

ローストビーフ丼

Roast-Beef Bowl Lunch

¥3,000

前菜

Hors d'oeuvre Platter

a selection of seasonal delicacies

手造り豆腐

home-made tofu

子持鮎山椒煮

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

本日のメ寿し

shimezushi: sushi with kelp-marinated fish of the day

蓮根はさみ揚げ

deep fried lotusroot sandwiched with minced *wagyu* beef

粒貝黄身焼、銀杏

whelk grilled with egg yolk and deep-fried ginkgo nut

チーズ西京焼

grilled cheese aged in miso and sake lees

丼物

Main Course

ローストビーフ丼

tender Japanese beef prepared roast beef style,
served thinly sliced on steamed rice with sweet-soy sauce

生野菜、味噌汁

accompanied with side salad

and

fragrant miso soup (*akadashi*)

水菓子

Dessert

本日のデザート

dessert of the day