

前菜

チーズ黄金焼

穴子寿し、木の芽

もろこし茶碗蒸し

とまとワイン漬

真蛸柔らか煮

御椀

新蓮根すり流し

相並、椎茸、生ゆば

刺身

鮮魚三種氷盛り あしら色々

煮物

冷やし煮物

鱧、南瓜、小芋

焼物

とまと姿焼 ベっこうあん、

露生姜

強肴

お好みで

甘鯛ちり蒸し

又は

黒毛和牛タタキ

食事

お好みで

糠鯖茶漬

又は

さぬきうどん 温・冷

又は

酸辛湯麺

又は

赤出しごはん

又は

ミニ・ローストビーフ丼

水菓子

本日のデザート

**Hors d'oeuvre Platter**

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

conger-eel sushi with kinome herb

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

cherry tomato marinated in wine

tender simmered octopus

**Soup**

fag-greenling, shiitake and soft tofu-milk skin  
served in grated lotus-root & bonito-broth soup

**Sashimi**

season's three kinds of sashimi served with condiments

**Simmered Dish**

simmered season's delicacies: pike-conger, pumpkin, and baby taro, served chilled

**Grilled Dish**

oven-baked whole tomato

filled with prawn, whelk, tripe, free-range chicken, onion and shiitake  
served with thick bonito sauce and a dash of ginger juice

**Main dish**

your choice of:

steamed tilefish on kelp with tofu, seared leek, kinjiso spinach, and mitsuba herb,  
served with citrus infused dipping sauce (ponzu)

or

lightly seared Japanese beef served sliced,  
garnished with tomato, sweet-peppers, sugar-pea-vine, and onion

**Rice and Noodle Dish**

your choice of:

mackerel aged 3 years in rice bran on rice with light dashi broth

or

Sanuki udon (wheat noodles) served either hot or cold

or

Michiba style hot and sour noodle soup

or

steamed rice served with fragrant akadashi miso soup

or

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

**Dessert**

dessert of the day