

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

落のとうチーズ揚

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

煮物

Simmered Dish

春鱈 春香煮 竹の子、
若芽、木の芽

Spanish mackerel simmered in low temperature, and 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

or

和牛ローストビーフ

tender Japanese beef prepared roast beef style
served with vegetables

or

鱧ひれ白菜

shark fin simmered with our special oyster sauce

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

又は

or

糠鯖茶漬

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

又は

or

筍釜飯

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

又は

or

讃岐うどん 温 又は 冷

Sanuki wheat noodles (udon) served either hot or cold

又は

or

酸辛湯麺

Michiba style hot and sour soup noodles

又は

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**

季節のフルーツジュレ

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