

長門の福風 New Year Kaiseki Cuisine course

食前酒 Aperitif

梅酒

Plum wine

先 附 Appetizer

長門はなっこり一海老酒煎り 胡麻豆腐
山葵 美味ジュレ 松葉胡瓜

Yamaguchi's original vegetable Hanaccoli, shrimp, Sesami tofo
Wasabi, Bonito stock jerry, Cucumber look like Pine needle

造 里 Sashimi

2種盛り フルーツ蕪 ラディッシュ

菊葉 金柑 山葵 紅蓼 土佐醤油 丸三醤油

ふぐ刺し 7切れ ふぐ皮煮こごり 安岡葱 赤卸し ポン酢

Today's flesh Fish, Mine turnips,radish

“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

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

焼物 Fried dish

仙崎鰯蒸し焼き

じゃが芋 ズッキーニ パプリカ 輪酢橘 生姜だれ

Steamed Senzaki's Spanish Mackerel

Potatoes, Zucchini, Paprika, Sudachi citrus, Ginger sauce

Please move the ingredients aside and add water.

You can eat it after 10 minutes.

蒸 物 Steamed dish

かぶら蒸し 銀杏 胡麻麩 銀餡 溶き山葵

Steamed Turnips, Gingko nuts, Sesame wheat gluten

Wasabi, Thickened Soup

揚物 Deep Fried dish

まふぐ唐揚げ 万願寺 由宇町マイヤーレモン

Deep fried fugu pufferfish, Manganji Peppers

Yuu-cho Meyer lemon

小鍋 Hot pot

黒毛和牛すきやき 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

山口阿東こしひかり

Using rice grown in Yamaguchi-Ato

止椀 Miso soup

赤出汁 なめこ 庄内麩 粉山椒

Red Miso soup, Nameko mushrooms,
Sansho Japanese pepper powder

香の物 Japanese-style Pickles

沢庵たまり漬け 青菜 白菜漬け

Assorted Pickled Radish

水物 Dessert

長門いちご 周防大島みかん 黒糖プリン

Brown sugar pudding

Nagato strawberry, Suou-Oshima tangerine

Japanese Kaiseki Cuisine Course

Head chef Junichi Takeda