

旬彩膳

Shunsai - zen

¥4,500

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

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

お好みで

鮮魚二種盛り あしらい色々

又は

焼カルパッチョ

Sashimi

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

焼物

相並黄金焼

青唐、とまと、小蕪、

バルメザン

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

食事

お好みで

さぬきうどん温又は冷

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

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

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