

July Shunsai Lunch Menu, 2010

Hors d'oeuvre

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

Shunsai Fish Plate

your choice of:
an assortment of three kinds of sashimi of the day
or
grilled fish carpaccio served on a bed of steamed vegetables
drizzled with truffled dressing

Main Course

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 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