

五法膳

Goho-zen

¥3,000

前菜

チーズ黄金焼

鰯炙り寿し

無花果 白衣掛け

小芋鱧子ジュレ

プチトマトワイン漬

Hors d'oeuvre Platter

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

seared barracuda pressed-sushi

fig dressed with tofu & sesame cream

simmered baby taro with pike-conger-roe jelly sauce

cherry tomato marinated in red wine

御椀

海老糎薯

松茸、三ツ葉、銀杏、酢立

Soupprawn fishcake and matsutake mushroom served in delicate bonito consomr
with *mitsuba* herb, ginkgo nuts and *sudachi* citrus

御膳

本日のお造り あしらい色々

*

恵保鯛唐揚

蓮根、青唐、くるみ

Main Course

sashimi of the day

*

deep-fried e-bo-dai (Japanese butterfish)

served with our special sweet & sour sauce

garnished with lotus-root, sweet green pepper and walnut

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里芋万頭 べっこう餡

海老、粒貝、椎茸

deep-fried and simmered taro ball filled with prawn, whelk and shiitake
served with thick bonito and soy broth

食事

お好みで

1. さぬきうどん 温又は冷

1. 赤出し ごはん

Rice and Noodle Dish

your choice of:

Sanuki wheat noodles (udon) served either hot or cold

or

steamed rice served with fragrant miso soup (akadashi)

水菓子

本日のデザート

Dessert

dessert of the day