

## July Motenashi Lunch Course Menu 2010

### Hors d'oeuvre platter

grilled cheese aged in *miso* and sake lees,  
pork filled dumpling flavored with black sesame,  
seasonal pike conger served with Japanese plum sauce,  
deep fried chicken and corn dumpling,  
simmered tomato with tomato jelly sauce

### Soup

greenling, tofu, mitsuba herb and gelatinous junsai plant  
served in a delicate bonito consommé  
sprinkled with yuzu

### Sashimi

selection of seasonal sashimi

### Simmered dish

seasonal ayu-river fish  
served on chilled Japanese vermicelli noodles  
deep fried aubergine, okra and fragrant tade herb

### Entremet

chilled savory egg custard  
with soft-shelled turtle meat and soy milk skin  
served with soft-shelled turtle consommé jelly

### Main course

your choice of:

grilled tender Japanese beef ribs and vegetables  
served with delicate salt flavored sauce

or

deep fried fish of the day and shrimp  
served with vegetable and parmesan cheese salad  
dressed with truffle sauce

### Rice and noodle dish

your choice of:

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

or

sanuki wheat noodles (udon) served either hot or cold

or

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

### Dessert

casteilla style sponge roll filled with red bean paste  
and  
fig compote served with yoghurt sauce