

五法膳

Goho-zen

¥3,000

## 前菜

南瓜スープ、生のりジュレ  
 もろこし津久根  
 黄金チーズ  
 かます棒寿し  
 海そうめん  
 蒸鶏豆腐よう

## Hors d'oeuvre

chilled pumpkin soup with seaweed jelly  
 deep-fried prawn fishball filled with corn of the season  
 grilled cheese aged in saikyo-miso  
 lightly grilled barracuda sushi  
 umizomen seaweed with vinegar broth  
 steamed chicken breast with tofu cheese sauce

## 御椀

本日の御椀

## Soup

soup of the day

## 御膳

戻り鰹 卸しポン酢

\*

焼秋野菜  
 南京、小芋、椎茸、丸十  
 酒盗香煎

\*

鱸と無花果 揚げおろし煮  
 針葱、露生姜

## Main Course

autumn bonito sashimi served with grated daikon & ponzu dipping sauce

\*

grilled autumn vegetables : pumpkin, shiitake, baby taro, and sweet potato  
 sprinkled with home-made shiokara powder

\*

deep-fried sea-bass and fig garnished with julienned leek and ginger juice

## 食事

お好みで

赤出しと御飯

讃岐うどん温又は冷

冷し胡麻ダレうどん

ミニ・ローストビーフ丼

## Rice and Noodle Dish

your choice of:

steamed rice served with fragrant akadashi miso soup

or

Sanuki wheat noodles (udon) served either hot or cold

or

chilled udon (wheat noodles) served in sesame and soy flavoured broth

or

tender Japanese beef prepared roast beef style,  
 served thinly sliced on steamed rice with sweet-soy sauce \* (+ ¥1,000)

## 水菓子

トマトジュレ  
 ヨーグルトソース

## Dessert

jellied tomato with yogurt sauce