

健菜

十種さらだ 絞り胡麻ポンズ

Amuse-Bouche (or, small vegetable plate to start with for your health)

various vegetables of the season served with freshly squeezed sesame oil and ponzu

前菜

Hors d'Oeuvre Plate

黄金チーズ

grilled cheese aged in saikyo miso

石焼きうるか

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

本日の笹巻き寿し

pressed sushi or the day rolled with bamboo leaf

新小芋黒味噌

steamed baby taro with black miso

つぶ貝美味煮

simmered whelk

車海老サフラン寄せ

prawn and yam paste set in saffron jelly cube

菊花浸し

crown daisy and chrysanthemum petals soured in bonito broth

御椀

Soup

鱈昆布 どんこ、小蕪、柚子

cod, donko shiitake, and baby turnip served in delicate bonito consommé, topped with shaved kelp, flavoured with yuzu peel

差味

Sashimi

本日一番魚 あしらい色々

assorted sashimi of the season, served with condiments

煮物

Simmered Dish

鮫鱈大根 肝だれ、青味

simmered angler fish of the season and daikon served with angler fish liver sauce and sansho-pepper miso paste

強肴

お好みで

活魚料理 あら焼き他

又は

鱻ひれ茶碗

又は

和牛料理

又は

鮑石焼き

Main Dish

your choice of:

sea bream head simmered with sweet soy sauce, or fish of the day
cooked according to your choice

or

shark fin simmered in our special oyster sauce
served on chawan-mushi (savoury egg custard) filled with tofu milk skin

or

Japanese beef dish of the day

or

abalone grilled with fish sauce

食事

お好みで

本日の雑炊

又は

季節の釜飯

又は

糠鯖茶漬

又は

鰻とろ御飯

又は

麺類色々

Rice and Noodle Dish

your choice of:

rice porridge of the day

or

flavoured steamed rice of the day prepared in an iron cocotte
accompanied with fragrant akadashi miso soup

or

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

or

eel and yam rice

or

Sanuki wheat noodles (udon) served either hot or cold

or

Michiba style hot and sour soup noodles

水菓子

洋梨コンポート 季節の果物

Dessert

pear compote served with jellied fruit of the season