

Autumn Season Menu 20<sup>th</sup> May 2010

*Persimmon & Asparagus*  
*served with a tofu and sesame sauce*

*Marron Soup - chestnut and soymilk*  
*served with crispy baguette*

*Deep fried oysters served in the shell*  
*topped with wasabi mayonnaise & caviar*

*U-maki: rolled omelet with bbq eel and camembert*  
*topped with daikon radish*

*Free range chicken breast fillet*  
*rolled with crispy vegetables & simmered in plum wine*

*Mini 'tanuki' udon*  
*Organic udon, bean curd and wakame in soup*

*Dessert*