



April 2017

KAGA 加賀

Appetizer 1 先付

図合蟹 白ダツ 叩きオクラ レモン正油ジュレ
Snow Crab, Stem of Taro, Okura with Lemon & Soy Sauce Gelee

Appetizer 2 前菜

巻海老天豆白子和え 雲丹玉子寄せ 印元黒胡麻
Shrimp & Broad Beans with Soft Roe of Sea Bream
Baked Egg with Sea Urchin, Beans with Black Sesame Seeds

Soup 御椀

蛤真丈 花卉人参
Fish Ball made with Clam in Clear Soup & Petal-shaped Carrot

Raw Fish 御造り

三種盛り
Three Kinds of Sashimi

Seasonal Dish 中皿

サーモン粽寿司 穴子桜寿司 水雲葛湯
Salmon Sushi, Sea Eel Sushi
Kudzu Starch Gruel with Mozuku Seaweed

Grilled Dish 焼物

焼小鯛湯鯛
Yudai (Sea Bream cooked by the cooking method
of Edo period-1603~1868)

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

甘夏 文旦 ゼリー寄せ 苺
Amanutsu and Buntan (Citrus Fruit) Jelly with Strawberry

¥13,000

TATEYAMA 立山

Appetizer 1 先付

蛸柔煮 南京 椎茸
Octopus, Pumpkin & Shiitake Mushroom

Appetizer 2 前菜

サーモン粽寿司 巻海老天豆白子和え
Salmon Sushi wrapped in Bamboo Leaves
Shrimp & Broad Beans with Soft Roe of Sea Bream

Soup 御椀

鯛葛打ち 甘海老丸
Sea Bream & Shrimp Ball in Clear Soup

Raw Fish 御造り

相並湯洗い 鮪 水茄子 巻き海老
Greenling, Tuna, Eggplant & Shrimp

Seasonal Dish 中皿

甘鯛道明寺蒸し 雲丹ソース
Steamed Tilefish & Mochi Rice Cake
with Sea Urchin Sauce

Grilled Dish 焼物

のど黒 青利烏賊 筍
Black-throat Seapeach, Squid & Bamboo Shoot
topped with Leaf Buds Miso Paste

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

林檎ムース 文旦 苺
Apple Mousse, Buntan (Citrus Fruit) and Strawberry

¥16,000