

-Spring Colorful Tray-

IRODORI GOZEN



桜丘

JAPANESE CUISINE
SAKURAGAOKA

-Appetizer-

- "KUMIAGE YUBA" with "BEKO ANN" on top

"KUMIAGE YUBA" : "Yuba" is the layer made when boiling Soymilk to make Tofu. It is the first layer made, and is considered to be a very rare delicacy.

"BEKO ANN" : A mix of Soy Sauce and Salt included into Potato Starch mixed in Water

- Simmered Vegetables with "ITOUNI" on top

"IKTOUNI" : sea urchin mixed with eggs, sake, corn starch and made into a sheet and cut it into strings.

-Steamed Dish-

- Slice Cheese, Ginkgo Nut, Sakura Flower Petal in Sakura Milk "Tofu" Savory Egg Custard

-Sashim-

- Seasonal Assorted Sashim

-Gozen-

- Stir Fried Beef cooked with Ginger and Soy Sauce with Burdocks
- Grilled Fish and Fish Tempura, Pickled Vegetable
- Steamed Vegetables
- Pickled Seaweed
- Yam Dumpling
- Sakura Mochi "FU", Duck Lion, Simmered Shrimp, Turban Shell, Fava Beans Simmered in Honey, Flower Petal Shaped Lily Bud, "KAMABOKO", Rape Blossom,

-CHIRASHI ZUSHI-

- Eel, Dotted Gizzard Shad, Firefly Squid, Cucumber, Small Fish Flakes, Cut Sweet Omelet, Cut Nori, Fish Rod, and Sweet Ginger

"CHIRASHI ZUSHI" : A Japanese Sushi Dish with a bed of Sushi Ricetopped with a variety of colorful ingredients like as the above

-Noodles-

- Sour Plum Noodles with Clams and Green Leaks

-Dessert-

- Chocolate covered "HINA ARARE"

"HINA ARARE" is a sweet colorful popped rice eaten in the HINA MATSURI (Girls Day Festival).

- "AMAZAKE" Ice Cream

"AMAZAKE" : Sweet Low-Alcohol Sake

- Strawberry

JPY 5,500