

長門の風冴ゆる頃 Winter Kaiseki Cuisine course

食前酒 Aperitif

ゆず酒

Yuzu citrus liqueur

先 附 Appetizer

香箱蟹 加減酢ジュレ ひばの葉

佐々並ひろす 銀杏 隠元 銀飴 実山椒 大王松

Jelly dressed Crab

Deep-fried Sasanami Tofu Balls in Thickened Soup

Ginkgo nuts, Common Beans, Sansho Japanese pepper, Longleaf pine

御 椀 Soup

清汁仕立て 徳地むかご真薯 舞茸 のし人參 三つ葉 へぎ柚子

Clear soup

Minced Tokuji Yam Propagules balls, Maitake mushroom, Yuzu citrus

造 里 Sashimi

仙崎の鮮魚 菊葉 金柑 紅蓼 山葵 土佐醤油 長門黄波戸丸三醤油

ふぐ刺し 身皮寄せ 赤卸し 安岡葱 酢橘 ポン酢

Today's White-flesh Fish caught in Senzaki

"Tosa" bonito soy sauce," Marusan" local soy sauce

Marusan soy sauce Sweeter than Tosa soy sauce.

"Please enjoy with your preferred condiment"

Fugu Pufferfish Sashimi, Pufferfish in Savory Jelly

Yasuoka green onion, Ponzu sauce, Sudachi citrus, Daikon Radish and
Chili Peppers Grated Together

合 肴 Cold dish

山口野菜はなっこりー 下関寿美令トマト 美祢フルーツ蕪

イクラ醤油漬け 美味ジュレ 揚げじゃが芋

Yamaguchi's original vegetable Hanaccoli, Mine turnips, Shimonoseki tomato
Samon Roe preserved in soy sauce, Bonito stock jerry, Deep-fried Potatoes

揚 物 Deep Fried dish

とらふぐ唐揚げ 万願寺 由宇町マイヤーレモン

Deep fried fugu puffer, Mangannji Peppar, Yuu-cho Meyer lemon

小 鍋 Hot pot

和牛すき焼き 水菜 白葱 温泉玉子

Wagyu Beef hot pot, Sea food bisque soup

Potherb Mustard Greens, White Green Onions

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

New Rice

Using rice grown in Sasanami Hagi city Yamaguchi prefecture

止 椀 Miso soup

赤出汁 なめこ 三つ葉 粉山椒

Red Miso soup, Nameko Mushrooms

Sansho Japanese pepper powder

香の物 Japanese-style Pickles

沢庵醤油漬け 青菜 白菜漬け 長萩和牛ちりめん

Assorted Pickled Radish, Choshu wagyu beef with Dried young sardines

水 物 Dessert

長門いちご 柑橘寄せ

Nagato strawberry, Orange Jerry