



KAI Course for June 2023

¥14,850
(taxes included)

"Please inform us of any allergies, such as nuts or dairy, so that we may prepare your meal accordingly."

Zensai (Appetizer)

White kelp and fish sushi
Roasted red, yellow, and green bell peppers immersed in dashi broth
Grilled cheese aged in miso and sake lees
Octopus stewed in port wine
Deep-fried shrimp ball mixed with corn and cheese
Abalone simmered in oyster sauce
Seaweed pickled in dashi broth

Hiyashi-bachi (Cold bowl)

Sea urchin and junsai (water shield) with dashi jelly dropped ginger juice

Tsukuri (Sashimi)

Chef's choice of two kinds of fish served on seasonal leaf

Mushimono (Steamed dish)

Steamed hamo (sea eel) and okahijiki (saltwort) served with plum soy sauce

Nimono (Simmered dish)

Ayu (sweetfish) in sweetened soy sauce and somen noodles, deep-fried eggplant, boiled okra topped with tade leaves*

*Tade leaf has been popular as an indispensable condiment in ayu dishes in Japan since ancient times, and its unique aroma and bitterness complement the flavor of ayu (sweetfish) during the summer season.

Shiizakana (Meat or fish dish)

Michiba-style sous-vide wagyu roast beef on vegetables with Shi-shi sauce (Rokusantei signature spicy sauce)

or

Various fish dishes of the day*

*Cooking style varies depending on fish availability

or

Shark fin in chawanmushi (savory steamed egg custard)

Shokuji (The final set of savory dishes)

Steamed kabayaki eel, rice, yam and dashi broth with arima sansho pepper

or

Udon noodles (choose one from below):

Michiba-style curry udon, warm udon with bonito stock, sour and spicy soup udon, or cold sesame umami udon

or

Ochazuke broth with rice, fermented mackerel and seaweed, with pickled vegetables

Dessert

Seasonal fruit sherbet with lemon jelly and zunda mochi (shiratama mochi and edamame bean jam)

道場六三亭

Michiba Rokusaburo

山本賢治

Yamamoto Kenji