

前菜

黄金チーズ

子持ち鮎山椒煮

新しいくら正油漬

舞茸菊花浸し

床節山葵風味

鮎うるか石焼き

真蛸ワイン煮

Hors d'Oeuvre Plate

grilled cheese aged in miso

ayu river-fish heavy with roe simmered with sansho pepper

season's new salmon roe, soy marinated

maitake mushroom soured in bonito broth with chrysanthemum petals

tokobushi mini abalone grilled with wasabi & soy sauce

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

octopus simmered with red wine

御椀

お好みで

月見に因み すっぽん白玉万頭
冬瓜、すすき葱、露生姜

Soup

your choice of:

Full-Moon Suppon Soup:

soft-shelled-turtle filled in a round rice-flour-dumpling
served in delicate soft-shelled-turtle consommé

garnished with gourd melon and chives, sprinkled with ginger juice

刺身

能登ガラス盛り

戻りかつを 紅葉鯛 青利烏賊
あしらい色々

Sashimi

an assortment of three kinds of sashimi of the season : bonito, red-snapper
and bigfin-reef-squid, served with condiments

揚物

愛媛より 恵保鯛唐揚げ

蓮根、くるみ、ぶどう、酢取り
餡掛け

Deep-fried Dish

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

強肴

お好みで

活魚料理色々

Main Dish

your choice of:

fish of the day

or

shark fin simmered in our special oyster sauce
served on simmered Chinese cabbage with chicken broth

or

tender Japanese beef prepared roast beef style, served with vegetables

鱈ひれ白菜

和牛ローストビーフ

食事

お好みで

糠鯖茶漬

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

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

又は

もづく雑炊

水菓子

Dessert

無花果ゼリー

jellied fig compote with yogurt sauce

ヨーグルトソース