

Dinner Course Menu: 加賀 KAGA ¥13,000

Starters 先 付

活け蛸焼目 新蓮根 オクラ 山葵酢味噌

Octopus, Sliced Lotus Root and Okura
with Vinegared Miso-based sauce

Appetizer 前 菜

海月 子持ち昆布 加賀太胡瓜 白掛け

Jelly fish, Herring Roe on Kelp and Cucumber
with Tofu-flavored sauce

Owan 御 椀

鱧葛打ち 氷室焼豆腐真丈 順才

Pike Eel dressed with Kudzu starch,
Fish ball mixed with Tofu and Water Shield in Clear Soup

Raw Fish 御造り

三種盛り

3 kinds of Sashimi

Seasonal Dish 中 皿

焼鮎笹蒸し 谷中生姜

Grilled Ayu (Sweetfish) & Rice Cake wrapped in bamboo leaves
Pickled Japanese Ginger

Grilled Dish 焼 物

鱸蓼味噌焼 万願寺浸し

Grilled Seabass with Miso paste mixed with Tade herb
Japanese Sweet Green Pepper

Simmered Dish 煮 物

治部煮 合鴨

Traditional *Jibu-ni* Style

Simmered Duck, Vegetables and Gluten Cakes

Rice or Noodles お食事

江戸三度おにぎり 又は 加賀手打ち蕎麦 又は 大門素麺

3 kind of Rice balls or

Chilled Buckwheat noodles or

Cold thin Wheat noodles Egg York & Beef topping

Japanese Sweets 水菓子

冷製桃汁粉 蕨餅 マンゴー

Peaches & Bracken Rice Cakes in Japanese chilled sweet soup
Mango

Dinner Course Menu: 立山 TATEYAMA ¥16,000

Starters 先付

鯛煮凍り 子持ち昆布 加賀太胡瓜 オクラ 振り柚子

Fathead with jellied fish broth, Herring Roe on Kelp,
Cucumber and Okura with Yuzu citron peel

Appetizer 前菜

烏賊望月寿司 巻海老キャビア 鰻独活巻

蟹身蓮根寄せ 岡ひじき胡麻和え

Squid Sushi, Shrimp with Caviar, Udo rolled in Eel,
Jellied Crab Meat & Lotus Root, Salfwort with Sesame dressing

Owan 御椀

鱧葛打ち 黄身魚麵 順才

Pike Eel dressed with Kudzu starch,
Noodles made from Fish paste & Egg yolk together and Water Shield

Raw Fish 御造り

白身薄造り 本鮪 甘海老

Thin-sliced White flesh Fish with Citrus Vinegar
Tuna and Sweet Shrimp with Wasabi & soy sauce

Seasonal Dish 中皿

鮑葛煮スープ仕立て 冬瓜 椎茸 赤蒟蒻

Simmered Abalone, White Gourd,
Shiitake Mushroom and Konnyaku in starchy soup

Grilled Dish 焼物

鮎塩焼 矢生姜 万願寺浸し

Salt-grilled Ayu (Sweetfish), Pickled Japanese Ginger,
Japanese Sweet Green Pepper

Simmered Dish 煮物

治部煮 合鴨

Traditional Jibu-ni Style
Simmered Duck, Vegetables and Gluten Cakes

Rice or Noodles お食事

江戸三度おにぎり 又は 加賀手打ち蕎麦 又は 大門素麵

3 kinds of Rice balls or
Chilled Buckwheat noodles or
Cold thin Wheat noodles Egg York & Beef topping

Japanese Sweets 水菓子

水無月あんみつ

Fruit Cocktail with Jelly and
Sweet Adzuki beans topping

Special Deluxe Dinner Course Menu in Summer : 夏づくし ¥22,000

Starters 先 付

毛蟹片葉寄せ 金時草 千鳥酢

Jellied Crab Meat and Mountain Vegetables with Vinegar sauce

Appetizer 前 菜

巻鱈みぞれ ごり唐揚げ

茗荷寿司 干口子火取り

赤皮南京寄せ 青唐射込み

Slices of Dried Tuna, Fried Gori (fresh water Goby),
Japanese Wild Ginger Sushi, Toasted dried-Sea Cucumber Ovary,
Pumpkin cake, Sweet Shrimp paste in Sweet green pepper

Owan 御 椀

鱧葛打ち 枝豆腐 順才 青柚子

Pike Eel dressed with Kudzu starch,
Edamame-beans Pudding and Water Shield in Clear Soup

Raw Fish 御造り

なめら昆布 真子鰯焼霜 鳥賊そうめん

Kelp-flavored Grouper and Flounder with Wasabi & soy sauce,
Thin-sliced Squid in flavored broth

Seasonal Dish 中 皿

蓮の葉盛り 鮑蒸し煮 つる豆 へた紫茄子 蓮根 トマト姿煮

Steamed Abalone, 3 kinds of KAGA traditional vegetables
(Bean, Eggplant & Lotus Root) and Tomato

Grilled Dish 焼 物

鮎塩焼 鮎唐 蓼酢 蓼庵

Salt-grilled & Ayu (Sweetfish) served with Tade herb vinegar,
Fried Ayu served with jellied Tade herb sauce

Simmered Dish 煮 物

和牛治部煮 加賀太胡瓜 小玉葱

Traditional Jibu-ni style

Grilled Wagyu, Cucumber, Small Onion and Gluten Cakes

Rice or Noodles お食事

江戸三度おにぎり 又は 加賀手打ち蕎麦 又は 大門素麺

3 kinds of Rice balls or

Chilled Buckwheat noodles or

Cold thin Wheat noodles Egg York & Beef topping

Japanese Sweets 水菓子

マンゴープリン 氷室西瓜 水無月羹

Mango pudding, Watermelon covered with sweet jelly
Sweet beans jelly