

もてなし膳

Motenashi Lunch Course

¥6,000

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

御椀

雲子椀 どんこ、芽蕪、
白味噌仕立て

刺身

鮮魚三種氷盛り
あしらい色々

焼物

包み焼 甘鯛、粒貝、海老
酒盗香煎

煮物

蓮蒸し 焼穴子、蟹
べっこうあん

強肴

お好みで
ふかひれ白菜
オイスターソース
又は
和牛ももステーキ 秘伝
だれ

食事

お好みで
さぬきうどん 温・冷
又は
酸辛湯麺
又は
糠鯖茶漬
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

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 (savoury egg custard)

Soup

cod-roe potage: soft roe of cod, donko shiitake, and baby turnip
served in white-miso and cheese potage

Sashimi

three kinds of sashimi of the season
served with condiments

Grilled Dish

tilefish, whelk and prawn wrapped and grilled in a lotus leaf,
served with our special shiokara powder

Steamed Dish

conger-eel and snow crab steamed with grated lotus root, served with thick bonito broth

Main dish

your choice of:

sliced alfonsino fish and Chinese cabbage

simmered and served with shark fin in thick oyster flavoured broth

or

round steak of tender Japanese beef served with our special *hidendare* sauce
garnished with vegetables of the season:

stir-fried pea sprouts, aubergine, and king trumpet mushroom, and fresh tomato

Rice and Noodle Dish

your choice of:

Sanuki udon (wheat noodles) served either hot or cold

or

Michiba style hot and sour noodle soup

or

mackerel aged 3 years in rice bran on rice with light dashi broth

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