

<b>前菜</b>	<b>Hors d'oeuvre</b>
南瓜スープ	chilled pumpkin soup with seaweed jelly
もろこし津久根	deep-fried prawn fishball filled with corn of the season
黄金チーズ	grilled cheese aged in saikyo-miso
かます棒寿し	lightly grilled barracuda sushi
海そうめん	umizomen seaweed with vinegar broth
蒸鶏豆腐よう	steamed chicken breast with tofu cheese sauce
<b>御椀</b>	<b>Soup</b>
相並葛打ち 松茸、すだち	fat-greenling and matsutake mushroom of the season served in delicate bonito consommé, flavoured with refreshing sudachi citrus
<b>刺身</b>	<b>Sashimi</b>
鮮魚三種盛り 紅葉鯛 他いろいろ	autumn red snapper and selected three kinds of sashimi of the season, served with condiments
<b>焼物</b>	<b>Grilled Dish</b>
甘鯛鱗焼き 蛇腹胡瓜 銀杏	grilled tilefish with crispy scales, garnished with cucumber and ginkgo nuts
<b>揚物</b>	<b>Deep-fried Dish</b>
里芋豊年万頭 合鴨、海老	deep-fried duck and taro dumpling filled with prawn topped with julienned leek and grated ginger
<b>強肴</b>	<b>Main Dish</b>
お好みで	your choice of:
一、牛ロース朴葉焼き	grilled Japanese beef steak and vegetables rolled with fragrant hoba leaf, served with two sauces: sweet soy and miso with tofu cheese
又は	or
一、鱧松前蒸し	steamed pike-conger, vegetables of the season, mushrooms and yuba (tofu milk skin) served with ponzu dipping sauce
<b>食事</b>	<b>Rice and Noodle Dish</b>
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
湯葉あんかけ御飯	tofu milk skin served with thick bonito broth and grated ginger on rice
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)
<b>水菓子</b>	<b>Dessert</b>
本日のデザート	dessert of the day