

前菜

Hors d'Oeuvre Plate

うるか石焼き

uruka (preserved ayu-roe) dressed with seafood of the day,
served on a hot-stone

大山地鶏黒酢

roasted free-range chicken from Dai-sen
with black vinegar and red-miso sauce

チーズ黄金焼

grilled cheese aged in miso

アボカド味噌漬

avocado marinated in miso

子持ち昆布

herring roe nested on kelp

生雲丹一口握り

fresh sea-urchin sushi

鮑酒蒸し

abalone steamed with sake

御椀

Soup

湯葉蕎麦 焼甘鯛、
あみ茸、青葱、柚子

grilled tilefish, fresh soy-milk-skin, and buckwheat noodles
served in soy flavoured bonito-broth with amitake mushrooms
topped with julienned spring onion and yuzu peel

刺身

Sashimi

敷松前 紅葉鯛薄造り
すだち、山葵

delicately sliced tai (sea-bream) sashimi marinated in kelp
served with sudachi citrus and wasabi

煮物

Simmered Dish

秋なすび のど黒煮付
小蕪、おくら、木の芽

aubergine of the season deep-fried and simmered with fish-sauce and soy broth,
assorted with simmered rosy-sea-bass and lightly simmered baby turnip and okra

揚物

Deep-fried Dish

いくら餡掛け 胡麻豆腐
新小芋、海老、蛸、銀杏

deep-fried prawn, octopus, and baby taro on gomadofu (kudzu-jellied ground sesame)
covered with salmon roe of the season in thick broth, scattered with ginkgo nuts

強肴

お好みで
活魚料理色々

又は
鱸ひれ茶碗

又は
鮑料理

又は
和牛炙り石蒸し

又は
和牛ローストビーフ

食事

お好みで

糠鯖茶漬

又は
松茸釜飯

又は
麺類色々 讃岐うどん
温・冷

又は
麺類色々 酸辛湯麺

又は
麺類色々 カレーうどん

又は
すっぽん雑炊

又は
すっぽん素麺

水菓子

無花果ゼリー

嶺岡豆腐

Main Dish

your choice of:
fish of the day

or

shark fin simmered in our special oyster sauce
served on chawan-mushi (savoury egg custard) filled with tofu milk skin

or

sliced abalone soused with fish sauce ready to sizzle
on a hot stone at your table

or

grilled tender Japanese beef and vegetables steamed
on a hot stone at your table, served with two sauces: tofu-cheese and citrus soy

or

tender Japanese beef prepared roast beef style served with vegetables

Rice and Noodle Dish

your choice of:

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

or

mixed rice with fragrant matsutake mushroom of the season, cooked in an iron cocotte
accompanied with akadashi miso soup and pickles

or

Sanuki wheat noodles (udon) served either hot or cold

or

Michiba style hot and sour soup noodles

or

Michiba style "curry udon", wheat noodles
served in bonito consommé, curry flavoured

or

rice-porridge with soft-shelled turtle simmered in its soup, flavoured with ginger juice

or

Japanese vermicelli with soft-shelled turtle in its soup, flavoured with ginger juice

Dessert

jellied fig compote with yogurt sauce

and

mineoka tofu: kudzu-jellied cream and cheese,
served with fresh fruits of the day and Japanese pear sauce