

五法膳

Goho-zen

¥3,000

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

秋の白和え最中

mini wafer cake filled with fruits of the season: grape and persimmon, tossed with tofu sesame cream

鯧有馬煮

sun-dried herring simmered with fragrant Arima sansho pepper

本日のメ寿司

shimezushi: sushi with kelp-marinated fish of the day

いくら茶碗蒸し

new salmon-roe in thick bonito broth served on chawan-mushi (savory egg custard)

御椀

Soup

秋の茸汁

mushroom soup of the season with deep-fried free-range chicken ball served in bonito broth with seared leek and yuzu peel

地鶏つみれ、柚子

御膳

Main Course

本日の御作り

sashimi of the day

*

真鱈蕪蒸し

cod steamed with grated turnip filled with ginkgo nuts and lily bulb served with thick bonito broth and wasabi

銀杏、百合根 山葵、銀あん

*

和風とまとグラタン

oven-baked tomato gratin with prawn, whelk, taro and cheese

海老、粒貝、里芋他

食事

Rice and Noodle Dish

お好みで

your choice of:

さぬきうどん温又は冷

Sanuki udon (wheat noodles) served either hot or cold

又は

or

赤出しご飯

steamed rice served with fragrant miso soup (akadashi)

又は

or

ミニ・ロービー丼

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

*a half portion of the one served in main course of Roast-beef Bowl Lunch