

座附

鰯吸

Amuse-Bouche

grilled blowfish fins in bonito consommé

前菜

松葉黒豆

竹の子香煎

梅味長寿えび

鮑萬年煮

芽出鯛すし

赤生子白和へ

田芹小宝和へ

New Year Hors d'Oeuvre Plate

simmered black soybeans with sugar
simmered bamboo shoot with shiokara powder
prawn flavoured with salt-pickled plums
tender simmered abalone
marinated sea-bream sushi
sea cucumber marinated in vinegared broth
dropwort dressed with herring roe

御椀

白味噌仕立 白子豆腐
どんこ、菜の花、結柚子

Soup

jellied soft-roe, donko-shiitake, and rape flower
served in white miso and cheese pottage, flavoured with yuzu peel

刺身

初雪見立

- 鰯さらだ 白菜、春菊
- 河豚小巻 薬味ポン酢

Sashimi

assorted sashimis of the season:
yellowtail & Chinese cabbage salad with sesame-ponzu sauce
and
blowfish sashimi wraps filled with chives served with condiments

揚物

ろくさん風 河豚唐揚
落のとう、穂の芽

Deep-fried Dish

deep-fried blowfish à la maison with Michiba's special sauce,
and
assorted mountain vegetables: butterbur sprout and angelica buds
served with sansho-pepper salt

強肴

お好みで
活魚料理

Main Dish

your choice of:

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)

or

oven-baked wagyu sirloin and shimeji mushrooms in an apple
with our special sansho-pepper miso sauce

or

shark fin simmered in our special oyster sauce
served on chawan-mushi (savoury egg custard) filled with nameko
mushrooms and tofu milk skin

和牛淋子釜焼

鱧ひれ茶碗蒸し

食 事

お好みで
糠鯖茶漬

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

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

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

Dessert

seasonal fruit salad served on apple sorbet with lemon-honey jelly