

座附

*amuse-bouche*

鰐吸

a grilled blowfish fin served in bonito consommé

祝肴

*Hors d'Oeuvre Plate*

一、鮑柔煮

sake-steamed abalone on daikon

一、サフラン海老

kuruma-prawn on yam paste set in a saffron jelly cube

一、うるか石焼き 甘エビ

Alaskan shrimp dressed with ayu-riverfish roe grilled on a hot lava-stone

一、紅白なます

juliened daikon and red-carrot salad

一、黒豆

sweet simmered black beans

一、芹バラ子と和へ

dropwort dressed with herring roe

一、松風チーズ

cream cheese aged in miso

一、生子茶振り

sea cucumber blanched in roasted tea and marinated in vinegared broth

椀盛

*Soup*白味噌仕立て 河豚津久根  
どんこ、小蕪、結柚子a blowfish dumpling, sliced bottarga, turnip, red carrot and shiitake  
served in white miso pottage

造り

*Sashimi*松竹飾り 本鰯 小巻河豚  
他、二種正油assorted sashimi for the new year:  
blowfish rolled with monkfish liver and chives, and tuna  
served with 2 sauces

家貴物

*Grilled Dish*紙包み 鮫鯉じいさん焼  
しめじ、菜の花、針柚子monkfish and its entrails, rape buds, scallions, daikon and shimeji mushrooms,  
wrapped and cooked in a oven-paper with shiokara fermented sauce

箸洗い

*Refreshment*

大根ソーダ

grated daikon, honey and lemon served with sparkling water

強肴

*Main Dish*

お好みで

*your choice of:*

活魚料理 焼、揚、蒸し

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

or

鱸ひれ白菜

shark fin simmered with our special oyster sauce  
served on Chinese cabbage with thick chicken broth

or

和牛ローストビーフ

tender Japanese beef prepared roast beef style  
served with vegetables

食事

*Rice and Noodle Dish*

お好みで

*your choice of:*

糠鯖茶漬

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

or

本日の釜飯

kamameshi mixed rice of the day

or

讃岐うどん 温・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

or

河豚雑炊

blowfish rice-porridge

水菓子

*Dessert*

三宝柑盛り

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

季節のフルーツジュレ