63 Mutsumi Course Menu

October 2019

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

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*

揚物 Deep-fried Dish

いくら餡掛け　葛豆腐
新小芋、海老、蛸、銀杏
deep-fried prawn, octopus, and baby taro
on *goma-dofu* (kudzu-jellied ground sesame)
covered with salmon roe in thick bonito broth, scattered with gingko nuts

63 Mutsumi Course Menu

October 2019

強肴 お好みで 活魚料理色々	**Main Dish** *your choice of:* fish of the day
	or
鱶ひれ白菜	shark fin simmered in our special oyster sauce served on simmered Chinese cabbage with chicken broth
	or
和牛ローストビーフ	tender Japanese beef prepared roast beef style, served with vegetables
食事 お好みで	**Rice and Noodle Dish** *your choice of:*
糠鯖茶漬	mackerel aged 3 years in rice bran (nuka-saba) on rice served with light dashi broth
又は	or
松茸釜飯	mixed rice with fragrant matsutake mushroom of the season, accompanied with akadashi miso soup and pickles
又は	or
麺類色々　讃岐うどん 温・冷	Sanuki wheat noodles (udon) served either hot or cold
又は	or
麺類色々　酸辛湯麺	Michiba style hot and sour soup noodles
又は	or
麺類色々　カレーうどん	Michiba style "curry udon", wheat noodles served in bonito consommé, curry flavoured
又は	or
すっぽん雑炊	rice-porridge with soft-shelled turtle simmered in its soup, flavoured with ginger juice
又は	or
すっぽん素麺	Japanese vermicelli with soft-shelled turtle in its soup, flavoured with ginger juice
水菓子	**Dessert**
無花果ゼリー	jellied fig compote with yogurt sauce