

**前菜** ぼんぼり燈し

*Hors d'Oeuvre Plate*

姫さざえ旨煮

simmered baby turban shell

鯛おから漬

sardine fermented in tofu pulp

さくら寿し

sushi with kelp marinated sea-bream and cherry blossom

蔭のとうチーズ揚

deep-fried butterbur shoot filled with cream cheese

海老サフラン寄せ

kuruma-prawn on yam paste set in saffron jelly cube

ほたる烏賊

firefly squid with spicy vinegar miso

うるか石焼き

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

**御椀**

*Soup*

蛤糲薯 わらび、うど、木の芽

clam fishcake, blacken, and udo stalk in delicate bonito consommé flavoured with kinome

**造里** 竹筒に雪花一枝

*Sashimi*

桜鯛、鮪、烏賊  
あしらい一通り、山葵正油

sea-bream, tuna and squid served with condiments

**焼物**

*Grilled Dish*

鶯焼き 海老、帆立、椎茸、アボガド、トマト

spring delicacies: prawn, scallops, shiitake, avocado and tomato oven-baked with our special béchamel cheese sauce with leek

**煮物**

*Simmered Dish*

春鯖 春香煮 竹の子、若芽、木の芽

Spanish mackerel simmered in low temperature served with bamboo shoot, wakame seaweed, and rape buds, each cooked separately, topped with fragrant kinome herb

**強肴**

*Main Dish*

お好みで

*your choice of:*

活魚料理色々

fish of the day, either salt-grilled, deep-fried or steamed on kelp

or

和牛料理色々

Japanese beef dish of the day

or

鮑石焼き

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

or

鱻ひれ茶碗蒸

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

**食事**

*Rice and Noodle Dish*

お好みで

*your choice of:*

すっぽん雑炊

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

or

糠鯖茶漬

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

or

筍釜飯

flavoured steamed rice with bamboo shoot prepared in an iron cocotte  
accompanied with fragrant akadashi miso soup

or

讃岐うどん 温 又は 冷

Sanuki wheat noodles (udon) served either hot or cold

or

酸辛湯麺

Michiba style hot and sour soup noodles

or

ろくさん風 カレーうどん

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

**水菓子**

*Dessert*

季節のフルーツジュレ

jellied seasonal fruit salad and apple sorbet  
served in sanpokan citrus cup

served with

和もの一品

Japanese sweet of the day