

*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*

soft roe of cod and tofu served in white miso soup  
garnished with baby turnip and sun-dried shiitake

*Sashimi*

an assortment of three kinds of sashimi of the day

*Simmered Dish*

simmered sea-bream and turnip  
garnished with bamboo shoot, rape buds, and yuzu citrus peel

*Entremets*

steamed botargo sushi

*Main Dish*

your choice of:  
lightly grilled tender Japanese beef  
served with our special miso sauce  
garnished with grilled leek, shiitake and spinach  
or  
treasure boat dish:  
deep fried Japanese butterfish and vegetables  
served with thick sweet and sour sauce sprinkled with ginger juice

*Rice and noodle dish*

your choice of:  
mackerel aged 3 years in rice bran on rice with light dashi broth  
or  
Sanuki wheat noodles (udon) served either hot or cold  
or  
Michiba style hot and sour noodle soup  
or  
steamed rice served with fragrant miso soup (akadashi)

*Dessert*

dessert of the day