



SHUNSAIZEN Lunch for June 2023

¥5,500
(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 amitake 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 consommé, and yuzu citrus zest

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, or cold sesame umami udon

or

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

Mizugashi (Dessert)

Dessert of the day

道場六三郎

Michiba Rokusaburo

山本賢治

Yamamoto Kenji