

もてなし膳

Motenashi Lunch Course

¥6,000

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

本日のメ寿司

kelp-marinated sushi of the day

御椀

Soup

土瓶蒸し 松茸、鱧、銀杏、
すだちDOBIN-MUSHI: steamed soup in tea-pot:
matsutake mushroom, pike-conger, ginkgo nuts and mitsuba herb
in delicate bonito consommé steamed in traditional dobin pot,
served with sudachi citrus

刺身

Sashimi

鮮魚三種氷盛り
あしらい色々season's three kinds of sashimi
served with condiments

焼物

Grilled Dish

朴葉囲い 甘鯛袖庵焼き
松茸、青唐、かぼすtilefish flavoured with yuzu & white-miso,
fragrant matsutake mushroom and sweet green pepper
wrapped and grilled in a *hoba* leaf, served with *sudachi* citrus

煮物

Oven-baked Dish

お宝 とまと姿焼き
海老、粒貝、椎茸、
べっこうあんoven-baked whole tomato filled with prawn, whelk, onion and shiitake
served with thick bonito sauce, flavoured with a dash of ginger juice

強肴

Main dish

お好みで
恵保鯛唐揚げ 酢どりあん

your choice of:

deep-fried whole e-bo-dai (Japanese butterfish)
served with our special sweet & sour sauce
garnished with vegetables of the season

or

tender simmered Japanese beef-shank and vegetables
with our special tomato sauce

又は

牛すね柔煮 トマトソース

食事

Rice and Noodle Dish

お好みで

your choice of:

さぬきうどん 温・冷

Sanuki udon (wheat noodles) served either hot or cold

又は

or

酸辛湯麺

Michiba style hot and sour noodle soup

又は

or

糠鯖茶漬

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

又は

or

赤出しごはん

steamed rice served with fragrant akadashi miso soup

又は

or

ミニ・ローストビーフ丼

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