

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

稚鮎唐揚げ

deep-fried baby ayu-river-fish

小鯛桜寿し

crimson sea-bream sushi with salt-pickled cherry flower

鯛真子美味煮

simmered sea-bream soft roe

のびる酢みそ

blanched wild onion served with spicy vinegared miso

もづく豆腐

mozuku tofu

御椀

Soup

沢煮椀 春野菜七種 胡椒

seven kinds of julienned vegetables served in delicate bonito consommé flavoured with pepper, Sawani-style

御膳

Main Course

本日の御造り あしらい色々

sashimi of the day

*

桜鱒露味噌焼 露、花びら百合根

cherry salmon grilled with butterbur-miso garnished with butterbur and lily bulb

*

鰯揚げ出し 蓮根、おくら

deep-fried flounder, lotus root and okra served with thick grated daikon sauce

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

or

赤出しご飯

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

Dessert

本日のデザート

dessert of the day