

旬彩膳

Shunsai-zen

¥4,500

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

御椀

Soup

新蓮根すり流し

fag-greenling, shiitake and soft tofu-milk skin

相並、椎茸、生ゆば

served in grated lotus-root & bonito-broth soup

刺身

Sashimi

お好みで

your choice of:

一、鮮魚二種水盛り

assorted two kinds of sashimi served with condiments

又は

or

一、焼カルパッチョ

slightly-grilled sashimi salad drizzled with truffled dressing

煮物

Simmered Dish

冷やし煮物

simmered season's delicacies: pike-conger, pumpkin, and baby taro, served chilled

鱧、南瓜、小芋

焼物

Grilled Dish

とまと姿焼

grilled whole tomato filled with prawn, whelk, free-range chicken, onion and shiitake

べっこうあん、露生姜

served with thick bonito sauce, flavoured with a dash of ginger juice

食事

Rice and Noodle Dish

お好みで

your choice of:

一、さぬきうどん温又は

Sanuki udon (wheat noodles) served either hot or cold

又は

or

一、赤出しごはん

steamed rice served with fragrant miso soup (akadashi)

又は

or

ミニ・ローストビーフ丼

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

水菓子

Dessert

本日のデザート

dessert of the day