

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

河豚皮煮凍り

blowfish-skin and ginger in aspic

太刀魚棒寿し

marinated scabbard-fish sushi

筍土佐煮、菜の花

bamboo shoot simmered with shaved sun-dried bonito garnished with rape buds

あん肝茶碗蒸し

anglerfish foie gras served on chawan-mushi (savoury egg custard)

丼物

**Main Course**

ローストビーフ丼

tender Japanese beef prepared roast beef style,  
served thinly sliced on steamed rice with sweet-soy sauce

生野菜、味噌汁

accompanied with side salad

and

fragrant miso soup (akadashi)

水菓子

**Dessert**

本日のデザート

dessert of the day