

Course Menu: 尾 山 OYAMA ¥8,000

Appetizer 先 付

胡麻豆腐 穴子黄身揚げ アスパラ 焼き椎茸 木の芽味噌

Sesame Tofu, Fried Sea Eel with Egg York, Asparagus, Shiitake Mushroom,
Japanese Pepper Leaf Miso Paste

Owan 御 椀

筍蓬ふかし 相並葛打ち 花卉独活人参 卷湯葉 木の芽

Dumpling made with Bamboo Shoot & Mugwort,
Greenling, Petal-shaped Udo (Japanese Spikenard) & Carrot,
Yuba (Tofu Skin), Japanese Pepper Leaf

Raw Fish 御造り

三種盛り

Three kinds of Sashimi with Wasabi & Soy sauce

Grilled Dish 焼 物

湯鯛 二杯酢 サーモン桜寿司

桜海老 小松菜浸し 恵比寿 梅貝 たららの芽薄衣

Yudai (Boiled Red Snapper) with Vinegar Sauce, Salmon Sushi
Sakura Shrimp, Komatsuna (Japanese Mustard Spinach),
Jellied Soup & Egg with Kanten (Agar), Ivory Shell, Fried Taranome (Spring Sprout),

Simmered Dish 煮 物

治部煮 日向鶏 野菜 簾麩

Traditional Jibu-ni style

Simmered Chicken, Vegetables and Gluten Cakes

Rice or Noodles お食事

江戸三度ご飯 又は 加賀手打ち蕎麦

Rice and Miso Soup with Japanese Pickles,
Small Fish & Kelp simmered with Japanese Pepper

or

Chilled Soba Buckwheat Noodles

Japanese Sweets 水菓子

夜桜

Cherry Blossoms at Night

(Steamed Bean Jelly flavored with Sakura Cherry Blossom)

Course Menu: 加賀 KAGA ¥12,000

Starters 先 付

蛸柔らか煮 小芋 能登てまり 露 柚子ジュレ
Octopus, Taro, *Nototemari Shiitake* Mushroom,
Butterbur, Yuzu Citrus Gelée

Appetizer 前 菜

細魚桜寿司 隠元胡麻和え 新じゃがチーズ焼き 巻海老天豆白子和え 蟹身豌豆寄せ
Halfbeak *Sushi*, Green Beans dressed with Sesame Seeds, Baked Potato & Cheese,
Shrimp & Broad Beans with Red Snapper Soft Roe, Jellied Crab Meat & Snap Peas

Owan 御 椀

相並葛打ち 水茄子 木の芽 梅肉
Greenling, Eggplant, Japanese Pepper Leaf, Plum Flesh

Raw Fish 御造り

三種盛り
Three kinds of *Sashimi* with Wasabi & Soy sauce

Seasonal Dish 中 皿

筍牛肉巻 山菜薄衣
Bamboo Shoot rolled with Beef, Fried Japanese Mountain Vegetables

Grilled Dish 焼 物

湯鯛 能登てまり 二杯酢
Yudai (Boiled Red Snapper), *Nototemari Shiitake* Mushroom with Vinegar Sauce

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

季節御飯 又は 加賀手打ち蕎麦
Seasonal Rice with Japanese Pickles
or
Chilled *Soba* Buckwheat Noodles

Japanese Sweets 水菓子

桜ババロア フルーツ
Sakura Cherry Blossom Bavarian Cream & Seasonal Fruits

Course Menu: 立山 TATEYAMA ¥16,000

Starters 先付

車鯛昆布ベ うるい 蕨 火取り干口子 寄せ酢

John Dory flavored with Kelp, Hosta Plants, Bracken,
Dried Sea Cucumber Ovaries, Vinegar Jelly

Appetizer 前菜

細魚手まり寿司 鍵わらび 蟹身豌豆寄せ 山葵葉 巻海老天豆白和え
蛸烏賊時雨煮 もずく酢 針生姜

Halfbeak Sushi, Bracken, Jellied Crab Meat & Snap Pea
Shrimp & Broad Beans with Tofu Dressing, Firefly Squid,
Mozuku Seaweed with Vinegar Sauce, Ginger

Owan 御椀

すまし仕立て 筍真丈 こしあぶら 木の芽

Dumpling made with Bamboo Shoot,
Koshiabura (Japanese Spring Mountain Vegetable)
Japanese Pepper Leaf in Clear Soup

Raw Fish 御造り

縞鯨 鯛 槍烏賊

Yellow Jack, Red Snapper, Spear Squid

Seasonal Dish 中皿

かき揚 桜海老 三つ葉 うす衣揚げ こごみ たらの芽 能登揚浜塩 酢橘

Kakiage Tempura: Sakura Shrimp & Mitsuba Japanese Parsley
Ostrich Fern, Taranome (Spring Sprout), Salt from Noto, Sudachi (Japanese Citrus)

Grilled Dish 焼物

小鯛唐蒸し 恵比寿 せん菜

Red Snapper with Okara (Soy Pulp),
Jellied Soup & Egg with Kantan (Agar), Wasabi Flower & Leaf

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

季節御飯 又は 加賀手打ち蕎麦

Seasonal Rice and with Japanese Pickles

or

Chilled Soba Buckwheat Noodles

Japanese Sweets 水菓子

フルーツポンチ 苺 キウイ グレープフルーツ ブルーベリー ミント

Fruits Punch: Strawberry, Kiwi, Grapefruits, Blueberry, Mint

Special Spring Course Menu: 春づくし HARUZUKUSHI ¥22,000

Starters 先 付

鮑蒸し煮 浜防風 うるい 蕨 寄せ酢 卸生姜

Abalone, Hosta Plants, Bracken, Ginger with Vinegar Jelly

Appetizer 前 菜

蟹身豌豆寄せ 細魚手まり寿司 烏賊このわた 鳥松風 鍵わらび 海老天豆白和え

Jellied Crab Meat & Snap Peas, Halfbeak Sushi,

Squid with Salted Sea Cucumber Guts, Bracken, *Tori-Matsukaze* (Chicken Meat Ball)

Shrimp & Broad Beans with Tofu Dressing

Owan 御 椀

鮎汁 鮎 蓮根湯葉巻 笹牛蒡 ごとみ 鮎骨唐揚

Gri (Japanese Fluvial Sculpin) & its Bone, Lotus Root & Tofu Skin, Burdock, Ostrich Fern,

Raw Fish 御造り

鯛薄造り 車鯛昆布 甘海老

Thinly sliced Red Snapper, John Dory flavored with Kelp, Shrimp

Seasonal Dish 中 皿

鯛木の芽焼 青竹筒 筍昆布煮 結び昆布 恵比寿 花卉独活人参

Red Snapper grilled with Japanese Pepper Leaf,

Bamboo Shoot & Kelp, Jellied Soup & Egg with *Kanten* (Agar),

Petal-shaped *Udo* (Japanese Spikenard) & Carrot

Fried Dish 揚 物

河豚唐揚げ たらの芽 酢橘

Pufferfish, *Taranome* (Spring Sprout), *Sudachi* (Japanese Citrus)

Simmered Dish 煮 物

治部煮 和牛 小玉葱 小松菜 簾麩 山葵

Traditional *Jibu-ni* Style

Simmered Japanese Beef, Vegetables and Gluten Cakes

Rice or Noodles お食事

季節御飯 又は 加賀手打ち蕎麦

Seasonal Rice with Japanese Pickles

or

Chilled Soba Buckwheat Noodles

Japanese Sweets 水菓子

フルーツポンチ 苺 キウイ グレープフルーツ ブルーベリー ミント 夜桜

Fruits Punch: Strawberry, Kiwi, Grapefruits, Blueberry, Mint

Cherry Blossoms at Night

(Steamed Bean Jelly flavored with *Sakura* Cherry Blossom)

Beef Steak Course Menu: ステーキ会席 ¥25,000

Starters 先 付

毛蟹 蟹身豌豆寄せ 金時草 生姜 千鳥酢

Hairy Crab, Jellied Crab Meat & Snap Peas,
Kinjiso (Leaf Vegetable from Kaga Area), Ginger, Vinegar Sauce

Owan 御 椀

おこぜ丸仕立て 木の芽 針独活 こしあぶら

Stingfish, Japanese Pepper Leaf,
Udo & Koshiabura (Japanese Spring Mountain Vegetables)

Raw Fish 御造り

白身薄造り 他二種

Thinly sliced White Fish & Two kinds of *Sashimi*

Roasted Dish 蒸し物

野菜オリーブ油蒸焼 味噌たれ

Vegetables with Olive Oil, Miso Sauce

Main Dish メインディッシュ

和牛ヒレステーキ サラダ チリソース 山葵醤油 天然塩

Japanese Beef Tenderloin, Salad, Chili Sauce
Soy Sauce & Wasabi, Natural Salt

Rice or Noodles お食事

土鍋炊き御飯 又は 加賀手打ち蕎麦

Rice cooked in Earthenware pot, Japanese Pickles

or

Chilled Soba Buckwheat Noodles

Japanese Sweets 水菓子

フルーツポンチ 苺 キウイ グレープフルーツ ブルーベリー ミント 夜桜

Fruits Punch: Strawberry, Kiwi, Grapefruits, Blueberry, Mint
Cherry Blossoms at Night

(Steamed Bean Jelly flavored with *Sakura* Cherry Blossom)

Exclusive Course Menu: 兼六 KENROKU ¥30,000

Starters 先 付

毛蟹 蟹身豌豆寄せ 金時草 生姜 千鳥酢

Hairy Crab, Jellied Crab Meat & Snap Peas,
Kinjiso (Leaf Vegetable from Kaga Area), Ginger, Vinegar Sauce

Appetizer 前 菜

青竹 姫皮 筍西京焼 細魚手まり寿司 恵比寿 鍵わらび
海老天豆白和え 山葵葉 烏賊このわた

Bamboo Shoot grilled with Saikyo Miso Paste, Half Beak Sushi,
Jellied Soup & Egg with Kanten (Agar), Bracken,
Shrimp & Broad Beans with Tofu Dressing, Squid with Salted Sea Cucumber Guts,

Owan 御 椀

おこぜ丸仕立て 木の芽 針独活 こしあぶら

Stingfish, Japanese Pepper Leaf,
Udo & Koshiabura (Japanese Spring Mountain Vegetables)

Raw Fish 御造り

鯛薄造り 真子鱧昆布 活け大梅貝

Thinly sliced Red Snapper, Flatfish flavored with Kelp, Ivory Shell,

Seasonal Dish 中 皿

活鮎 鮎 唐揚げ ごとみ たらの芽 能登干口子 白板昆布

Fried Ayu (Sweetfish) & Gori (Japanese Fluvial Sculpin), Ostrich Fern,
Dried Sea Cucumber Ovaries, Shiroita-konbu (Very thin Kelp)

Fried Dish 揚 物

甘鯛若狭焼 一口潮汁 芽葱 独活きんぴら せん菜

Tilefish & Tilefish Soup, Udo (Japanese Spikenard), Pickled Wasabi flower & Leaf

Simmered Dish 煮 物

治部煮 和牛 小玉葱 小松菜 簾麩 山葵

Traditional Jibu-ni Style

Simmered Japanese Beef, Vegetables and Gluten Cakes

Rice or Noodles お食事

土鍋炊き筍御飯 又は 加賀手打ち蕎麦

Bamboo Shoot Rice cooked in Earthenware pot, Japanese Pickles
or

Chilled Soba Buckwheat Noodles

Japanese Sweets 水菓子

日向夏ゼリー寄せ タロッコオレンジ パパイヤ 檸檬 夜桜

Hyuganatsu Orange Jelly,

Tarocco Orange, Papaya, Lemon

Cherry Blossoms at Night

(Steamed Bean Jelly flavored with Sakura Cherry Blossom)