

前菜

- 一、黄金チーズ
- 一、蛸甲州煮
- 一、神楽海老
- 一、コラーゲンポーク
- 一、丹波しめじ酒盗焼き
- 一、蟹とブロッコリーのオイル和え
- 一、うるか石焼き

Hors d'Oeuvre Plate

- grilled cheese aged in miso
- octopus simmered with wine
- prawn served on yam paste
- portk pâté
- sautéed shimeji mushrooms with shiokara fermented sauce
- crab and broccoli
- Alaskan pink shrimp dressed with egg-yolk & uruka (preserved ayu-roe)
served on a hot-stone

御椀

- すっばんタビオカ万頭 芽葱、露生姜

Soup

- soft-shelled-turtle filled in a rice-flour-dumpling
served in delicate soft-shelled-turtle consommé, garnished with chives
sprinkled with ginger juice

差味

- 竹筒盛り紙屋形
本日一番物 三種盛り 山葵

Sashimi

- an assortment of three kinds of sashimi of the day served with condiments

焼物

- 鮫鱈石焼き 蒟蒻、粟麩、山椒味噌

Grilled Dish

- monkfish, konjak jelly, and millet and wheat gluten cake grilled with sansho-miso

揚物

- ぐじ鱈揚げ 白板昆布、大葉、柿味噌

Deep-fried Dish

- deep-fried tilefish with crispy scales, thinly sliced shiroita kelp, and a shiso leaf
served with persimmon miso

煮物

- 鴨茄子田楽 絹サヤ

refreshment

- duck and aubergine simmered with sweet dengaku miso

強肴

- お好みで
和牛ローストビーフ 五色野菜、クレソン

Main Dish

your choice of:

- tender Japanese beef prepared roast beef style served with vegetables

or

the fish of the day

鮮魚料理色々

Rice and Noodle Dish

食事

- 鰻とろ井

- grilled eel on steamed rice with grated yam sauce

水菓子

Dessert

- 外郎
と
季節のフルーツゼリー

- uiro jelly, Okayama style

and

- seasonal fruit salad with lemon-honey jelly