

五法膳

Goho-zen

¥3,000

前菜

黄金チーズ

芽出鯛寿し

真鱈白子

菜の花辛子浸し

叩き牛蒡胡麻和へ

Hors d'oeuvre

grilled cheese aged in saikyo-miso

sea-bream sushi

cod roe

rape buds soured with mustard

burdock roots dressed with sesame sauce

御椀

若竹椀 独活、木の芽

Soup

simmered bamboo shoot, wakame seaweed, and udo stalk
served in delicate bonito consommé

御膳

本日の御造り あしらひ
色々

Main Course

sashimi of the day served with condiments

*

prawn, whelk and asparagus

served with buck-wheat noodle and mountain vegetable salad

*

山菜そばサラダ

海老、粒貝、アスパラ

合鴨治部煮 里芋、すだち
れ麩、どんこ、山葵aigamo duck simmered with taro, wheat gluten, and donko shiitake
served with wasabi

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

本日の水菓子

Dessert

dessert of the day