

秋 晴 れ

appreciation for a nice sunny autumn day

前菜

Hors d'Oeuvre Plate

一、うるか石焼き

uruka (preserved ayu-roe) dressed with Alaskan pink shrimp served on a hot-stone

一、黄金チーズ

grilled cheese aged in saikyo miso

一、鯧茄子

dried herring simmered with aubergine

一、蟹サフラン寄せ

crab meat and yam paste set in saffron jelly cube

一、新しいくら酢立釜

season's new salmon row served in sudachi citrus cup

一、床節柔煮

tender simmered tokobushi mini abalone

一、木の子卸し和へ

mushrooms tossed with grated daikon and ponzu

御椀

Soup

伊勢海老 葛打ち 菊花散らし
松茸、柚子

Ise-ebi lobster and matsutake mushroom served in delicate bonito consommé sprinkled with crown daisy and chrysanthemum petals, garnished with yuzu peel

造り

Sashimi

奉書包み 紅葉鯛 鯉焼霜
赤貝、あられポン酢

assorted three sashimi of the season: sea-bream, ark shell and seared bonito with jellied ponzu

焼物

Grilled Dish

溶岩石 朴葉焼 里芋万頭 海老、
新銀杏、活蛸、栄螺、チーズ風味

taro and cheese dumpling filled with prawn, season's new ginkgo nuts, octopus and turban shell, grilled on fragrant hoba leaf on a hot lava stone at your table

煮物

Simmered Dish

秋鯖煮付 焼豆腐、小蕪 山椒味噌、木の芽

Spanish mackerel, seared tofu, and baby turnip simmered separately, served with sansho-miso sauce, topped with kinome sansho leaves

口直し

for a change

精進お和へ どんこ、蒟蒻、柿

autumn vegan salad: donko shiitake, konnyaku jelly and persimmon fruit tossed with tofu sesame cream

強肴

お好みで

一、活魚料理色々

又は

一、和牛料理色々

又は

一、鱧ひれ茶碗

又は

一、鮑いしる焼き

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 (savory egg custard) filled with tofu milk skin

or

abalone grilled with fish sauce

食事

お好みで

一、季節の釜飯

又は

一、鰻とろろ御飯

又は

一、糠鯖茶漬

又は

一、麺類色々

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

eel and yam rice

or

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

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

洋梨蜜煮レモンジュレ

わらびもち

Dessert

pear compote with jellied syrup, flavoured with lemon juice

served with

bracken-starch dumpling