



MOTENASHI Course for June 2023

¥7,700
(taxes included)

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

Zensai (Appetizer)

Grilled cheese aged in miso and sake lees
Kabayaki eel sushi
Simmered abalone

Michiba-style goma dofu (fried curd of sesame paste and kuzu starch) with thick sauce and wasabi
Marinated deep-fried hamo (sea eel) with onion and daikon sprouts
Stewed ume fruit

Owan (Simmered bowl)

Shrimp ball in corn and dashi broth with amitamake mushroom, green onion sprout and black pepper

Tsukuri (Sashimi)

Chef's choice of two kinds of fish with garnishes served on maru-sudare (bamboo shade)

Yakimono (Grilled dish)

Baked fish marinated in shutou sauce (salted bonito intestine broth and egg yolk) with simmered konnyaku and young corn

Nimono (Simmered dish)

Sous-vide duck with winter melon, fried-eggplant, cherry tomato macerated in consomme, and yuzu citrus zest

Shiizakana (Meat or fish dish)

Michiba-style tempura of fish, makomodake (wild rice stem), myoga ginger, green chilli, awafu (wheat gluten) and shiitake mushroom with sweet vinegar sauce
or
Michiba-style sous-vide wagyu roast beef with Shi-shi sauce (Rokusantei signature spicy sauce), served with roast tomato and vegetables

Shokuji (The final set of savory dishes)

Akadashi miso soup and steamed rice
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

Mizugashi (Dessert)

Dessert of the day

山本賢治
Yamamoto Kenji