

もてなし膳

Motenashi Lunch Course

¥6,000

前菜

黄金チーズ
 姫サザエ含ませ
 桜鯛山椒マリネ
 白和え最中
 豌豆と春きゃべつ
 わかさぎ唐揚げ

Hors d'oeuvre

a selection of seasonal delicacies
 grilled cheese aged in miso and sake lees
 simmered turban-shell
 sea-bream marinated with sansho pepper
 mini wafer cake filled with fruits of the season
 peas and spring cabbage
 deep-fried smelt

御椀

沢煮椀 春やさい七種

Soup

julienned spring vegetables served in delicate bonito consommé, Sawani-style

刺身

鮮魚三種氷盛り あしらい色々

Sashimi

season's best sashimis from the market served with condiments

焼物

鶯焼 海老、粒貝、葱

Grilled Dish

prawn, whelk and leek grilled with broad-bean béchamel

煮物

新筍と若メ志磨煮

Simmered Dish

simmered season's new bamboo shoot with wakame seaweed

強肴

お好みで

牛蓮根 有馬山椒

又は

真鯛蒸籠むし みちばポン酢

Main dish

your choice of:

deep-fried tender Japanese beef and lotus root simmered with Arima sansho pepper

or

steamed sea-bream and vegetables served with Michiba's ponzu and condiments

食事

お好みで

糠鯖茶漬

又は

麺類色々(讃岐うどん)

又は

麺類色々(酸辣湯麺)

又は

赤出しごはん

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 on rice with light dashi broth

or

Sanuki wheat noodles (udon) served either hot or cold

or

Michiba style hot and sour noodle soup

or

steamed rice served with fragrant akadashi miso soup

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