

## 旬彩膳

## Shunsai -zen

¥4,500

## 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

## 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 daydeep 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

## 御椀

木の子椀 地鶏つくね、  
焼葱、柚子

## Soup

mushroom soup of the season with deep-fried free-range chicken ball  
served in bonito broth with seared leek and yuzu peel

## 刺身

お好みで  
鮮魚二種盛り あしらい色々  
又は  
焼カルパッチョ

## Sashimi

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

## 焼物

秋野菜包み焼き 秋鮭、  
酒盗香煎

## Grilled Dish

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

## 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

## Simmered Dish

prawn, scallop, konnyaku jelly and vegetables  
oven baked with tomato, cheese and white miso sauce in an individual iron cocotte

## 食事

お好みで  
さぬきうどん温又は冷  
又は  
赤出しごはん  
又は  
ミニ・ローストビーフ丼

## Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

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)

## 水菓子

本日のデザート

## Dessert

dessert of the day

\*a half portion of the one served in main course of Roast-beef Bowl Lunch