

Hors d'oeuvre Platter

grilled cheese aged in miso and sake lees
prawn set in saffron jelly cube
orange flavoured sweet potato mash topped with a sweet black bean
seri herb dressed with herring roe
new burdock root of the season flavoured with sesame

Soup

zoni soup:
ebi-imo (taro), sun-dried shiitake, carrot, rape buds and rice cake
served in delicate bonito consommé

Main Course

sashimi of the day
*
Spanish mackerel grilled with our special white miso and walnuts paste
garnished with spinach
*
savoury egg custard(chawan-mushi) with crab and tofu milk-skin
*
deep fried fresh fish of the day and seasonal vegetables served with
Michiba style spicy sweet-sour sauce

Rice and noodle dish

your choice of:

Sanuki wheat noodles (*udon*) served either hot or cold
or
steamed rice served with fragrant miso soup (*akadashi*)

Dessert

dessert of the day