

長門の春立つ風 Early Spring Kaiseki Cuisine course

食前酒 Aperitif

ゆず酒

Yuzu citrus Liqueur

先 附 Appetizer

長門白菜 美祢木耳 銀杏のひろうす

生姜 銀飴 クコの実 三つ葉 鰯梅香煮 一寸豆塩蒸し 慈姑煎餅

Deep-fried Tofu Balls, Nagato Chinese cabbage, Mine Kikurage black mushrooms, Gingko nuts, Ginger, Goji Berry, Thickened Sauce

Sardine, Kuwai Arrowhead cracker

御 椀 Soup

金光酒造山頭火酒粕仕立て

岩国蓮根ハス蒸し 萩寒鰯 美東ごぼう のし人参 木の芽 針路 粉山椒 金箔

Japanese Soup Made from Sake Lees of Santohka from

Kanemitsu's Shuzo, Iwakuni lotus roots, Hagi spanish Mackerel

Spinach, Mitou Burdock, Carrot, Sansho Japanese pepper powder, Gold leaf

造 里 Sashimi

仙崎鮮魚 菊葉 金柑 ラディッシュ

山葵 紅蓼 土佐醤油 長門黄波戸丸三醤油

福刺し 福皮煮凍り 安岡葱 赤卸し すだち 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

長門はなっこりー 美祢焼かぶら 黒雲丹 山葵 美味ジュレ 穂紫蘇

Nagato Hanaccoli vegetables, Mine Fried Turnips, Hagi Sea urchin

Wasabi, Soup stock jerry

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 pufferfish, Manganji Pepper

Yuu-cho Meyer lemon

台の物 Hot pot

和牛すきやき

水菜 白葱 温泉玉子

Wagyu Beef Sukiyaki Style hot pot

How to eat Sukiyaki

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

Using rice grown in Sasanami Hagi city Yamaguchi prefecture

留 椀 Miso soup

赤出汁 萩若布 薄揚げ 粉山椒

Red Miso soup, Hagi Wakame seaweeds, Deep-fried Tofu Pouches

Sansho Japanese pepper powder

香の物 Japanese-style Pickles

沢庵 白菜漬け 柴漬け 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 大島みかん 黒糖プリンぶぶあられ

Nagato strawberry, Oshima tangerine, Brown Sugar pudding