

# The Sea, The Sea

## SAMPLE SPRING MENU

Bread and butter

Kutsumono pickles

Fish crudo with crispy parsley sweet cicely

Pickled potato noodles, cured cod, coriander

Poached scallops in toasted rice milk, creamy sour peas

Steamed mussels, smoked seaweed butter

Cockles with white miso, chives

Squid with pine nuts and sake, beach herbs

New season turnips, alexanders, mackerel

Clams Chawanmushi, broad beans

## SEAFOOD PLATTER

3 oysters: hazelnut, classic mignonette, samphire olive oil

White crab meat, lettuce leaves, waffles

Poached lobster, olive oil and pepper

Sashimi of bream, turbot, cured mackerel

Juicy crab claw

Lemon custard