

五法膳

Goho-zen

¥3,000

前菜

**Hors d'oeuvre**

a selection of seasonal delicacies

チーズ黄金焼

grilled cheese aged in miso and sake lees

新牛蒡胡麻和え

new burdock root of the season tossed with sesame

唐墨大根

home-made bottarga served with daikon slices

蟹すだれ巻

crab meat rolled with yam paste

春の山菜揚

deep-fried mountain vegetables of the season

御椀

**Soup**白味噌仕立て  
どんこ、梅麩、柚子donko-shiitake, deep-fried yam, and soft wheat gluten in white miso and cheese  
pottage, flavoured with yuzu peel

御膳

**Main Course**

本日の御造り

sashimi of the day

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ストーブ鍋 あんこう山椒味  
噌焼 焼葱、蒟蒻、人参oven-baked angler-fish with leek, konnyaku jelly, and carrot  
flavoured with sansho-pepper-miso sauce

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百合根万頭 牡蠣、銀杏、  
菜の花、べっこうあんlily bulb dumpling filled with oyster, ginkgo nuts, garnished with rape-flower,  
served with thick bonito broth

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

又は

or

赤出しごはん

steamed rice served with fragrant akadashi miso soup

又は

or

ミニ・ローストビーフ丼

tender Japanese beef prepared roast beef style,  
served thinly sliced on steamed rice with sweet-soy sauce \* (+ ¥1,000)

水菓子

**Dessert**酒かすチーズ汁粉  
生麩、あられsweet haricot bean soup with mascarpone and sake-lees  
garnished with fresh wheat-gluten and rice-clacker