

旬彩膳

Shunsai-zen

¥4,500

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

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

御椀

蛤糝薯 蕪すり流し、
わらび、柚子

Soup

clam fishcake and bracken served in turnip and spinach potage
flavoured with yuzu

刺身

お好みで

鮮魚二種盛り

又は

活魚焼カルパッチョ

Sashimi

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad topped with fresh vegetables,
drizzled with truffled dressing

揚物

羽衣揚げ 筍、こごみ、
空豆、稚鮎、すだち

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

蒸物

地鶏塩蒸し 新若メ、玉葱

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

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

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)

水菓子

本日のデザート

Dessert

dessert of the day