

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

チーズ黄金焼

grilled cheese aged in miso and sake lees

秋の白和え最中

mini wafer cake
filled with fruits of the season: grape and persimmon,
tossed with tofu sesame cream

鰯有馬煮

sun-dried herring simmered with fragrant Arima sansho pepper

本日のメ寿し

shimezushi: sushi with kelp-marinated fish of the day

いくら茶碗蒸し

salmon-roe of the season in thick bonito broth
served on chawan-mushi (savory egg custard)

丼物

Main Course

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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