

ローストビーフ丼

Roast-Beef Bowl Lunch

¥3,000

先附

**Amuse-bouche**

新もずく茶碗蒸し

chawanmushi (savory egg custard) filled with tofu-milk skin covered with mozuku seaweed of the season in ginger flavoured thick bonito broth

前菜

**Hors d'oeuvre Platter**

a selection of seasonal delicacies

チーズ黄金焼

grilled **cheese** aged in miso and sake lees

かます寿し

pressed **barracuda** sushi

にしん茄子

tender-simmered dried **fillets of herring** served with deep-fried **aubergine** simmered in soy and fish-sauce

メカとろ長芋巻

grilled swordfish rolled with **yam**

海老サフラン寄せ

prawn and yam paste set in saffron jelly cube

丼物

**Main Course**

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tender Japanese beef prepared roast beef style, served thinly sliced on steamed rice with sweet-soy sauce

生野菜、味噌汁

accompanied with **side salad** and fragrant miso soup (*akadashi*)

水菓子

**Dessert**

本日のデザート

dessert of the day