



March 2017

**KAGA** 加賀

Appetizer 1 先付

図合蟹湯葉包み 春野菜

Snow Crab wrapped with Yuba (Tofu Skin), Spring Vegetables

Appetizer 2 前菜

サーモン桜寿司 穴子黄身揚げ

Salmon Sushi, Fried Sea Eel with Egg York

Soup 御椀

桜豆腐 鯛蓬真丈

Cerry blossom-shaped Tofu

Fish Ball made with Sea Bream & Mugwort

Raw Fish 御造り

三種盛り

Three Kinds of Sashimi

Seasonal Dish 中皿

蛤 筍 櫻の芽 天婦羅

Clam, Bamboo Shoot & Taranome (Spring Sprout) Tempura

Grilled Dish 焼物

春鱒木ノ芽焼 酒粕庵 巻海老

Sea Trout grilled with Young Sansho Leaves, Shrimp  
with Sake Lees Sauce

Simmered Dish 煮物

治部煮 合鴨

Simmered Duck and Vegetables

(Regional speciality from Kanazawa area)

加賀手打ち蕎麦汐露

Chilled Buckwheat Noodles

Japanese Sweets 水菓子

百合根ババロア 苺ソース

Lily bulb Bavarois with Strawberry Sauce

¥13,000

**TATEYAMA** 立山

Appetizer 1 先付

桜鯛昆布 鯛白子

Sea Bream flavored with Kelp, Soft Roe of Sea Bream

Appetizer 2 前菜

細魚うるい寿司 穴子黄身揚げ 蛍烏賊時雨煮

Halfbeak Sushi, Fried Sea Eel with Egg York  
simmered Firefly Squid

Soup 御椀

蛤真丈 黄人参 鍵わらび

Fish Ball made with Clam, Carrot, Bracken

Raw Fish 御造り

飯蛸 鮪 甘海老 鰯叩き

Webfoot Octopus, Tuna, Shrimp, finely chopped Horse Mackerel

Seasonal Dish 中皿

相並唐揚げ 鮑 櫻の芽 二色ソース

Fried Greenling, Abalone, Taranome (Spring Sprout)  
with two colors Sauce (Sea Urchin & Green Peas)

Grilled Dish 焼物

真魚鰹木ノ芽焼

Butterfish grilled with Young Sansho Leaves

Simmered Dish 煮物

治部煮 合鴨

Simmered Duck and Vegetables

(Regional speciality from Kanazawa area)

加賀手打ち蕎麦汐露

Chilled Buckwheat Noodles

Japanese Sweets 水菓子

林檎コンポート ヨーグルトソース 苺 セトカ

Apple Compote with Yoghurt Sauce,  
Strawberry and Setoka (Mandarin Orange)

¥16,000

NAGOYA ASADA