

前菜

チーズ黄金焼
 新いくら茶碗
 海老サフラン寄せ
 子持鮎山椒
 鰯炙り寿し
 鮎うるか石焼
 ぶどう唐揚

御椀

帆立椀 菊花薄葛仕立
 小蕪、柚子

刺身

お好みで
 鮮魚二種水盛り あしらい色々
 又は
 活魚焼カルパッチョ
 トリフドレッシング

焼物

海鮮とまと鍋 海老、粒貝、
 椎茸

凌ぎ

鱧松寿し 生姜

強肴

恵保鯛唐揚 酢どり餡 無花
 果、蓮根、青唐

食事

お好みで
 松茸釜飯
 又は
 糠鯖茶漬
 又は
 すっぽん雑炊
 又は
 讃岐うどん
 又は
 酸辛湯麺
 又は
 カレーうどん

水菓子

本日のデザート

Hors d'oeuvre

a selection of seasonal delicacies:

grilled cheese aged in miso and sake lees
 season's new salmon roe in thick bonito broth served on chawan-mushi
 prawn and yam paste set in saffron jelly cube
 ayu river fish heavy with roe simmered with fragrant Arima sansho-pepper
 seared barracuda pressed sushi
 Alaskan pink shrimp dressed with egg-yolk & uruka preserve served on a hot-stone
 deep-fried grape

Soup

scallop, chrysanthemum petals, and baby turnip in thick bonito consommé,
 flavoured with yuzu peel

Sashimi

your choice of:

assorted two kinds of sashimi of the day served with condiments
 or
 slightly-grilled sashimi salad drizzled with truffled dressing

Steamed Dish

prawn, whelk, onion and shiitake
 oven baked with tomato & cheese sauce in an individual iron cocotte

Refreshment

pick-conger and matsutake mushroom sushi garnished with ginger

Main Dish

deep-fried butterfish served with our special sweet & sour sauce
 garnished with fig, lotus-root, and sweet green pepper

Rice and Noodle Dish

your choice of:

matsutake kamameshi:
 flavoured steamed rice with matsutake mushrooms of the season prepared in an iron
 cocotte accompanied with fragrant akadashi miso soup
 or
 mackerel aged 3 years in rice bran (nuka-saba) on rice served with light dashi broth
 or
 soft-shelled turtle rice-porridge of the day
 or
 Sanuki wheat noodles (udon) 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

Dessert

dessert of the day