ローストビーフ丼 Roast-beef Bowl Lunch ¥3,000

先附

amuse-gueule

瀧川豆腐 美味出し、 青柚子 Takigawa style tofu set with agar-agar served with bonito-soy dipping sauce sprinkled with yuzu zest

前菜

Hors d'oeuvre

a selection of seasonal delicacies

黄金チーズ grilled cheese aged in Saikyo-miso

fig of the season dressed with sesame miso

simmered baby turban-shell

tender simmered octopus

cherry tomato marinated in red wine

姫さざえ美味煮

いちじく胡麻味噌

真蛸柔らか煮

生野菜、赤出し

鬼灯宿 とまとワイン漬け

丼物

Main Course

ローストピーフ井 tender Japanese beef prepared roast beef style, served thinly sliced on steamed rice with sweet-soy sauce

accompanied with side salad and fragrant miso soup (akadashi)

水菓子

白桃ゼリー ラズベリー

Dessert

jellied peach compote