

旬彩膳

Shunsai-zen

¥4,500

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

御椀

帆立もろこし 糝薯 糸みつ、
冬瓜、どんこ、振り柚子

旬皿

お好みで

1. 鮮魚二種氷盛り

1. 活魚焼カルパッチョ

蒸物

鱧茶碗蒸し 湯葉、銀あん、
わさび梅

口直し

葛素麺 なめこ、海老、
もろこし、おくら

強肴

とまと姿焼 地鶏、海老、
粒貝、玉葱、椎茸、サラダ
菜

食事

お好みで

1. さぬきうどん 温又は冷

1. 赤出し ごはん

水菓子

黒ごまプリン

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

Soupscallop and maize fish ball served in sun-dried-bonito consommé
garnished with gourd melon, donko shiitake and, mitsuba herb**Sashimi**

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

Steamed dish

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

Refreshmentchilled kuzu starch vermicelli served with soy and vinegar flavoured bonito bro
garnished with *nameko* mushrooms, prawn, maize and okra**Main dish**oven-baked whole tomato filled with chicken, prawn, whelk and shiitake
flavoured with a dash of ginger juice**Rice and Noodle Dish**

your choice of:

Sanuki wheat noodles (udon) served either hot or cold

or

steamed rice served with fragrant miso soup (akadashi)

Dessert

black-sesame custard pudding