

前菜

チーズ黄金焼

新しいくら茶碗

海老サフラン寄せ

子持鮎山椒

鯛炙り寿し

鮎うるか石焼

ぶどう唐揚

**Hors d'oeuvre**

a selection of seasonal delicacies:

grilled cheese aged in miso and sake lees

season's new salmon roe in thick bonito broth served on chawan-mushi

prawn and yam paste set in saffron jelly cube

ayu river fish heavy with roe simmered with fragrant Arima sansho-pepper

seared barracuda pressed sushi

Alaskan pink shrimp dressed with egg-yolk & uruka preserve served on a hot-stone

deep-fried grape

御椀

松茸どびん蒸し

車海老、鯛、三ツ葉

**Soup**

DOBIN-MUSHI steamed tea-pot soup:

matsutake mushroom, prawn and sea bream

served in delicate bonito consommé steamed in special Dobin pot

flavoured with *mitsuba* herb and *sudachi* citrus

刺身

かぼす釜 鮮魚二種盛り

あしらい色々

**Sashimi**

assorted two kinds of sashimi of the day in kabosu citrus cup, served with condiments

煮物

里芋豊年万頭

海老、粒貝、舞茸、生姜汁

**Simmered Dish**

deep-fried taro ball filled with prawn & whelk and maitake mushrooms

flavoured with a dash of ginger juice

焼物

溶岩石焼 鱧、松茸、衣

かつぎ、青唐、酒盗香煎

**Grilled Dish**

pike-conger, matsutake mushroom, *kinukatsugi* baby taro and sweet green pepper

flavored with *shiokara* powder, grilled on hot lava stone at your table

強肴  
お好みで  
黒毛和牛炙り

**Main Dish**

your choice of:

grilled tender Japanese beef and vegetables steamed on a hot stone at your table served with two sauces: tofu-cheese and citrus soy

or

又は  
和牛淋子釜焼

tender Japanese beef oven-baked in an apple cup

or

又は  
鮑石焼

sliced abalone soused with fish sauce ready to sizzle on a hot stone at your table

or

又は  
鱻ひれ茶碗蒸し

shark fin served on chawan-mushi (savoury egg custard) filled with tofu milk skin

or

又は  
活魚料理

fresh fish of the day served in a style of your choice:  
either simmered in sweet soy sauce,  
or steamed with citrus infused dipping sauce (ponzu)

食 事  
お好みで  
松茸釜飯

**Rice and Noodle Dish**

your choice of:

matsutake kamameshi:  
flavoured steamed rice with matsutake mushrooms of the season prepared in an iron cocotte accompanied with fragrant akadashi miso soup

or

又は  
糠鯖茶漬

mackerel aged 3 years in rice bran (nuka-saba) on rice served with light dashi broth

or

又は  
すっぽん雑炊

soft-shelled turtle rice-porridge of the day

or

又は  
讃岐うどん

Sanuki wheat noodles (udon) served either hot or cold

or

又は  
酸辛湯麺

Michiba style hot and sour soup noodles

or

又は  
カレーうどん

Michiba style "curry udon", wheat noodles served in curry flavoured bonito consommé

水菓子  
本日のデザート

**Dessert**

dessert of the day