

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
新しく茶碗蒸し	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
御椀	Soup
湯葉蕎麦 地鶏、生湯葉	buckwheat noodles with soft soy milk skin and free range chicken served in bonito broth flavoured with soy
刺身	Sashimi
お好みで	your choice of:
鮮魚二種 サラダ仕立	sashimi salad of the day
又は	or
活魚焼カルパッチョ	slightly grilled sashimi salad topped with fresh vegetables, drizzled with truffled dressing
揚物	Deep-fried Dish
岩中豚 黒酢餡掛け	Iwachu pork steamed for one hour at low temperature, and deep fried. served with black vinegar sauce, garnished with aubergine, carrot, lotus root, shiitake and micro tomatoes
蒸物	Steamed Dish
すずき松前蒸し 薬味、ポン酢	sea bass, seared tofu and leek, wakame seaweed, Chinese chives, and onion, rolled with kelp and steamed. served with condiments and ponzu dipping sauce
食事	Rice and Noodle Dish
お好みで	your choice of:
糖鯖茶漬	mackerel aged 3 years in rice bran (nuka saba) on rice served with light dashi broth
又は	or
赤出しと御飯	plain rice served with fragrant akadashi miso soup
又は	or
讃岐うどん温又は冷	Sanuki wheat noodles (udon) served either hot or cold
又は	or
冷し胡麻だれうどん	chilled udon (wheat noodles) served in sesame and soy flavoured broth
又は	or
生湯葉餡掛け御飯	nama yuba (soft tofu milk skin) on steamed rice, served with grated ginger and thick bonito broth
又は	or
ミニ・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 (+ ¥1,000)
水菓子	Dessert
本日のデザート	dessert of the day