

Hors d'oeuvre

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

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

prawn and yam paste set in saffron jelly cube

kelp-marinated Pacific-saury sushi

crown daisy and matsutake mushrooms of the season soused with soy flavoured bonito broth

Alaskan pink shrimp

dressed with uruka (preserved ayu riverfish-roe) served on a hot-stone

grilled tokobushi mini abalone glazed with wasabi soy sauce

Soup

your choice of:

mushroom potpie soup:

seven kinds of mushrooms simmered with clam in bonito broth and milk,
covered by pie and oven-baked, flavoured with pepper

or

DOBIN-MUSHI steamed tea-pot soup:

matsutake mushroom, pike-conger, kuruma-prawn, ginkgo nuts and mitsuba herb
in delicate bonito consommé, steamed in traditional dobin pot (+¥1,000)

Sashimi

assorted sashimi plate:

fresh sea-urchin and scallop sashimi served with jellied dashi sauce

and

blanched sea-bream with condiments and dipping ponzu sauce

Grilled Dish

pike-conger, matsutake mushroom, sweet green pepper and season's new ginkgo nuts
grilled in a fragrant *hoba* (Japanese big-leaf magnolia's leaf)
served with ponzu dipping sauce and *kabosu* citrus

Deep-Fried Dish

a deep-fried butterbur fish served with our special sweet & sour sauce
garnished with lotus-root, grape and walnut

Chef's comment: please enjoy the the whole fish from the head to tail. I love the crispness of the bones, too.

Main Dish

your choice of:

shark fin simmered in our special oyster sauce
served on chawan-mushi (savoury egg custard) filled with nameko mushrooms and tofu milk skin

or

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)

or

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

or

oven-baked wagyu sirloin and shimeji mushrooms in an apple
with our special *sansho*-pepper miso sauce

Rice and noodle Dish

your choice of:

kamameshi of the day: flavoured steamed rice with chef's choice of the day
prepared in an iron cocotte accompanied with fragrant *akadashi* miso soup

or

Sanuki udon (wheat noodles) served either hot or cold

or

Michiba style hot and sour soup noodles

or

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

or

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

or

rice-porridge with soft-shelled turtle

Dessert

dessert of the day