

KAI COURSE

Hors d'oeuvre Platter

barracuda sushi

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grilled sweet-soy glazed Japanese abalone

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wine infused cherry tomato

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grilled cheese aged in miso and sake lees

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asparagus spring roll

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tender simmered ginger flavored pork trotter

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blanched seasonal pike conger with Japanese plum sauce

Soup

fireworks in the sky:

scallop, gelatinous junsai plant,

onion, rice crackers, winter melon, corn and yuzu zest

in delicate bontio consommé

Sashimi

seasonal sashimi

Grilled Dish

grilled whole tomato

filled with tripe, whelk, shrimp and mushroom

served with thickened bonito sauce

Simmered Dish

your choice of:

baby-ayu riverfish, aubergine and okra

served on chilled Japanese vermicelli

with a fragrant bonito sauce

or

beef shabu-shabu (blanched thinly sliced beef)

garlic chives, spinach and onion

served with special Michiba sauce

Entremet

sesame tofu with sweet-soy sauce

Main course

your choice of:

fresh fish of the day served in a style of your choice:

either simmered with burdock in sweet soy sauce

or steamed with citrus infused dipping sauce (ponzu)

or

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

or

tender Japanese beef served roast beef style

or

shark fin in savory egg custard (chawanmushi)

or

abalone grilled on hot-stone at your table

Rice and noodle dish

your choice of:

soft-shelled turtle porridge served with pickles

or

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

or

chilled Japanese vermicelli noodles served with salt-pickled ume-plum

or

Michiba style "curry udon", thick wheat noodles served in curried broth

or

Sanuki wheat noodles (udon) served either hot or cold

or

plain rice, steamed in an individual iron cocotte
served with fragrant miso soup (akadashi) and pickles

Dessert

fig compote served with yoghurt sauce