

前菜

Hors d'oeuvre

黄金チーズ

grilled cheese aged in saikyo miso and sake lees

南瓜万頭

deep fried pumpkin dumpling

鰻寿し

eel sushi grilled with sweet soy sauce, flavoured with sansho pepper

新しいくら茶碗蒸し

season's new salmon roe in thick bonito broth served on chawan mushi

菊花浸し舞茸

maitake mushroom, crown daisy and chrysanthemum petals
soused in bonito broth

丼物

Main Course

ローストビーフ丼

tender Japanese beef prepared roast beef style,
served thinly sliced on steamed rice with sweet soy sauce

生野菜、赤出し

accompanied with side salad and fragrant miso soup (akadashi)

水菓子

Dessert

本日のデザート

dessert of the day