

前菜

南瓜スープ

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

刺身

お好みで

一、鮮魚二種盛り

又は

一、活魚焼カルパッチョ

Sashimi

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad topped with fresh vegetables,
drizzled with truffled dressing

焼物

甘鯛鱗焼き 蛇腹胡瓜 銀杏

Grilled Dish

grilled tilefish with crispy scales, garnished with cucumber and ginkgo nuts

揚物

里芋豊年万頭 合鴨、海老

Deep-fried DishDeep-fried taro dumpling filled with prawn and duck
served with grated daikon sauce with ginger

食事

お好みで

赤出しと御飯

又は

讃岐うどん 温又は冷

又は

冷し胡麻だれうどん

又は

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

本日のデザート

Dessert

dessert of the day