

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

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

刺身

Sashimi

お好みで

your choice of:

一、鮮魚二種盛り

assorted two kinds of sashimi served with condiments

or

一、活魚焼カルパッチョ

slightly-grilled sashimi salad drizzled with truffled dressing

焼物

Grilled Dish

桜鱒蒟蒻焼 露、百合根、木の实

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

煮物

Simmered Dish

鱸と春キャベツ 酒蒸し

sake-steamed sea-bass and spring cabbage

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