

前菜

黄金チーズ

鱈白子揚

鯧と秋茄子

本日のメ寿司

金糸瓜

葛豆腐

御椀

本日のおすすめ椀

御膳

鮮魚一点盛り

あしらい色々

*

太刀魚唐揚げ

サラダ仕立て

*

近江蕪含め煮

焼甘鯛、菊花餡

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

ミニ・ローストビーフ

丼

水菓子

恵那栗プリン

Hors d'oeuvre

grilled cheese aged in *saikyo-miso*

deep-fried cod roe

herring and autumn aubergine

kelp marinade sushi of the day

kinshiuri pumpkin

kudzu starch jelly

Soup

soup of the day

Main Course

sashimi of the day served with condiments

*

deep-fried scabbard fish served on vegetable salad

*

simmered *Ohmi-kabura* (turnip from *Shiga*) and grilled tilefish served with chrysanthemum petals broth

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

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

Dessert

baked custard with chestnuts from *Ena*