

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

煮物

Simmered Dish

秋鱈柔らか煮

tender simmered Spanish mackerel and turnip from Shiga prefecture
flavoured with Arima sansho pepper and yuzu peel

近江蕪含ませ

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

鱧ひれ白菜

和牛ローストビーフ

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

水菓子

洋梨蜜煮

Main Dish

your choice of:

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

or

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

or

tender Japanese beef prepared roast beef style served with vegetables

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

Dessert

pear compote