

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

メカとろ長芋巻

海老サフラン寄せ

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

grilled **swordfish** rolled with yam

prawn and yam paste set in saffron jelly cube

御椀

相並葛打ち

生ゆば、じゅんさい

Soup

ainame (greenling) served in delicate **bonito consommé**

with fresh **soy-milk skin** and gelatinous **water-shields**

刺身

お好みで

鮮魚二種氷盛り

又は

活魚焼カルパッチョ

Sashimi

your choice of:

assorted **two kinds of sashimi** served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

煮物替り

新キャベツ胡麻味噌

合鴨、真蛸

春菊、パルメザン

Simmered dish (salad)

blanched **spring cabbage** tossed with sesame miso sauce

served with *aigamo* duck and red-wine simmered **octopus**

all covered with **crown-daisy salad** sprinkled with grated **parmesan**

揚物

若鮎と山菜唐揚げ 山椒塩

Deep-fried dish

deep-fried baby **ayu** river-fish and **mountain vegetables**

served with **sansho-pepper salt**

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