

もてなし膳

Motenashi Lunch Course

¥6,000

前菜

**Hors d'oeuvre**

黄金チーズ

a selection of seasonal delicacies  
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**

桜海老糎薯 桜花、独活

sakura-ebi (pinkish shrimp) fishcake with a salt-pickled cherry blossom, and sliced udo-stalk (cut into petals) served in delicate bonito consommé

刺身

**Sashimi**

鮮魚三種盛り

selected three sashimi of the season

鯉叩き、桜鯛他 あしらい色々

sea-bream, lightly-broiled bonito, and today's sashimi served with condiments

焼物

**Grilled Dish**

のど黒塩焼き 焼筍、若芽

salt-grilled nodoguro (rosy sea-bass) garnished with bamboo shoot

煮物

**Simmered Dish**

鱸と春キャベツ 酒蒸し

sake-steamed sea-bass and spring cabbage

強肴

**Main dish**

お好みで

your choice of:

一、春めばる煮付

darkbanded rockfish

or

一、紙鍋牛しゃぶしゃぶ

tender Japanese-beef and vegetables served shabu-shabu style

食事

**Rice and Noodle Dish**

お好みで

your choice of:

麺類色々 讃岐うどん

mackerel aged 3 years in rice bran on rice with light dashi broth

or

麺類色々 酸辛湯麺

Sanuki wheat noodles (udon) served either hot or cold

or

糠鯖茶漬

Michiba style hot and sour noodle soup

or

赤出しごはん

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