

前菜	Hors d'oeuvre
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
御椀	Soup
相並葛打ち 松茸、すだち	pike-conger and matsutake mushroom of the season served in delicate bonito consommé, flavoured with refreshing sudachi citrus
刺身	Sashimi
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
焼物	Grilled Dish
甘鯛鱗焼き 蛇腹胡瓜 銀杏	grilled tilefish with crispy scales, garnished with cucumber and ginkgo nuts
揚物	Deep-fried Dish
里芋豊年万頭 合鴨、海老	Deep-fried taro dumpling filled with prawn and duck served with grated daikon and ginger
強肴	Main Dish
お好みで	your choice of:
一、牛ロース朴葉焼き	grilled Japanese beef steak and maitake mushrooms rolled and grilled with fragrant hoba leaf, served with grated wasabi and 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
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	
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	
湯葉あんかけ御飯	tofu milk skin served with thick bonito broth and grated ginger on sticky 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)
水菓子	Dessert
本日のデザート	dessert of the day