



## ***MOTENASHI Course for April 2024***

¥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  
Canora flower in dashi broth with Japanese mustard  
Boiled hamaguri clam with sweet and sour egg yolk sauce  
Sea bream roe cooked with egg with fresh sea lettuce glaze  
Simmered conger eel sushi

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

Deep-fried mixed ball with lotus root and prawns, adorned with broad beans and shiitake mushrooms, coated in a shiny glaze and sprinkled with dried sakura petals

### **Tsukuri (Sashimi)**

Chef's choice of two kinds of fish served with garnishes  
or  
Italian style (Carpaccio) various fresh fish with truffle juice dressing

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

Michiba-style sous-vide wagyu beef round with gravy sauce, served on mashed potato with grilled vegetables and fresh watercress

### **Mushimono (Steamed dish)**

Simmered Yashio trout, wakame-seaweed and bamboo shoot in thickened dashi sauce

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

Michiba-style tempura-fried edible wild plants, accompanied by sea salt blended with Japanese pepper and a pinch of powdered milk  
or  
Steamed mebaru fish, bamboo shoot, tofu, shiitake mushroom, and mitsuba parsley roots on kombu kelp

### **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 udon  
or  
Ochazuke broth with rice, fermented mackerel and shiso leaf, with pickled vegetables

### **Mizugashi (Dessert)**

Dessert of the day

山本賢治  
Yamamoto Kenji