

前菜	Hors d'oeuvre
新しくら茶碗蒸し	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 soured in bonito broth
秋の白和え最中	mini wafer cake filled with prawn, donko shiitake, persimmon and soy-cream
本日の笹巻き寿司	sushi of the day rolled with bamboo leaf
御椀	Soup
松茸土瓶蒸し 焼甘鯛、海老	DOBIN-MUSHI steamed tea-pot soup: matsutake mushroom, kuruma-prawn, grilled tilefish and mitsuba herb served in delicate bonito consommé steamed in traditional dobin pot, served with sudachi citrus
刺身	Sashimi
鮮魚三種水盛り あしらい色々	selected three kinds of sashimi of the season
焼物	Grilled Dish
蓮の葉包み焼き 秋やさい色々 かます一夜干し	grilled overnight-air-dried barracuda, garnished with the vegetables of the season: pumpkin, baby taro and lotus root wrapped in a lotus leaf
揚物	Deep-fried Dish
恵保鯛唐揚げ 酢どりあん掛け	deep-fried e-bo-dai (Japanese butterfish) served with our special sweet & sour sauce
強肴	Main Dish
お好みで	your choice of:
和牛淋子釜焼き 山椒みそ	deep-fried Japanese beef, apple, millet starch-cake and shimeji mushrooms oven-baked in an apple cup, served with sansho-miso sauce
又は	or
真鯛塩焼き 潮ソース	soft-grilled red snapper served with ushio fish and butter sauce
食事	Rice and Noodle Dish
お好みで	your choice of:
赤出しと御飯	steamed rice served with fragrant akadashi miso soup
又は	or
糠鯖茶漬	mackerel aged 3 years in rice bran on rice with light dashi broth
又は	or
冷し胡麻だれうどん	chilled udon (wheat noodles) served in sesame and soy flavoured broth
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 noodle soup
又は	or
湯葉あんかけ御飯	soft yuba (tofu milk skin) on steaming rice, served with grated ginger and thick bonito broth
又は	or
ミニ・ローストビーフ丼	tender Japanese beef prepared roast beef style, served thinly sliced on steamed rice with sweet-soy sauce * (+ ¥1,000)
水菓子	Dessert
本日のデザート	dessert of the day