

座附

Amuse-Bouche

鱈吸

grilled blowfish fins in bonito consommé

前菜

New Year Hors d'Oeuvre Plate

松葉黒豆

simmered black soybeans with sugar

竹の子香煎

simmered bamboo shoot with shiokara powder

梅味長寿えび

prawn flavoured with salt-pickled plums

鮑萬年煮

tender simmered abalone

芽出鯛すし

marinated sea-bream sushi

赤生子白和へ

sea cucumber marinated in vinegared broth

田芹小宝和へ

dropwort dressed with herring roe

御椀

Soup

白味噌仕立 白子豆腐

jellied soft-roe, donko-shiitake, and rape flower

どんこ、菜の花、結柚子

served in white miso and cheese pottage, flavoured with yuzu peel

刺身

Sashimi

初雪見立

assorted sashimis of the season:

- 鯛さらだ 白菜、春菊

yellowtail & Chinese cabbage salad with sesame-ponzu sauce

- 河豚小巻 葉味ポン酢

and

blowfish sashimi wraps filled with chives served with condiments

煮物

Simmered Dish

さっぱり鯛大根

simmered yellowtail served with blanched daikon slices

ぶり味噌仕上げ、木の芽

flavoured with sansho-pepper leaves

揚物

Deep-fried Dish

ろくさん風 河豚唐揚

deep-fried blowfish à la maison with Michiba's special sauce,

落のとう、惚の芽

and

assorted mountain vegetables: butterbur sprout and angelica buds

served with sansho-pepper salt

強肴

お好みで

一、鱧ひれ茶碗蒸し

一、黒毛和牛炙り石蒸し

一、鮑石焼

一、活魚料理

Main Dish

your choice of:

shark fin served on chawan-mushi (savoury egg custard)
filled with tofu milk skin

or

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

or

sliced abalone soused with fish sauce
ready to sizzle on a hot stone at your table

or

fresh fish of the day served in a style of your choice:
either simmered in sweet soy sauce,
or steamed with citrus infused dipping sauce (ponzu)

食 事

お好みで

糠鯖茶漬

麺類色々 讃岐うどん

麺類色々 酸辛湯麺

麺類色々 カレーうどん

本日の雑炊

本日の釜飯

Rice and noodle dish

your choice of:

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

or

Sanuki wheat noodles (udon) served either hot or cold

or

Michiba style hot and sour soup noodles

or

Michiba style "curry udon", wheat noodles
served in curry flavoured bonito consommé

or

rice-porridge of the day

or

kamameshi of the day: flavoured steamed rice with chef's choice of the day
prepared in an iron cocotte accompanied with fragrant akadashi miso soup

水菓子

季節のフルーツジュレ
和もの一品

Dessert

seasonal fruit salad served on apple sorbet with lemon-honey jelly
served with
a small Japanese dessert of the day