

前菜	Hors d'oeuvre
白和え最中	mini wafer cake filled with prawn, green bean and soy-cream
丸茄子鮎味噌	grilled marunasu aubergine topped with ayu-roe & miso paste
合鴨コース梅淋子	roasted aigamo duck with plum and apple sauce
黄金チーズ	grilled cheese aged in saikyo-miso
ぶどう唐揚げ	deep-fried grape
冷し唐黍スープ	chilled corn soup with season's delicacies
御椀	Soup
梅津久根と活鱧葛打ち	yam dumpling flavoured with salt-pickled plum and pike-conger served in delicate bonito consommé, garnished with refreshing green yuzu peel
刺身	Sashimi
鮮魚三種氷盛り あしらい色々	selected three kinds of sashimi of the season
焼物	Grilled Dish
海鮮叩き寄せ チーズ風味 白身魚、海老	strips of prawn and whitefish of the day, dressed with egg-yolk and grilled, garnished with sweet green pepper and sweet potato served hot on kelp on sizzling lava stone
煮物	Simmered Dish
竹筒盛り 冷し煮物 南瓜、どんこ、オクラ	assorted simmered seafood and vegetables in jellied bonito consommé, served chilled in a bamboo cylinder
強肴	Main Dish
お好みで	your choice of:
和牛ステーキ	beef stake of the maison
又は	or
甘鯛鱗焼き	grilled tilefish with crispy scales
食事	Rice and Noodle Dish
お好みで	your choice of:
赤出しと御飯	steamed rice served with fragrant akadashi miso soup
又は	or
糠鯖茶漬	mackerel aged 3 years in rice bran on rice with light dashi broth
又は	or
冷し胡麻だれうどん	chilled udon (wheat noodles) served in sesame and soy flavoured broth
又は	or
麺類色々 讃岐うどん 温・冷	Sanuki wheat noodles (udon) served either hot or cold
又は	or
麺類色々 酸辛湯麺	Michiba style hot and sour noodle soup
又は	or
ミニ・ローストビーフ丼	tender Japanese beef prepared roast beef style, served thinly sliced on steamed rice with sweet-soy sauce * (+ ¥1,000)
水菓子	Dessert
本日のデザート	dessert of the day