

## 健菜

## 健康野菜

一番搾り胡麻油 ポン酢

## 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

## 御椀

## 春の香り

沢煮椀 七種春野菜、  
焼き穴子、胡椒

## 刺身

## 海幸山幸

初かつを、桜鯛、赤貝、  
うるい、わらび  
土佐正油

## 揚物

栃木那珂川より 若鮎唐  
揚げ 穂の芽、こごみ、  
山椒塩*Starter*spring vegetable salad for your health  
served with freshly pressed sesame oil and ponzu citrus-soy sauce*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

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

鱧ひれ茶碗蒸

*Main Dish*

your choice of:

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

or

又は

和牛ローストビーフ

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

or

又は

活魚料理色々

fish of the day

食事

お好みで

糠鯖茶漬

*Rice and Noodle Dish*

your choice of:

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

or

又は

竹の子釜飯

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

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 curry flavoured bonito consommé

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

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

淋子シャーベット