

## 前菜

手造り豆腐  
子持鮎山椒煮  
本日のメ寿し  
蓮根はさみ揚げ  
粒貝黄身焼、銀杏  
チーズ西京焼

## Hors d'oeuvre Platter

a selection of seasonal delicacies

home-made tofu

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

*shimezushi*: sushi with kelp-marinated fish of the day

deep fried lotusroot sandwiched with minced wagyu beef

whelk grilled with egg yolk and deep-fried ginkgo nut

grilled cheese aged in miso and sake lees

## 御椀

菊花椀 帆立糎薯、  
柚子

## Soup

chrysanthemum soup:

scallop fish cake served in delicate bonito consommé

sprinkled with chrysanthemum petals, crown daisy and yuzu peel

## 御膳

本日の一番魚  
\*  
舞茸の煮卸し  
秋茄子、里芋、針葱  
\*  
鱈大根 豆腐、針生姜

## Main Course

sashimi of the day

\*

deep fried *maitake* mushrooms, autumn aubergine, and taro  
served with grated daikon sauce and julienned leek

\*

Spanish mackerel, daikon and tofu simmered with soy and sake  
flavoured with julienned ginger

## 食事

お好みで  
さぬきうどん温又は冷  
又は  
赤出しご飯  
又は  
ミニ・ロービー丼

## Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

steamed rice served with fragrant miso soup (akadashi)

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