

前菜

*Hors d'Oeuvre Plate*

黄金チーズ

grilled cheese aged in miso

手造り豆腐べっこうあん

home-made tofu served with thick bonito broth

銀鱈味噌漬

sablefish fillet, miso-marinated and grilled

秋の白和え最中

mini wafer cake filled with prawn, donko shiitake, persimmon and soy-cream

海老サフラン寄せ

prawn and yam paste set in saffron jelly cube

白身魚石焼き酒盗風味

whitefish of the day, flavoured with shiokara and grilled

鮑酒蒸し

sliced sake steamed abalone

御椀

*Soup*

すっぽん雑煮

suppon zoni :

焼餅、芽葱、あられ生姜

soft-shelled turtle soup with toasted rice cake  
garnished with leek sprouts and finely diced ginger

刺身

*Sashimi*

鰯と大根の御造り

Yellowtail sashimi and daikon salad

コチジャン酢みそ

served with vinegared gochu-jang miso, *murame* and chives

紫芽、浅月

焼物

*Grilled Dish*

ストーブ釜 チーズ鍋

late autumn stew:

海老、帆立、とまと、

prawn, scallop, free-range chicken rolled with soy milk skin, shiitake, asparagus,  
millet starch cake, and tomatoes simmered with cheese

地鶏湯葉巻、椎茸、

アスパラ、粟麩

煮物

*Simmered Dish*

秋鯖柔らか煮

tender simmered Spanish mackerel and turnip from Shiga prefecture

近江蕪含ませ

flavoured with Arima sansho pepper and yuzu peel

青味、有馬山椒、針柚子

強肴

お好みで

活魚料理色々  
焼、揚、蒸し

又は

鱧ひれ茶碗蒸し

又は

鮑いしる焼き

又は

和牛炙り石蒸し

*Main Dish*

*your choice of:*

fish of the day, either salt-grilled, deep-fried or steamed

or

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

or

sliced abalone soured 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

食事

お好みで

食事

お好みで

糠鯖茶漬

又は

釜飯と赤出汁

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

すっぽん雑炊

Rice and Noodle Dish

**your choice of:**

*Rice and Noodle Dish*

*your choice of:*

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

or

plain rice harvested in this autumn  
accompanied with fragrant akadashi miso-soup and rice-bran-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

rice-porridge with soft-shelled turtle simmered in its soup, flavoured with ginger juice

水菓子

洋梨蜜煮

和もの一品

*Dessert*

pear compote

served with

a Japanese sweet of the day