

ローストビーフ丼

Roast-beef Bowl Lunch

¥3,000

前菜

**Hors d'oeuvre**

新しいくら茶碗蒸し

season's new salmon roe in thick bonito broth served on chawan-mushi

子持ち鮎山椒煮

ayu river-fish heavy with roe simmered with sansho pepper

黄金チーズ

grilled cheese aged in saikyo-miso

菊菜浸し、本しめじ

hon-shimeji mushroom, crown daisy and chrysanthemum petals  
soused in bonito broth

秋の白和え最中

mini wafer cake filled with prawn, donko shiitake, persimmon and soy-cream

本日の笹巻き寿し

sushi of the day rolled with bamboo leaf

丼物

**Main Course**

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tender Japanese beef prepared roast beef style,  
served thinly sliced on steamed rice with sweet-soy sauce

生野菜、赤出し

accompanied with side salad and fragrant miso soup (akadashi)

水菓子

**Dessert**

本日のデザート

dessert of the day