

五法膳

Goho-zen

¥3,000

前菜

Hors d'oeuvre

a selection of seasonal delicacies

黄金チーズ

grilled cheese aged in miso and sake lees

姫サザエ合わせ

simmered turban-shell

桜鯛山椒マリネ

sea-bream marinated with sansho pepper

白和え最中

mini wafer cake filled with fruits of the season

豌豆と春きゃべつ

peas and spring cabbage

わかさぎ唐揚げ

deep-fried smelt

御椀

Soup

浅蜆糲薯 どんこ、本三葉

clam fishcake, donko shiitake and mitsuba herb
served in delicate bonito consommé

御膳

Main Course

本日の御造り

sashimi of the day

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湯葉万頭

conger-eel, lily bulb, bracken and Arima sansho-pepper wrapped in tofu-milk skin

穴子、百合根、わらび
べっこう餡、有馬山椒

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鱸と槍烏賊 酢どりあん掛
露生姜

deep-fried sea-bass and spear squid served with sweet and sour sauce
flavoured with a dash of ginger juice

食事

Rice and Noodle Dish

お好みで

your choice of:

さぬきうどん温又は冷

Sanuki udon (wheat noodles) served either hot or cold

又は

or

赤出しごはん

steamed rice served with fragrant akadashi miso soup

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