

前菜

チーズ黄金焼

河豚皮煮凍り

太刀魚棒寿し

筍土佐煮、菜の花

あん肝茶碗蒸し

御椀

牡蠣糎薯 蕪すり流し
あみ茸、芽蕪、柚子

刺身

お好みで

鮮魚二種盛り

又は

焼カルパッチョ

焼物

包み焼 甘鯛、粒貝、海老
酒盗香煎

煮物

蓮蒸し 焼穴子、蟹
べっこうあん

食事

お好みで

さぬきうどん温又は冷

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

blowfish-skin and ginger in aspic

marinated scabbard-fish sushi

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

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

Soup

oyster fishcake, ami-take mushrooms, and baby turnip
served in grated turnip soup flavoured with yuzu

Sashimi

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

Grilled Dish

tilefish, whelk and prawn wrapped and grilled in a lotus leaf,
served with our special shiokara powder

Steamed Dish

conger-eel and snow crab grilled with grated lotus root,
served with thick bonito broth

Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

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

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