

五法膳

Goho-zen

¥3,000

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

秋の白和え

early-autumn delicacies dressed with tofu cream sauce

さんま山椒煮

Pacific saury simmered with fragrant sansho pepper

菊菜浸し、木の子

crown daisy & mushrooms soured with soy flavoured bonito-broth

本日のメ寿し

kelp-marinated sushi of the day

御椀

Soup

名残り鱧糀薯

late summer flavour of pike-conger fish cake, gourd-melon, and donko shiitake

冬瓜、どんこ、花筏葱

served in delicate bonito consommé with leek

御膳

Main Course

本日のお造り

sashimi of the day

あしらい色々

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鴨と茄子の煮物

simmered duck and aubergine with kudzu starch jelly-noodles, okra and fresh wheat gluten flavoured with yuzu zest

葛きり、おくら、もみ

じ麩、柚子

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活魚と海老唐揚げ

deep-fried prawn and the fish of the day with our spicy special soup served with baby-leaf-salad flavoured with Parmesan and ponzu

秘伝ソース

ベビーリーフ、パルメ

ザンポン酢風味

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

赤出しご飯

steamed rice served with fragrant miso soup (akadashi)

又は

or

ミニ・ロービー丼

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