

前菜

*Hors d'Oeuvre Plate*

黄金チーズ

grilled cheese aged in miso

子持ち鮎山椒煮

ayu river-fish heavy with roe simmered with sansho pepper

新いくら正油漬

season's new salmon roe, soy marinated

舞茸菊花浸し

maitake mushroom soused in bonito broth with chrysanthemum petals

床節山葵風味

tokobushi mini abalone grilled with wasabi & soy sauce

鮎うるか石焼き

Alaskan pink shrimp dressed with egg-yolk & uruka (preserved ayu-roe)  
served on a hot-stone

真蛸ワイン煮

octopus simmered with red wine

御椀

*Soup*

お好みで

your choice of:

月見に因み

Full-Moon *Suppon* Soup:

すっぽん白玉万頭

soft-shelled-turtle filled in a round rice-flour-dumpling

冬瓜、すすき葱、露生姜

served in delicate soft-shelled-turtle consommé  
garnished with gourd melon and chives, sprinkled with ginger juice

刺身

*Sashimi*

能登ガラス盛り

an assortment of three kinds of sashimi of the season :

戻りかつを 紅葉鯛

bonito, red-snapper and bigfin-reef-squid, served with condiments

青利烏賊 あしらい色々

揚物

*Deep-fried Dish*

愛媛より 恵保鯛唐揚げ

deep-fried whole butterfish from Ehime, served with our sweet & sour sauce,  
garnished with burdock, walnut and grapes

蓮根、くるみ、ぶどう、

酢取り餡掛け

煮物

*Simmered Dish*

秋の香 松茸土瓶蒸し

DOBIN-MUSHI steamed tea-pot soup:

鱧、車海老、三つ葉、す

matsutake mushroom, pike-conger, kuruma-prawn and mitsuba herb

だち

in delicate bonito consommé steamed in traditional dobin pot,  
served with sudachi citrus

強肴

お好みで  
活魚料理色々

又は  
鱧ひれ茶碗蒸し

又は  
鮑石焼き

又は  
牛炙り石蒸し

又は  
和牛ローストビーフ

食事

お好みで  
糠鯖茶漬

又は  
本日の釜飯

又は  
麺類色々 讃岐うどん  
温・冷

又は  
麺類色々 酸辛湯麺

又は  
麺類色々 カレーうどん

もづく雑炊

水菓子

無花果ゼリー

和もの一品

*Main Dish*

*your choice of:*  
fish of the day

or

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

or

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

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

*Rice and Noodle Dish*

*your choice of:*

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

or

mixed rice of the day cooked in an iron cocotte accompanied with fragrant akadashi  
miso soup and pickles

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

modzuku seaweed served on rice-porridge, flavoured with ginger juice

*Dessert*

jellied fig compote with yogurt sauce  
served with

a Japanese sweet of the day