

五法膳

Goho-zen

¥3,000

## 前菜

チーズ黄金焼

海老サフラン寄せ

とまとワイン漬

小鯛有馬煮

山菜酢味噌

**Hors d'oeuvre Platter**

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

prawn and yam paste set in saffron jelly cube

cherry tomato marinated in red wine

sardine simmered with Arima sansho pepper

blanched wild onion served with spicy vinegared miso

## 御椀

かに糀薯  
どんこ、三ツ葉、柚子**Soup**crab fish-cake served in delicate bonito consommé  
garnished with donko shiitake, mitsuba herb, and yuzu peel

## 御膳

本日のお造り あしらい色々

鯛かぶら蒸し  
銀杏、木耳、山葵

活魚秘伝揚 蓮根、青唐

**Main Course**

sashimi of the day

\*

***kabura-mushi:***sea-bream, ginkgo nuts, and jew's ear fungus steamed with grated turnip  
flavoured with wasabi

\*

deep-fried fish of the day, lotus-root and sweet green pepper  
flavored with our special sauce

## 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

**Rice and Noodle Dish**

your choice of:

Sanuki wheat noodles (udon) served either hot or cold

or

steamed rice served with fragrant miso soup (akadashi)

or

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

## 水菓子

本日のデザート

**Dessert**

dessert of the day

\*a half portion of the one served in main course of Roast-beef Bowl Lunch