

前菜

Hors d'oeuvre

黄金チーズ

grilled cheese aged in saikyo-miso and sake lees

子持ち鮎山椒煮

ayu riverfish heavy with roe tender simmered with Arima-sansho pepper berries

鱈白子蒸し

steamed soft cod roe served with ponzu and condiments

わかさぎ唐揚げ

deep-fried smelt

本日のメ寿司

pressed sushi with marinated fish of the day

白舞茸トマトソース

deep-fried white maitake mushrooms with our special tomato sauce

御椀

Soup

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