

旬彩膳

Shunsai-zen

¥4,500

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

御碗

海老糎薯

松茸、三ツ葉、銀杏、酢立

旬皿

お好みで

1.鮮魚二種氷盛り

1.活魚焼カルパッチョ

焼物

鱈西京味噌焼 昆布、くるみ

蒸物

真鱈徳久利蒸し

豆腐、メ地、葱、菊菜

強肴

和牛もも石蒸し 水菜、黄蕒

食事

お好みで

1.さぬきうどん 温又は冷

1.赤出し ごはん

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

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

Soup

prawn fishcake and matsutake mushroom served in delicate bonito consomme with mitsuba herb, ginkgo nuts and sudachi citrus

Sashimi

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

Grilled dishSpanish mackerel grilled with white *Saikyo* miso, kelp and walnuts**Steamed dish**

steamed hot pot

with

cod, tofu, *shimeji* mushrooms, leek and chrysanthemum green, served in a traditional *tokkuri* pot with ponzu dipping sauce and the condiment**Main dish**

delicately sliced Japanese round beef served on yellow chives, mizuna green and onion steamed over hot stone on your table

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)

Dessert

dessert of the day