

前菜

チーズ黄金焼

秋の白和え最中

鯨有馬煮

本日のメ寿し

いくら茶碗蒸し

御椀

錦大根 里芋、蟹、柚子

刺身

鮮魚三種氷盛り
あしらい色々

焼物

鯖自慢煮 木の子ソース

揚物

恵保鯛唐揚げ
酢とりあん掛け

強肴

お好みで
和牛ローストビーフ

真鱈ちり蒸し

食事

お好みで
さぬきうどん 温・冷

又は

酸辛湯麺

又は

糠鯖茶漬

又は

赤出しごはん

又は

ミニ・ローストビーフ丼

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

mini wafer cake

filled with persimmon, chestnut, and shimeji mushroom, tossed with tofu sesame cream

sun-dried herring simmered with fragrant Arima sansho pepper

shimezushi: sushi with kelp-marinated fish of the day

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

Soup

soup of the autumn colours:

snow crab, taro, *donko* shiitake, tofu-milk-skin and yuzu peel

served visible through a thinly sliced daikon in delicate bonito consommé

Sashimi

three kinds of sashimi of the season
served with condiments

Grilled Dish

our special simmered & grilled Spanish mackerel served on autumn mushroom sauce

Deep-fried Dish

deep-fried whole *e-bo-dai* (Japanese butterfish)
served with our special sweet & sour sauce
garnished with vegetables of the season

Main dish

your choice of:

tender Japanese beef prepared roast beef style served with yuzu citrus and wasabi,
garnished with vegetable salad tossed with our special truffle dressing

or

cod & its soft roe, oyster, tofu, daikon, mizuna greens, and leek steamed on kelp in a hot-pot
served with ponzu (Japanese citrus infused dipping soy sauce) and condiments

Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

Michiba style hot and sour noodle soup

or

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

or

steamed rice served with fragrant akadashi miso soup

or

tender Japanese beef prepared roast beef style,
served thinly sliced on steamed rice with sweet-soy sauce * (+ ¥1,000)

Dessert

dessert of the day