

MUTEKIRO 2020 SPRING LUNCH “MOTOMACHI”

HOMARD TARTAR

\*TARTAR of HOMARD with NOJIMA ISLE SEAWEED & “UDO” Herb  
Puree of JAPANESE YAM & SEAWEED Jelly, CARROT Dip and Crispy CUCUMBER

“POULET JAUNE” CHICKEN

\*POT-AU-FEU with BAMBOO SPROUTS ,“URUI” Herb and LEEK  
Sauteed MUSHROOM with VELOUTE Cream, SHELLFISH A LA NEIGE

“MEDAI”(BUTTERFISH) from KOCHI, SHIKOKU

\*with Risotto of GREEN ASPARAGUS, WHITE ASPARAGUS Sauce Horseradish  
Flavor  
SPRING CABBAGES with CRUSTACEAN Sauce

“YAMAYURI” PORK (KANAGAWA)

\*PORK ROSE MEAT, Red Wine STEW A LA MUTEKIRO  
“BRANDADE” of “ANNA” Potatoes & Yokohama LED Vegetable Salad

SPRING DESSERT

- BAVARIAN CREAM, Vanilla Flavor & STRAWBERRY with Coulis Sauce COCKTAIL
- Assorted CITRUS FRUITS in SEASON & Orange Blossom Flavor HONEY  
YOGHURT Sauce and Bitter CHOCOLATE