

## 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

姫ちらし寿司

白和え最中

## 御椀

春の沢煮椀 焼甘鯛、胡椒

## 刺身

鮮魚三種盛り あしらい色々

## 揚物

羽衣揚げ 筍、こごみ、空豆、  
稚鮎、すだち

## 蒸物

地鶏塩蒸し 新若メ、玉葱

## 口直し

胡麻豆腐

## 強肴

お好みで

和牛ローストビーフ

又は

鯖酒焼き

## 食事

お好みで

糖鯖茶漬

又は

赤出しと御飯

又は

麺類色々 - 讃岐うどん温又は冷

又は

麺類色々 - 冷し胡麻だれうどん

又は

生湯葉餡掛け御飯

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

grilled tilefish and julienned spring vegetables served in delicate bonito consommé, sawani-style

## Sashimi

selected three kinds of sashimi of the season, served with condiments

## Deep-fried Dish

deep-fried bamboo shoot, fiddlehead fern, broad beans and baby ayu river fish wrapped in rice paper served with shiokara powder and sudachi citrus to flavour

## Steamed Dish

free-range chicken steamed with the delicacies of the season: wakame seaweed, spring onion, Chinese cabbage, green beans, watercress and hassaku citrus, covered with thickened dashi broth

## entremets

goma-tofu (sesame and soy-bean jelly)

## Main Dish

your choice of:

tender Japanese beef prepared roast beef style,  
garnished with crown daisy salad with Parmesan, white asparagus, and rape shoot.

or

Spanish mackerel grilled with sake, garnished with deep-fried tofu, spinach, and lotus root chips

## Rice and Noodle Dish

your choice of:

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

or

plain 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

nama-yuba (soft tofu-milk-skin) on steamed rice, served with grated ginger and thick bonito 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