

ローストビーフ丼

Roast-Beef Bowl Lunch

¥3,000

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

穴子寿し、木の芽

conger-eel sushi with kinome herb

もろこし茶碗蒸し

simmered maize of the season served on chawan-mushi (savoury egg custard)

とまとワイン漬

cherry tomato marinated in wine

真蛸柔らか煮

tender simmered octopus

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