

盛夏

in high summer

前菜

Hors d'Oeuvre Plate

黄金チーズ

grilled cheese aged in saikyo miso

床節磯焼き

grilled tokobushi mini abalone glazed with wasabi soy sauce

鬼灯宿とまと

cherry tomato marinated in red wine presented in Chinese lantern plant

笹巻き寿し

sushi of the day wrapped with bamboo leaf

車海老サフラン寄せ

prawn and yam paste set in saffron jelly cube

子持ち若芽

herring roe nested on wakame seaweed

鮎一夜干し酒盗風味

ayu river-fish air-dried overnight, grilled and flavoured with shiokara

御椀

Soup

すっぽんタピオカ万頭
散らし葱、露生姜

tapioca dumpling filled with soft-shelled turtle meat served in soft-shelled turtle consommé,
garnished with finely chopped leek and a dash of ginger juice

造里

Sashimi

氷台盛り 鮪、鰹、白身洗い
二種正油

assorted three sashimi of the season: tuna, pike-conger, and whitefish of the day
blanched in chilled water, served with 2 soy sauces and condiments

焼物

Grilled Dish

溶岩石 芭蕉グラタン黒船焼き
海老、粒貝、トマト、アボカド

prawn, whelk, tomato and avocado grilled in banana boat on a lava stone

煮物

Shimmered Dish

竹筒にて蓮の葉添えて 冷し煮物
茄子、南瓜、オクラ、干帆立、鮑
どんこ、旨出しジェル、青柚子

simmered assorted sea-food and vegetables of the season: abalone, sun-dried scallop, donko shiitake, okra, aubergine and pumpkin, served chilled with jellied bonito consommé in a bamboo cylinder

口直し

Entremets

加賀野菜 金時草シャーベット

Okinawan spinach sorbet

強肴

お好みで

活魚料理色々

和牛料理色々

鱧ひれ茶碗蒸し

Main Dish

your choice of:

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

or

Japanese beef dish of the day

or

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

食事

お好みで

釜飯

糠鯖茶漬

雑炊

讃岐うどん 温・冷

酸辛湯麺

みちば風 カレーうどん

Rice and Noodle Dish

your choice of:

flavoured steamed rice of the day prepared in an iron cocotte
accompanied with fragrant akadashi miso soup

or

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

or

rice-porridge of the day

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

水菓子

葉付オレンジ釜フルーツジュレ

小豆最中、白玉

Dessert

jellied seasonal fruit salad served in orange cup

served with

adzuki-bean jam and a rice flour dumplings sandwiched in wafers