

Hors d'oeuvre

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

butterbur fish grilled with yuzu and white miso

seared sesame & kudzu cake

home-made bottarga sushi

blowfish, its skin and ginger in aspic

herring roe nested on kelp

Alaskan pink shrimp

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

Soup

buckwheat noodles and tofu-milk skin in bonito and soy broth
served with tilefish, morel mushrooms, green onion and yuzu

Sashimi

Today's best three kinds of sashimis, served with condiments

Deep-Fried Dish

deep-fried autumn delicacies:

chestnuts, baby taro, ginkgo nuts, lotus root, sweet potatoes, pumpkin and shiro-ebi
served with home-made shiokara powder

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

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

Rice and noodle Dish

your choice of:

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

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

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

rice-porridge of the day

Dessert

dessert of the day