

もてなし膳

Motenashi Lunch Course

¥6,000

前菜

チーズ黄金焼
とまとワイン漬
無花果 胡桃衣
蟹すだれ巻き
かます寿し

Hors d'oeuvre Platter

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees
cherry tomato marinated in wine
fig dressed with walnut sauce
crab meat rolled with yam paste
barracuda sushi

御椀

相並うしお仕立て
どんこ、板わらび、芽ねぎ、
白葱、卵豆腐

Soup

fat greenling, donko shiitake, gelatinous ita-warabi starch, leek sprouts, leek, and steamed savory custard served in delicate fish consommé

刺身

鮮魚三種氷盛り
あしらい色々

Sashimi

assorted season's three kinds of sashimi served with condiments

煮物

鮎素麺
茄子、オクラ、振り柚子

Grilled dish

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

揚物

海老もちし津久根 枝豆
葛揚、青唐

Simmered dish

deep-fried prawn and fish ball filled with maize garnished with edamame, green pepper, and kudzu starch

強肴

お好みで一品
牛しゃぶ 豆腐ようソース
黄韭、法蓮草、長葱

Mine dish

your choice of:

tender Japanese beef and vegetables prepared shabu-shabu style:
thinly sliced meat and other ingredients cooked in broth
served on tofu-cheese sauce

又は

金目ちり蒸し
昆布、豆腐、焼葱、水菜、
べ地、柚子おろし

or

steamed alfonsino fish on kelp garnished with tofu, grilled leek, *mizuna* green, and *shimeji* mushrooms, served with yuzu flavoured grated daikon sauce

食事

お好みで
1. 糠鯖茶漬

1. 麺類色々

1. 赤出しごはん

Rice and Noodle Dish

your choice of:

mackerel aged 3 years in rice bran on rice with light dashi broth
or
Sanuki wheat noodles (udon) served either hot or cold
or
Michiba style hot and sour noodle soup
or
steamed rice served with fragrant *akadashi* miso soup

水菓子

葛きり

Dessert

kudzu starch noodles with black sugar syrup