

旬彩膳

Shunsai-zen

¥4,500

前菜

チーズ黄金焼

秋の白和え最中

鯧有馬煮

本日のメ寿司

いくら茶碗蒸し

御椀

蟹糝薯椀

どんこ、白木耳、三ッ葉

刺身

お好みで

鮮魚二種盛り あしら色々

又は

焼カルパッチョ

焼物

鱈自慢煮 木の子ソース

揚物

恵保鯛唐揚げ

酢どりあん掛け

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

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

mini wafer cake

filled with persimmon, chestnut, and shimeji mushroom, tossed with tofu sesame cream

sun-dried herring simmered with fragrant Arima sansho pepper

shimezushi: sushi with kelp-marinated fish of the daynew salmon-roe in thick bonito broth
served on *chawan-mushi* (savoury egg custard)

Soup

crab fishcake soup with donko shiitake, snow fungus and mitsuba herb
served in delicate bonito consommé

Sashimi

your choice of:

assorted two kinds of sashimi served with condiments

or

slightly-grilled sashimi salad drizzled with truffled dressing

Grilled Dish

our special simmered & grilled Spanish mackerel
served on autumn mushroom sauce

Deep-fried Dish

deep-fried whole e-bo-dai (Japanese butterfish)
served with our special sweet & sour sauce
garnished with vegetables of the season

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)

Dessert

dessert of the day

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