

五法膳

Goho-zen

¥3,000

先附

瀧川豆腐 美味出し、
青柚子

amuse-gueule

Takigawa style tofu set with agar-agar served with bonito-soy dipping sauce
sprinkled with yuzu zest

前菜

黄金チーズ

いちじく胡麻味噌

姫ささえ美味煮

真蛸柔らか煮

鬼灯宿 とまとワイン漬け

Hors d'oeuvre

a selection of seasonal delicacies

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

御椀

鱧葛打ち 順才、冬瓜、
三ツ葉

Soup

pike-conger of the season served in bonito consommé
garnished with water-shields, gourd-melon, and mitsuba-herb

御膳

本日の御造り

丸茄子田楽焼 活魚 海老
くるみ

太刀魚と夏野菜 卸し出し

Main Course

sashimi of the day

*

maru-nasu aubergine grilled with ginger flavoured miso
garnished with fish of the day, prawn, and crushed walnut

*

deep-fried scabbard fish and summer vegetables
served with soy-flavoured grated daikon sauce

食事

お好みで

赤出しと御飯

讃岐うどん温又は冷

冷し胡麻ダレうどん

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) tossed with sesame sauce and condiments

or

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

水菓子

白桃ゼリー ラズベリー

Dessert

jellied peach compote