



MICHIBA-STYLE ROAST BEEF Lunch for April 2024

"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

Roast beef on rice

Michiba-style sous-vide beef sirloin on rice served with salad and akadashi miso soup

Mizugashi (Dessert)

Dessert of the day

¥3,850
(tax included)

道場六三亭
Michiba Rokusaburo
山本賢治
Yamamoto Kenji