

前菜

チーズ黄金焼

床節磯焼

水菜バラ子と和え

鯛炙り寿司

とまとワイン漬

海老サフラン寄せ

鱧湯引き梅肉

**Hors d'oeuvre**

a selection of seasonal delicacies:

grilled cheese aged in miso and sake lees

grilled tokobushi mini abalone glazed with wasabi soy sauce

mizuna-green dressed with herring roe

seared barracuda pressed sushi

cherry tomato marinated in wine

prawn and yam paste set in saffron jelly cube

blanched pike conger served with salt-pickles plum

御椀

葛鏡 甘鯛 車海老、  
雲丹、冬瓜

**Soup**

tilefish, prawn, sea urchin & gourd melon wrapped and steamed in kudzu sheet  
served in delicate bonito consommé

刺身

鮮魚三種氷盛り  
あしらい色々

**Sashimi**

assorted fresh sashimi of the day served with condiments

焼物

活魚 葛焼き  
枝豆葛、白だつ  
亀甲餡

**Grilled Dish**

salt-grilled eel and edamame set in kudzu jelly cake served with thick bonito broth  
garnishes with shiro-datsu taro stem

煮物

鮎素麺  
茄子、おくら、  
美味出し

**Simmered Dish**

tender simmered seasonal ayu river fish, aubergine and okra,  
served on chilled Japanese vermicelli in bonito-soy broth

**強肴**

お好みで

黒毛和牛炙り

又は

黒毛和牛ロースト

又は

鮑石焼

又は

鱻ひれ茶碗蒸

又は

活魚料理

**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 its simmered tripe & liver flavoured sweet sansho miso sauce  
served with julienned vegetable salad

or

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

or

shark fin served on chawan-mushi (savoury egg custard) filled with 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)

**食事**

お好みで

鮎釜飯

又は

本日の雑炊

又は

糠鯖茶漬

又は

冷し梅素麺

又は

讃岐うどん

又は

酸辛湯麺

又は

カレーうどん

**Rice and Noodle Dish**

your choice of:

*ayu* kama-meshi: rice cooked with simmered *ayu* river fish in an iron cocotte  
accompanied with fragrant akadashi miso soup and pickles

or

rice-porridge of the day

or

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

or

Japanese vermicelli in soup topped with salt-pickled plum and fragrant *ohba* leaves,  
served chilled

or

Sanuki wheat noodles (udon) 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

**水菓子**

本日のデザート

**Dessert**

dessert of the day