

旬彩膳

Shunsai-zen

¥4,500

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 soused with mustard

burdock roots dressed with sesame sauce

御椀

若竹椀 独活、木の芽

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

刺身

お好みで

鮮魚二種盛り

又は

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

揚物

山菜揚げ

蒟のとう、こごみ

たらの芽、すだち

Deep-fried Dish

deep-fried early spring mountain vegetables: sprouts of butterbur and Japanese angelica, and fiddlehead ferns served with sudachi citrus

煮物

寒鰯積込煮 白山掛け

Simmered Dish

yellowtail and daikon simmered with curry flavoured broth served with yam crepe

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