

前菜

手造り豆腐

子持鮎山椒煮

本日のメ寿し

蓮根はさみ揚げ

粒貝黄身焼、銀杏

チーズ西京焼

御椀

木の子椀 合鴨、焼葱

刺身

鮮魚三種氷盛り

あしらい色々

焼物

秋野菜包み焼き 秋鮭、
酒盗香煎

煮物

和風 とまと鍋
海老、帆立、ズッキーニ、
ごぼう、玉ねぎ、チーズ

強肴

お好みで

和牛もも炙り焼き

又は

赤かれい煮付け

食事

お好みで

さぬきうどん 温・冷

又は

酸辛湯麺

又は

糠鯖茶漬

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

home-made tofu

ayu river fish heavy with roe simmered with fragrant Arima *sansho* pepper

shimezushi: sushi with kelp-marinated fish of the day

deep fried lotusroot sandwiched with minced wagyu beef

whelk grilled with egg yolk and deep-fried ginkgo nut

grilled cheese aged in miso and sake lees

Soup

mushroom & duck soup:

seasonal mushrooms and simmered *aigamo* duck breast

served in bonito broth with seared leek and yuzu peel

Sashimi

season's three kinds of sashimi

served with condiments

Grilled Dish

autumn salmon and vegetables of the season wrapped and grilled in lotus leaf
flavoured with shiokara powder

Simmered Dish

prawn, scallop, konnyaku jelly and vegetables

oven baked with tomato, cheese and white miso sauce in an individual iron cocotte

Main dish

your choice of:

grilled Japanese beef round and aubergine garnished with baby-leaf salad

or

simmered flathead-flounder in sweet soy sauce
garnished with tofu, daikon, baby turnip and spinach

Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

Michiba style hot and sour noodle soup

or

mackerel aged 3 years in rice bran on rice with light dashi broth

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