

Japanese “Kaiseki” cuisine Course Spring, 2020

Aperitif Plum wine	食前酒 Shokuzen-syu	梅酒 Ume-syu
Appetizer	前菜 Zensai	胡麻豆腐 くこの実 山葵 桜葉に盛りて 筍木の芽味噌掛 花卉百合根 一寸豆 蕨 子持ち昆布と海老と胡瓜の松葉刺 Gomadofu, Kukonomi, Wasabi Sakurabanimorite, Takenoko kinome misogake Kabenyurine Issunmame Warabi Komochi konbu to ebi to kyuuri no matubasashi
Sesame tofu, Goji berry ,Wasabi Bamboo shoot with young leaf of the Japanese pepper with miso source on the cherry leaves Lily bulb petals, Broad Beans, Bracken Herring Roe on kelp, Shrimp and Cucumber skewered with Pine Needles		
Sashimi Sea bream, Striped jack, Squid Green perilla Leaf Sliced Japanese white radish, Perilla seeds, Wasabi Red water pepper sprouts “Tosa” bonito soy sauce	造り Tsukuri	鯛 鰯 あじ イカ 大葉 千枚大根 穂紫蘇 山葵 紅蓼 土佐醤油 Tai, Shimaaji, Ika Ooba Senmaidaikon Hojiso Wasabi Benitade Tosajyouyu
Side dish Tiger-globefish Sashimi Thin leeks, Sudachi citrus, Citrus flavored vinegar	合肴 Aizakana	とらふぐ刺し 安岡葱 すだち ポン酢 Torafugusasi Yasuokanegi, Sudachi, Ponzu
Hot pot Spring vegetables and Thin-sliced Wagyu beef shabu-shabu Small asparagus, Spring radish, Frill Lettuce, Shiitake Mushrooms, Cherry Blossom flower shaped wheat gluten, Yuzu citrus zest and chilli pepper paste	鍋 Nabe	春野菜と和牛の味しゃぶ ミアスパラ 春大根 フリルタス 美祢椎茸 桜麩 柚子胡椒 Haruyasai to wagyu no ajisyabu Miniasupara Harudaikon Huriruretasu mineshiitake sakurahu yuzukosyou
Grilled dish Grilled live abalone, Butter, Lemon, Sea weed	焼物 Yakimono	鮑おどり焼き バター レモン 若布 Awabiodoriyaki Bata, Lemon, Wakame
Fried dish Deep fried puffer fish, Crispy fry “matsuba-age”	焼物 Agemono	まふぐ唐揚げ 松葉揚げ Torafugu karaage matsuba age
Rice Rice from Yamaguchi Prefecture	御飯 Gohan	山口県産コシヒカリ Yamaguchi kensan koshihikari
Soup Red miso soup, Deep-fried bean curd, Chopped leeks, Powdered Japanese Pepper	御飯 Gohan	赤だし 油揚 葱 粉山椒 Akadashi, Aburaage Negi Konasansyou
Pickles Assorted pickles	香の物 Kounomono	三種盛り Sanshumori
Dessert Brown Sugar pudding Seasonal fruits	水物 Mizumono	黒糖プリン 季節の果物 Kokutoupurin Kisetsunokudamono

Chef Takeda Junichi

料理長 武田 純一