

Hors d'oeuvre

a selection of seasonal delicacies

season's new sea cucumber-marinated in sweet vinegar broth

season's delicacies on sesame-soy cream sandwiched in wafers

home-made bottarga sandwiched with daikon

blowfish skin and ginger in aspic

Alaskan pink shrimp

dressed with uruka (preserved *ayu* fish-roe) served on a hot-stone

grilled cheese aged in miso and sake lees

grilled *tokobushi* mini-abalone

Soup

tapioca dumpling filled with soft-shelled turtle meat

served in soft-shelled turtle consommé with leek sprouts, and a dash of ginger juice

Sashimi

assorted sashimis of the season:

blowfish sashimi wraps filled with monkfish foie-gras and chives
and

two other sashimis of the day

served with condiments

Simmered Dish

huri-daikon:

yellowtail and daikon simmered in sweet dashi broth garnished with sansho herb

Main Dish

your choice of:

shark fin simmered in our special oyster sauce
served on chawan-mushi (savoury egg custard)
filled with nameko mushrooms and tofu milk skin

or

fresh fish of the day served in a style of your choice:
either simmered in sweet soy sauce,
or steamed with citrus infused dipping sauce (ponzu)

or

wagyu sirloin and *shimeji* mushrooms oven-baked in an apple cup
with our special sansho-pepper miso sauce

Rice and noodle Dish

your choice of:

mackerel aged 3 years in rice bran (nuka-saba) on rice served with light dashi broth

or

Sanuki udon (wheat noodles) served either hot or cold

or

Michiba style hot and sour soup noodles

or

Michiba style "curry udon": wheat noodles served in curry flavoured bonito consommé

or

kamameshi of the day: flavoured steamed rice with chef's choice of the day
prepared in an iron cocotte, accompanied with fragrant akadashi miso soup

or

blowfish rice-porridge

Dessert

dessert of the day