



## *Kai Course for April 2024*

¥14,850 (taxes included)  
10% service charge will be added.

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

### **Zensai (Appetizer)**

Conger eel with Michiba-style oyster sauce with Japanese sansho pepper

Stewed sea bream roe

Boiled octopus with ume plum

Marinated young sweetfish

Baby cucumber marinated in saikyo miso

Grilled cheese aged in miso and sake lees

Steamed scallop with miso cream sauce

### **Owan (Simmered bowl)**

Suppon turtle meat ball wrapped with tapioca in flavorful broth, topped with leek, green onion sprouts and drops of ginger juice

### **Tsukuri (Sashimi)**

Chef's choice of three kinds of fish with garnishes

### **Yakimono (Grilled dish)**

Grilled sword-fish wrapping of bamboo shoots, shiitake mushrooms, and butterbur with crispy butterbur leaves

### **Daimono (Deep-fired dish)**

Ise-ebi (Japanese spiny lobster) with Michiba-style nuts sauce and Canola flower seasoned with kelp

### **Shiizakana (Meat or fish dish)**

Grilled turban shell and shimeji, mushroom wakame seaweed and udo (Japanese wild vegetable)

or

Michiba-style sous-vide wagyu roast beef and grilled vegetables with fermented garlic sauce

or

Various fish dishes of the day\*

\*Cooking style varies depending on fish availability

### **Shokuji (The final set of savory dishes)**

Steamed rice with Sakura shrimp and fresh ginger cooked in an individual pot

or

Udon noodles (choose one from below):

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

or

Ochazuke broth with rice, fermented mackerel and shiso leaf, with pickled vegetables

### **Dessert**

Seasonal fruits with lemon jelly

Steamed karukan (custard cream wrapped in dough mixed with yam, joshin flour, and meringue)

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