

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

Shun-sai fish plate

your choice of:

an assortment of two kinds of sashimi of the day
or
grilled fish carpaccio served on a bed of steamed vegetable salad
drizzled with truffled dressing

Main Course

Spanish mackerel grilled with our special white miso and walnuts paste
garnished with spinach

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savoury egg custard(chawan-mushi) with crab and tofu milk-skin

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deep fried fresh fish of the day and seasonal vegetables served with
Michiba style spicy sweet-sour sauce

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dish of the day

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