

Hors d'oeuvre

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

crown daisy and matsutake mushrooms of the season soured with soy flavoured bonito broth

crab and yam paste set in saffron jelly cube

season's new salmon-roe in thick bonito broth served on chawan-mushi

deep fried taro and rice ball filled with tender simmered conger-eel

grilled tokobushi mini abalone glazed with wasabi soy sauce

today's kelp-marinated sushi

Soup

your choice of:

soft-shelled turtle wrapped in rice-flour dumpling, matsutake mushroom, and mitsuba herb served in soft-shelled turtle consommé, with a dash of ginger juice

or

DOBIN-MUSHI steamed tea-pot soup:

matsutake mushroom, pike-conger, *kuruma*-prawn, ginkgo nuts and mitsuba herb in delicate bonito consommé, steamed in traditional dobin pot (+¥1,000)

Sashimi

assorted sashimi plate:

sashimi salad with isaki (grunt fish),

and

two kinds of fresh sashimi of the season from the market served with condiments

Grilled Dish

miso marinated tofu oven-baked on kelp

with prawn, scallop, tomato, *shimeji* mushrooms, and avocado, flavoured with wasabi

Simmered Dish

steamed tilefish rolled with yuba (tofu milk skin) and matsutake mushroom served with thick bonito sauce

Main Dish

your choice of:

grilled tender Japanese beef and vegetables
steamed on a hot stone at your table,
served with two sauces: tofu-cheese and citrus soy

or

tender Japanese beef prepared roast beef style
served with vegetables salad of the season

or

shark fin simmered in our special oyster sauce
served on chawan-mushi (savoury egg custard), filled with nameko mushrooms and tofu milk skin

or

sliced abalone, kuruma prawn, and mizu-dako octopus soused with fish sauce
ready to sizzle on a hot stone at your table

or

fresh fish of the day served in a style of your choice:
either simmered in sweet soy sauce,
or steamed with citrus infused dipping sauce (ponzu)

Rice and noodle Dish

your choice of:

whitebait kamameshi: flavoured steamed rice with whitebait prepared in an iron cocotte
accompanied with fragrant akadashi miso soup

or

Sanuki udon (wheat noodles) served either hot or cold

or

Michiba style hot and sour soup noodles

or

Michiba style "curry udon": wheat noodles served in curry flavoured bonito consommé

or

mackerel aged 3 years in rice bran (nuka-saba) on rice served with light dashi broth

or

rice-porridge of the day

Dessert

fig compote served with yoghurt sauce topped with blueberries

and

a little bite of Japanese sweet