

## 前菜

チーズ黄金焼  
床節磯焼  
水菜バラ子と和え  
鰯炙り寿し  
とまとワイン漬  
海老サフラン寄せ  
鱧湯引き梅肉

## 御椀

帆立もろこし糝薯  
どんこ、玉子豆腐

## 刺身

お好みで  
鮮魚二種水盛り あしら色々  
又は  
活魚焼カルパッチョ  
トリフドレッシング

## 揚物

相並と無花果  
酢取り餡かけ

## 煮物

冷し煮物 鱧なると巻、冬瓜、  
小茄子、おくら

## 強肴

海鮮とまと鍋 海老、粒貝、  
銀杏、ズッキーニ

## 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

## 水菓子

本日のデザート

**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

**Soup**

scallop & maize fishcake served in delicate bonito consommé  
garnished with *donko* shiitake and steamed savoury custard

**Sashimi**

your choice of:

assorted two kinds of sashimi of the day served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

**Deep-fried Dish**

deep-fried fat greenling and fig served with vinegared thick bonito broth

**Simmered Dish**

rolled pike-conger, gourd melon, mini-aubergine, and okra  
simmered with bonito consommé, served chilled

**Oven-baked Dish**

prawn, whelk, ginkgo nuts, and courgette  
oven baked with tomato & cheese sauce in an individual Staub cocotte

**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

**Dessert**

dessert of the day