

お献立 - 臯月 -

35,000円

Kaiseki Menu

前菜  
Appetizer

ホワイトアスパラ豆腐 キャビア 旨出汁  
水菜浸し しらす  
稚鮎南蛮漬け  
生ハム博多押し  
とり貝寿司  
粽寿司  
唐墨 カマンベールチーズ

吸物  
Soup

合鴨真丈  
葱 錦野菜

造里  
Sashimi

季節の盛り合わせ

煮物  
Simmered dish

加賀太胡瓜 胡麻餡かけ  
鮑  
ミニトマト 万願寺とうがらし

焼物  
Grilled dish

太刀魚山椒焼き  
小柱と三つ葉のかき揚げ  
山独活 もろ胡瓜 味噌

留肴  
Tome zakana

牛ヒレ生姜焼き  
きんぴら 丸茄子 クレソン

食事  
Seasonal rice

豆釜炊き御飯 鰻  
赤出汁 香の物

水菓子  
Dessert

メロン  
桜ん坊  
よもぎ羊羹

# Kaiseki Course Yayoi - May -

JPY 35,000

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- Appetizer
- White Asparagus Milk "Tofu", Caviar and Bonito Soup Sauce
  - Boiled MIZUNA "Water Crescent" and Whitebait
  - Deep Fried Young Sweet Fish Marinated in Spicy Vinegar Sauce with Grilled Onion on top
  - Bread and Prosciutto Sandwiched together with Grain Mustard
  - Cockle Shell Sushi
  - "CHIMAKI Zushi"  
"CHIMAKI Zushi" : putting soy sauce based starchy rice rapped in a bamboo leaf.
  - "Karasumi Daikon" with Camembert Cheese  
"KARASUMI DAIKON" : Dried Mullet Roe Sandwiched with Daikon.  
\*Please eat the Karasumi Daikon and Camembert Cheese together.
- Soup
- Grated Duck Lion with "SHINJO" Dumpling, Green Leeks on top, and Colorful Vegetables in Dashi
- Sashimi
- Assorted sashimi
- Simmered dish
- "KAGAFUTO CUCUMBER" and Abalone in Sesame and Bonito Starchy Sauce with Cherry Tomato and "MANGANGI" Green Peppers on top  
"KAGAFUTO CUCUMBER" : a large cucumber unique of Kanazawa of Ishikawa Prefecture
- Grilled dish
- Sword Fish grilled with Japanese Pepper Salt
  - Mixed Tempura of Clams, Japanese parsley use the Lemon and Salt for seasoning
  - Wild Spikenard and Cucumbers with Miso
- Side dish
- Beef Filet Grilled with Ginger and "KINPIRA" with Egg Plant and Water Crescent on top  
"KINPIRA" : thinly sliced stir fry vegetables with soy sauce seasoning
- Seasonal rice
- Pot Cooked Green Pea Rice and Soy Sauce Flavor Grilled Eel
  - Japanese Miso Soup and Japanese Pickles
- Dessert
- Melon
  - Japanese Cherries
  - "YOMOGI" Yokan  
"YOMOGI" : Mugwort, a green vegetable