

五法膳

Goho-zen

¥3,000

前菜

本日の笹巻き寿し  
チーズ西京焼  
ぶどう唐揚げ  
海老焼売  
合鴨ロース 淋子梅

Hors d'oeuvre Platter

a selection of seasonal delicacies

a sushi wrapped in a bamboo leaf

grilled cheese aged in miso and sake lees

a deep-fried grape

a prawn shaomai (steamed dumpling with prawn) with tomato sauce

roasted aigamo-duck with apple & plum sauce

御椀

冷し唐きびスープ  
白ダツ、蓴菜、オクラ  
和出しジュレ

Soup

chilled maize soup with jellied bonito broth

garnished with

gelatinous water-shields, shiro-datsu taro stalk, okra and bonito-consommé jelly

御膳

本日のお造り  
あしらい色々  
\*

Main Course

sashimi of the day

\*

夏の活魚揚サラダ  
\*

deep-fried fish of the day served with vegetable salad

\*

里芋豊年万頭  
あさり、海老、百合根

deep fried taro ball filled with little-neck clams, prawn and lily bulb

食事

お好みで  
さぬきうどん温又は冷  
又は  
赤出しご飯  
又は  
ミニ・ロービー丼

Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

steamed rice served with fragrant miso soup (akadashi)

or

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

水菓子

本日のデザート

Dessert

dessert of the day

\*a half portion of the one served in main course of Roast-beef Bowl Lunch