

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

穴子寿し、木の芽

conger-eel sushi with kinome herb

もろこし茶碗蒸し

simmered maize of the season served on chawan-mushi (savoury egg custard)

とまとワイン漬

cherry tomato marinated in wine

真蛸柔らか煮

tender simmered octopus

御椀

Soup

鱧しんじょ

pike-conger fishcake served in delicate bonito consommé

じゅん菜、柚子、

with gelatinous water-shields, diced gourd-melon

小角冬瓜、子萌芽

flavoured with green yuzu peel, and myoga ginger bud

御膳

Main Course

本日のお造り

sashimi of the day

*

地鶏トマト焼

grilled free-range chicken, clams, courgette and sautéed tomato,
with a dash of ginger juice

蛤、ズッキーニ、

topped with a deep-fried lotus root slice

蓮根せんべい、生姜汁

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太刀魚唐揚げ 利休あん

deep-fried scabbard-fish,

いちじく、赤パプリカ、

figs, sweet-peppers, bitter gourd, and aubergine, with pine-nuts

ゴーヤ、丸茄子、松の実

served with thick *Rikyu* sauce : ground sesame with bonito broth

食事

Rice and Noodle Dish

お好みで

your choice of:

さぬきうどん 温 又は 冷

Sanuki udon (wheat noodles) served either hot or cold

又は

or

赤出し ごはん

steamed rice served with fragrant miso soup (akadashi)

又は

or

ミニ・ローストビーフ丼

tender Japanese beef prepared roast beef style,
served thinly sliced on steamed rice with sweet-soy sauce * (+ ¥1,000)

水菓子

Dessert

本日のデザート

dessert of the day