |
| <p>水菓子<br/>本日のデザート</p>   | <p><b>Dessert</b><br/>dessert of the day</p>  |

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