

先附

瀧川豆腐 美味出汁

Appetizer

Takigawa style tofu set with agar-agar served with soy-bonito dipping sauce

前菜

黄金チーズ

笹巻き寿司

甘鯛松笠焼き

いちじく胡麻味噌

姫ささゑ美味煮

Hors d'oeuvre

grilled cheese aged in saikyo-miso

simmered sushi of the day wrapped with bamboo leaf

grilled tilefish with crispy scales

fig with sesame miso sauce

simmered baby turban shell

御椀

梅津久根椀 鮑、冬瓜、
柚子

Soup

yam dumpling flavoured with salt-pickled plum, sliced abalone and gourd melon,
served in delicate bonito consommé, flavoured with refreshing green yuzu peel

造り

鮮魚三種盛り あしら色々

Sashimi

selected three kinds of sashimi of the season, served with condiments

焼物

活魚叩き寄せ 松前焼

Grilled Dish

chopped fresh fish of the day grilled on kelp

煮物

茄子素麺 銀ダラ、トマト

Simmered Dish

deep-fried aubergine simmered with fish-sauce served on chilled Japanese vermicelli in bonito-soy broth,
garnished with sablefish simmered with sweet soy-sauce and tomato

強肴

お好みで

活鱧しゃぶ

又は

和牛蓮根

Main Dish

your choice of:

fresh conger-eel served shabushabu style

or

tender Japanese beef and deep-fried lotus root sautéed with sansho-miso sauce

食事

お好みで

糖鯖茶漬

又は

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

生湯葉餡掛け御飯

又は

ミニ・ローストビーフ丼

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 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

nama-yuba (soft tofu-milk-skin) on steamed rice, served with grated ginger and thick bonito 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