

前菜

チーズ黄金焼

河豚皮煮凍り

太刀魚棒寿し

筍土佐煮、菜の花

あん肝茶碗蒸し

Hors d'oeuvre Platter

a selection of seasonal delicacies

grilled cheese aged in miso and sake lees

blowfish-skin and ginger in aspic

marinated scabbard-fish sushi

bamboo shoot simmered with shaved sun-dried bonito
garnished with rape buds

anglerfish foie gras served on chawan-mushi (savory egg custard)

御椀

牡蠣糎薯 蕪すり流し

あみ茸、芽蕪、柚子

Soup

oyster fishcake, ami-take mushrooms, and baby turnip
served in grated turnip soup flavoured with yuzu

御膳

本日の御造り

あしらい色々

*

天蕪含ませ

あんこう煮付け

柚子味噌掛け

*

海老芋揚出し

鱈、青唐、椎茸、針葱

Main Course

sashimi of the day

*

angler fish simmered with thick soy broth garnished with delicately simmered
turnip of the season with yuzu-miso sauce

*

deep-fried ebi-imo taro, cod, sweet green pepper, and shiitake
served with thick grated daikon and soy sauce topped with julienned leek

食事

お好みで

さぬきうどん温又は冷

又は

赤出しご飯

又は

ミニ・ロービー丼

Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

steamed rice served with fragrant miso soup (akadashi)

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