

長門の涼風 Summer Kaiseki Cuisine course

食前酒 Aperitif

ゆず酒

Yuzu Liqueur

先 附 Appetizer

蒸し鮑 長門フルーツトマト 徳佐瓜 だいだいジュレ 松葉胡瓜
仙崎しらも 長門胡瓜酢味噌掛け クコの実

Steamed Abalone, Nagato Fruits tomato, Tokusa Gourds,

Daidai Bitter Orange Vinegar Jelly, Cucumber

Senzaki Shiramo seaweeds and Nagato Cucumber with Mustard
Dressing, Goji berry

御 椀 Soup

清汁仕立て 岩国蓮根「弥之助」蓮万頭

銀杏 冬瓜 もぐさ生姜

Clear soup, Lotus Root in minced ball, Ginkgo Nuts Winter Melon,
Ginger

造 里 Sashimi and Vegetables

仙崎白身 仙崎剣先鳥賊 まぐろ

長門黄波戸丸三醤油 土佐醤油

徳地自然薯 萩榎谷いちじく 万願寺 萩ひしお味噌 安岡葱

Today's Fresh fish caught at Senzaki

"Tosa" bonito soy sauce," Nagato Kiwado Marusan" soy sauce

Marusan soy sauce sweeter than Tosa soy sauce.

"Please enjoy with your preferred condiment"

Tokuji Jinenjyo (Yam), Hagi Fig, Manganji Peppers

Yasuoka Green onion, Hagi Miso

蓋 物 Steamed dish

佐々並寄せ 煮穴子 萩木耳 べっこう餡 溶き山葵 軸三つ葉

Steamed Hagi-sasanami tofu

Conger Eel Simmered in Sweetened Soy-sauce Stock

Hagi Kikurage black mushroom, Wasabi

強肴 Deep Fried dish

仙崎蛸紫蘇揚げ 酢橘 梅肉だれ

Deep-fried Rolls of Senzaki Octopus Wrapped in Perilla Leaves,
Salted plum sauce

台の物 Hot pot

和牛すきやき 水菜 白葱 温泉玉子

Wagyu Beef Sukiyaki, Potherb mustard, Chinese cabbage, hot spring egg

How to eat Sukiyaki

Add Vegetables and beef. Once the broth is hot, take what you want to eat from the pot, dip it in the Hot Spring Egg and eat it.

御飯 Rice

萩佐々並九郎米

Rice from Hagi

止 椀 Miso soup

赤出汁 長門法蓮草 粉山椒

Red Miso soup, Nagato Spinach

Sansho Japanese pepper powder

香の物 Japanese-style Pickles

たまり沢庵 白菜漬け 青柴漬け 長萩和牛ちりめん

Assorted Pickled Ingredients, Wagyu with Dried young sardines

水物 Dessert

黒糖プリンメロン ぶどう

Brown Sugar pudding, Melon, Grape

Japanese Kaiseki Cuisine Course
Head chef Junichi Takeda