

前菜

黄金チーズ

子持ち鮎山椒煮

鱈白子蒸し

わかさぎ唐揚げ

本日のメ寿し

白舞茸トマトソース

Hors d'oeuvre

grilled cheese aged in saikyo-miso and sake lees

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

steamed soft cod roe served with ponzu and condiments

deep-fried smelt

pressed sushi with marinated fish of the day

deep-fried white maitake mushrooms with our special tomato sauce

御椀

秋茄子と鰻 白味噌仕立

Soup

deep-fried aubergine and grilled eel served in white miso and cheese potage
sprinkled with chrysanthemum petals

造り

鮮魚三種盛り あしらい色々

Sashimi

selected three kinds of sashimi of the season, served with condiments

揚物

淋子釜盛り 鯉唐揚げ

Deep-fried Dish

deep-fried angler fish, ebi-imo taro and other vegetables
served in apple cup, with thick sweet and sour sauce, ginger flavoured

蒸物

甘鯛蒸し 銀あん、山葵

Steamed Dish

grilled tilefish served with turnip & egg white dumpling
filled with Jew's-ear fungus, yam's propagule, lily bulb and ginkgo nuts
served with thick bonito broth, flavoured with yuzu peel and wasabi

強肴

お好みで

海鮮紙焼き

又は

和牛鉄焼き

Main Dish

your choice of:

seafood marinated with fermented bonito sauce
wrapped in oven-paper and grilled on hot stone at your table

or

sautéed Japanese beef flavoured with soy and bonito sauce
garnished with daikon noodles, carrot and sweet green pepper

食事

お好みで

糖鯖茶漬

又は

赤出しと御飯

又は

讃岐うどん温又は冷

又は

冷し胡麻だれうどん

又は

ミニ・ローストビーフ丼

Rice and Noodle Dish

your choice of:

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

or

plain rice served with fragrant akadashi miso soup

or

Sanuki wheat noodles (udon) served either hot or cold

or

chilled udon (wheat noodles) served in sesame and soy flavoured broth

or

tender Japanese beef prepared roast beef style,
served thinly sliced on steamed rice with sweet-soy sauce * (+ ¥1,000)

水菓子

本日のデザート

Dessert

dessert of the day