

旬彩膳

Shunsai-zen

¥4,500

前菜

チーズ黄金焼

秋の白和え

さんま山椒煮

菊菜浸し、木の子

本日のメ寿司

御椀

冬瓜スープ

鱧、ずわい蟹、白玉、
どんこ、芽葱

刺身

お好みで

鮮魚二種盛り あしらい色々
又は

焼カルパッチョ

焼物

朴葉団い 甘鯛袖庵焼き
松茸、青唐、かぼす

煮物

お宝 とまと姿焼き
海老、粒貝、椎茸、
べっこうあん

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

水菓子

本日のデザート

Hors d'oeuvre Platter

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

early-autumn delicacies dressed with tofu cream sauce

Pacific saury simmered with fragrant sansho pepper

crown daisy & mushrooms soured with soy flavoured bonito-broth

kelp-marinated sushi of the day

Soup

early autumn gourd-melon soup

with pike-conger, snow-crab, rice-flour-dumpling, donko shiitake and leek sprouts

Sashimi

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

Grilled Dish

tilefish flavoured with yuzu & white-miso,

fragrant matsutake mushroom and sweet green pepper

wrapped and grilled in a hoba leaf, served with sudachi citrus

Oven-baked Dish

oven-baked whole tomato filled with prawn, whelk, onion and shiitake

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

Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

steamed rice served with fragrant akadashi miso soup

or

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

Dessert

dessert of the day

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