

Fuku Kue (Eat a Good Fortune) Special New Year Menu 2012

Blowfish (Fugu) and Longtooth Grouper(Kue) are Japanese winter delicacies.

*Fugu:blowfish is called FUKU in some region meaning a good fortune
while Kue:longtooth grouper means also to eat.*

*Our grand chef Michiba made this course menu praying for your Good Fourtune
at the beginning of the new year.*

Hors d'oeuvre Platter

prawn set in saffron jelly cube
simmered Biwa gudgeon (small freshwater fish) rolled with kelp
baby sea-bream sushi
seri herb dressed with herring roe
home made botargo sandwiched with daikon slices
sea cucumber marinated in vinegared broth
tender simmered whelk

Soup

a soft-shelled turtle dumpling served in delicate soft-shelled turtle consommé
garnished with sun-dried shiitake, carrot and chives sprinkled with ginger juice

Sashimi

usuzukuri (thinly sliced sashimi) of
kue/longtooth grouper
or
fuku/fugu/brow-fish

Atsu-mono

(a dish to warm your stomach)
deep fried rice served with grated turnip sauce
garnished with crab and diced stem lettuce
topped with salmon roe

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Main Dish

hot-pot
with
kue/longtooth grouper
or
fuku/fugu/brow-fish

both served with seasonal vegetables, grilled tofu, kudzu starch noodles
and condiments & citrus soy dipping sauce

Rice and noodle dish

your choice of:

mixed steam rice of the day prepared in a kama pot

or

mackerel aged 3 years in rice bran(nuka-saba) 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

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

Dessert

seasonal fruit served in a sanpo-kan citrus cup with lemon-honey jelly