

Motenashi Lunch Course

¥6,000

前菜

チーズ黄金焼

鰯炙り寿し

無花果 白衣掛け

小芋鱧子ジュレ

プチトマトワイン漬

御椀

たっぷり木の子汁 鴨団子、柚子

刺身

鮮魚三種水盛り あしらい色々

焼物

秋朴葉色み焼 松茸、銀杏、栗、
酢立

蒸物

新しくら茶碗蒸し
湯葉、べっこう餡

強肴

お好みで一品
和牛ローストビーフ
ラタトゥーユ、クレソン

鰯煮付 針生姜、豆腐、青味

食事

お好みで
1. 糠鯖茶漬

1. 麺類色々

1. 赤出しごはん

水菓子

本日のデザート

Hors d'oeuvre Platter

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

seared barracuda pressed-sushi

fig dressed with tofu & sesame cream

simmered baby taro with pike-conger-roe jelly sauce

cherry tomato marinated in red wine

Soupmushrooms of the season (*amitake, shimeji, nameko, enoki, shiitake, etc.*)

simmered and served in bonito broth with aigamo duck, flavoured with yuzu peel

Sashimi

assorted three kinds of sashimi served with condiments

Grilled dishmatsutake mushroom of its high season, ginkgo nuts, and chestnut wrapped and grilled in a regrant *hoba* leaf, served with *sudachi* citrus**Simmered dish**

season's new salmon roe in thick bonito broth served on chawan-mushi (savoury egg custard) filled with soy-milk-skin flavoured with a dash of ginger juice

Mine dish

your choice of:

tender Japanese beef prepared roast beef style garnished with ratatouille and water-cress

flounder simmered with sweet soy sauce garnished with tofu, spinach, and julienned ginger

Rice and Noodle Dish

your choice of:

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

or

Sanuki wheat noodles (udon) served either hot or cold

or

Michiba style hot and sour noodle soup

or

steamed rice served with fragrant *akadashi* miso soup**Dessert**

dessert of the day