

もてなし膳

Motenashi Lunch Course

¥6,000

前菜

本日の笹巻き寿司

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

鱧と松茸 冬瓜、三つ葉

Soup

late-summer delicacies: matsutake and pike-conger

served in bonito consommé

garnished with gelatinous water-shields, gourd-melon and *mitsuba* herb

刺身

鮮魚三種氷盛り

岩塩、すだち あしらい色々

Sashimi

season's three kinds of sashimi

served with rock-salt, sudachi citrus, and other condiments

焼物

相並黄金焼

青唐、とまと、小蕪、パルメザン

Grilled Dish

fat-greenling grilled with parmesan cheese,

garnished with grilled sweet-green-pepper, tomato and baby turnip

煮物

鮎そうめん

オランダ茄子、美味出し

Simmered Dish

tender simmered ayu river-fish of the season

served with aubergine and okra on chilled Japanese vermicelli in bonito-soy broth,

sprinkled with yuzu peel

強肴

お好みで

寄せちり 活魚、蛤、海老

Main dish

your choice of:

assorted seafood of the season steamed on kelp:
clam, prawn, and the fish of the day, with seared tofu, seared leek, crown daisy, and mitsuba herb
served with grated daikon and ponzu sauce and condiments

or

beef shabu-shabu (blanched thinly sliced Japanese beef)
served on tender simmered daikon, served with tofu-cheese sauce
and topped with baby-leaves

又は

牛しゃぶ大根

豆腐鮮ソース

食事

お好みで

さぬきうどん 温・冷

又は

酸辛湯麺

又は

糠鯖茶漬

又は

赤出しごはん

又は

ミニ・ローストビーフ丼

Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

Michiba style hot and sour noodle soup

or

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

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)

水菓子

本日のデザート

Dessert

dessert of the day