

July Goho-zen Lunch Menu, 2010

Hors d'oeuvre

kuzu starch vermicelli noodles  
served in a lemon cup  
with diced shrimp, okra, corn and yuzu zest

Main Course

sashimi of the day

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oven grilled tomato  
filled with shrimp, scallop and shiitake mushroom  
dressed with cheese-miso sauce

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sweet-soy simmered alfonso fish  
with tofu, fragrant arima-sansho-pepper  
and komatsuna leaves

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savory egg custard  
with seasonal pike conger and soy milk skin  
served with Japanese plum flavored sauce

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deep fried fig  
served on vegetable salad with sesame dressing

Rice and Noodle

your choice of:

steamed rice served with fragrant miso soup (akadashi) and pickles

or

sanuki wheat noodles served either hot or cold

Dessert

dessert of the day