

前菜

黄金チーズ

鮑酒蒸し

本日の笹巻き寿司

鱧と鮎うるか石焼き

車海老サフラン寄せ

海そうめん、美味酢

干鰯酢浸し 新銀杏

Hors d'Oeuvre Plate

grilled cheese aged in miso

abalone steamed tender with sake

sushi of the day, rolled with bamboo leaf

pike conger dressed with egg-yolk & uruka (preserved ayu-roe) served on a hot-stone

prawn and yam paste set in saffron jelly cube

umizoumen seaweed served in vinegared broth

grilled sun-dried mackerel soured in vinegar broth, and season's new ginkgo nuts

御椀

すっぽんタピオカ万頭

芽葱、花筏葱、露生姜

Soup

tapioca dumpling filled with soft-shelled turtle meat

served in soft-shelled turtle consommé,

garnished with gelatinous water-shields, leek and leek sprouts,

and a dash of ginger juice

刺身

氷台盛り 三種

鰹、白身、季節の魚

あしらい一通り

Sashimi

an assortment of three kinds of sashimi :

bonito, whitefish and the sashimi the day, served with condiments

焼物

溶岩石にて

海鮮叩き 松前焼き

海老、活蛸、白身魚

玉葱、とまと、酢立、

エストラゴン

Grilled Dish

strips of prawn, octopus, whitefish of the day, onion and tomato,

dressed with egg-yolk and grilled, flavoured with sudachi citrus and tarragon served

hot on kelp on a lava stone

煮物

涼味 鮎素麺

茄子、おくら、蓼葉

美味出汁、青柚子

Simmered Dish

simmered ayu river fish, deep-fried and simmered aubergine and okra

served with chilled Japanese vermicelli in bonito-soy broth

flavoured with green-yuzu citrus, and smartweed leaf

強肴

お好みで

鱻ひれ茶碗蒸し

和牛炙り石蒸し

ローストビーフ

活魚料理色々

鮑いしる焼き

食事

お好みで

本日の雑炊

又は

糠鯖茶漬

又は

讃岐うどん 温・冷

又は

酸辛湯麺

又は

カレーうどん

又は

鮎釜飯

水菓子

季節のフルーツジュレ

和もの一品

Main Dish

your choice of:

shark fin simmered in our special oyster sauce
served on chawan-mushi (savoury egg custard) filled with tofu milk skin

or

grilled tender Japanese beef and vegetables
steamed on a hot stone at your table,
served with two sauces: tofu-cheese and citrus soy

or

tender Japanese beef prepared roast beef style served with vegetables

or

fish of the day

or

sliced abalone soured with fish sauce
ready to sizzle on a hot stone at your table

Rice and Noodle Dish

your choice of:

rice-porridge of the day

or

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

or

Sanuki wheat noodles (udon) served either hot or cold

or

Michiba style hot and sour soup noodles

or

Michiba style "curry udon",
wheat noodles served in bonito consommé, curry flavoured

or

mixed rice cooked with aye river-fish of the season in an iron cocotte accompanied
with fragrant akadashi miso soup and pickles

Dessert

seasonal fruit salad served on apple sorbet with lemon-honey jelly
served with

Japanese sweet of the day