

五法膳

Goho-zen

¥3,000

前菜

Hors d'oeuvre Platter

a selection of seasonal delicacies

チーズ黄金焼

grilled cheese aged in miso and sake lees

とまとワイン漬

cherry tomato marinated in wine

無花果 胡桃衣

fig dressed with walnut sauce

蟹すだれ巻き

crab meat rolled with yam paste

かます寿し

barracuda sushi

御椀

Soup帆立もろこし糝薯 糸みつ、
冬瓜、どんこ、振り柚子scallop and maize fish ball served in sun-dried-bonito consommé
garnished with gourd melon, donko shiitake and, mitsuba herb

御膳

Main Course

本日のお造り あしらい色々

sashimi of the day

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鱧茶碗蒸し 湯葉、銀あん、
わさび梅

pike-conger served on chawan-mushi (savoury egg custard) filled with tofu milk

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丸茄子 酢どりあん
太刀魚、茗荷、パプリカ、
ズッキーニ、椎茸deep fried aubergine with scabbard fish, myoga ginger, sweet pepper, courge
and shiitake summer vegetables served with sweet sour sauce

食事

Rice and Noodle Dish

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

Dessert

黒ごまプリン

black-sesame custard pudding