

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

煮物

*Simmered Dish*秋鯖煮付 焼豆腐、小燕  
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 (savoury 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