



SHUNSAIZEN Lunch for April 2024

¥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
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

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

道場六三郎
Michiba Rokusaburo
山本賢治
Yamamoto Kenji