

五法膳

Goho-zen

¥3,000

**前菜**

黄金チーズ

焼牡蠣 グリーンソース

春キャベツとやりいか

姫ちらし寿し

白和え最中

**御椀**蛤糲薯 蕪すり流し、  
わらび、柚子**御膳**

めじ鮪 オリエンタルソース

浅月

\*

鯖唐揚げ 青のりあん

\*

牛大根 筍、菜の花

**食事**

お好みで

赤出しと御飯

又は

讃岐うどん温又は冷

又は

冷し胡麻だれうどん

又は

ミニ・ローストビーフ丼

**水菓子**

本日のデザート

**Hors d'oeuvre**

grilled cheese aged in saikyo-miso

grilled oyster with green sauce

spring cabbage pickled with salted rice malt  
served with spear squid and salmon roe

mini chirashi sushi

sun-dried persimmon, shiitake, and firefly squid with sesame-soy cream  
sandwiched in wafers**Soup**clam fishcake and bracken served in turnip and spinach potage  
flavoured with yuzu**Main Course**

young tuna sashimi served with oriental sauce

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deep-fried Spanish mackerel with green seaweed sauce

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tender simmered daikon and Japanese beef cheek with egg yolk sauce  
garnished with bamboo shoot, rape buds and wasabi**Rice and Noodle Dish**

your choice of:

steamed rice served with fragrant akadashi miso soup

or

Sanuki wheat noodles (udon) served either hot or cold

or

chilled udon (wheat noodles) served in sesame and soy flavoured broth

or

tender Japanese beef prepared roast beef style,  
served thinly sliced on steamed rice with sweet-soy sauce \* (+ ¥1,000)**Dessert**

dessert of the day