

## 前菜

チーズ黄金焼

新牛蒡胡麻和え

唐墨大根

蟹すだれ巻

春の山菜揚

## 御椀

白味噌仕立て  
どんこ、梅麩、柚子

## 刺身

お好みで

鮮魚二種盛り

又は

活魚焼カルパッチョ

## 焼物

柚香焼き 里芋、牡蠣、銀杏

## 煮物

聖護院大根 鱈、筍、菜の花

## 食事

お好みで

さぬきうどん温又は冷

又は

赤出しごはん

又は

ミニ・ローストビーフ丼

## 水菓子

酒かすチーズ汁粉  
生麩、あられ**Hors d'oeuvre**

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

new burdock root of the season tossed with sesame

home-made bottarga served with daikon slices

crab meat rolled with yam paste

deep-fried mountain vegetables of the season

**Soup**donko-shiitake, deep-fried yam, and soft wheat gluten  
in white miso and cheese pottage, flavoured with yuzu peel**Sashimi**

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

**Grilled dish**oven-baked taro & cheese dumpling filled with oyster, ginkgo nuts, and prawn,  
covered with yuzu miso sauce**Simmered dish**tender simmered Shogo-in daikon, bamboo shoot  
and sweet-soy simmered Spanish mackerel, garnished with blanched rape flowers**Rice and Noodle Dish**

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

steamed rice served with fragrant akadashi miso soup

or

tender Japanese beef prepared roast beef style,  
served thinly sliced on steamed rice with sweet-soy sauce \* (+ ¥1,000)**Dessert**sweet haricot bean soup with mascarpone and sake-lees  
garnished with fresh wheat-gluten and rice-clacker