

健菜

健康野菜

一番搾り胡麻油 ポン酢

Starter

spring vegetable salad for your health
served with freshly pressed sesame oil and ponzu citrus-soy sauce

前菜

黄金チーズ焼

子持ち生子

鯛の子美味煮

蛸柔らか煮

のびる酢みそ

甘藍利久焼き

鮑酒蒸し

Hors d'Oeuvre Plate

simmered mini turban shell

sea cucumber heavy with roe

simmered sea-bream roe

tender simmered octopus

blanched wild onion with spicy vinegared miso

spring cabbage grilled with sesame

abalone steamed with sake

御椀

春の香り

沢煮椀 七種春野菜、
焼き穴子、胡椒

Soup

grilled conger-eel and seven kinds of julienned vegetables
served in delicate bonito consommé,
flavoured with *mitsuba* herb and pepper, *sawani*-style

刺身

海幸山幸

初かつを、桜鯛、赤貝、
うるい、わらび
土佐正油

Sashimi

from the sea and the mountain

season's new bonito, sea-bream, ark shell sashimi
and the spring mountain vegetables: young edible-hosta and bracken
served with Tosa-shoyu: soy sauce with sun-dried bonito flavour

焼物

溶岩石焼 のど黒煮付
竹皮盛り 合馬竹の子、
蕨、若芽志摩煮

Grilled Dish

assorted delicacies of the season grilled on bamboo sheath:
nodoguro (rosy sea-bass), bamboo shoot, butterbur and *wakame* seaweed

揚物

栃木那珂川より 若鮎唐
揚げ 櫻の芽、こごみ、
山椒塩

Deep-fried Dish

deep-fried ayu river-fish from Nakagawa, Tochigi,
garnished with angelica buds and ostrich fern, served with sansho pepper salt

強肴

お好みで

活魚料理色々

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

sliced abalone soured with fish sauce ready to sizzle
on a hot stone at your table

or

grilled tender Japanese beef and vegetables steamed
on a hot stone at your table, served with two sauces:
tofu-cheese and citrus soy

or

和牛炙り石蒸し

和牛ローストビーフ

tender Japanese *kuroge*-beef prepared roast beef style
served with vegetables

食事

お好みで

竹の子釜飯

Rice and Noodle Dish

your choice of:

rice cooked with bamboo shoot in an iron cocotte
accompanied with fragrant akadashi miso soup

or

又は

糠鯖茶漬

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

or

又は

麺類色々

Sanuki wheat noodles (udon) served either hot or cold

or

又は

麺類色々

Michiba style hot and sour soup noodles

or

又は

麺類色々

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

or

又は

すっぽん雑炊

soft-shell turtle risotto

水菓子

Dessert

季節のフルーツジュレ
他一品

seasonal fruit salad served on apple sorbet with lemon-honey jelly
served with
a small Japanese dessert of the day