

前菜

ぼんぼり燈し桃花一輪

姫さざえ

落のとう土佐煮

新豌豆津久根

本日のめ寿司

チーズ黄金

白和え最中

ほたる烏賊

Hors d'Oeuvre Plate

celebrating the spring and the Girl's Festival

simmered mini turban shell

butterbur sprout simmered with sun-dried-bonito flakes

jellied new peas of the season

pressed-sushi of the day

cream-cheese aged in white miso and grilled

mini wafer cake filled with fruits of the season

boiled firefly squid

御椀

鯛桜蒸し

どんこ、菜の花

Soup

cherry blossoms and sea-bream soup:

steamed sea-bream fishcake topped with salt-pickled cherry flower, donko-shiitake and rape flowers served in sea-bream fish-consommé

刺身

桜鯛 赤貝殻盛り

花胡瓜、山葵

Sashimi

assorted sashimis of the season:

sea-bream and ark shell sashimi served in its shell with condiments

煮物

竹皮盛り

春鱈 若芽志磨煮

竹の子、木の芽

Simmered Dish

simmered delicacies of the season:

Spanish mackerel, bamboo shoot and wakame seaweed simmered separately, served with kinome herb on a bamboo sheath

強肴

お好みで

活魚料理色々

又は

鱧ひれ茶碗蒸

又は

和牛淋子釜焼

Main Dish

your choice of:

fish of the day

or

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

or

oven-baked wagyu sirloin and shimeji mushrooms in an apple
with our special sansho-pepper miso sauce

食事

お好みで

糠鯖茶漬

又は

麺類色々

又は

麺類色々

又は

麺類色々

又は

浅蜷焚込み

又は

本日の雑炊

Rice and Noodle Dish

your choice of:

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

or

Sanuki wheat noodles (udon) served either hot or cold

or

Michiba style hot and sour soup noodles

or

Michiba style "curry udon", wheat noodles
served in curry flavoured bonito consommé

or

steamed rice with clam

or

rice porridge of the day

水菓子

季節のフルーツジュレ

Dessert

seasonal fruit salad served on apple sorbet with lemon-honey jelly