

旬彩膳

Shunsai-zen

¥4,500

前菜

Hors d'oeuvre

a selection of seasonal delicacies

黄金チーズ

grilled cheese aged in miso and sake lees

姫サザエ含ませ

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

浅利糀薯 どんこ、本三葉

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

刺身

Sashimi

お好みで

your choice of:

一、本日のおすすめ二種盛り

assorted two kinds of sashimi served with condiments

又は

or

一、活魚焼カルパッチョ

slightly-grilled sashimi salad drizzled with truffled dressing

トリュフ風味

焼物

Grilled Dish

鶯焼 海老、粒貝、葱

prawn, whelk and leek grilled with broad-bean béchamel

煮物

Simmered Dish

新筍と若メ志磨煮

simmered season's new bamboo shoot with wakame seaweed

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