

Dinner Course 16,000 May

~Starter~

Sea urchin, Soybean curd skin, KAGA-Cucumber, Vinegar jelly

~Seasonal appetizer~

Halfbeak sushi wrapped in bamboo leaves, Jellied Shrimp and chopped Okra,
Corn Steamed dumpling, Mountain vegetable mixed with tofu dressing,
Blowfish marinated in sake lees

~Soup(Owan)~

Clear soup

Fat greenling thinly coated with Kudzu powder, Pea-tofu, Edible shoots and Japanese pepper leaf bud

~Sashimi~

Lightly roasted and sliced Bonito, Kelp flavored John dory, Japanese ivory-shell or Shrimp

~Seasonal dish~

WA-GYU boiled with Japanese pepper
New onion, Bamboo shoot, Grilled tofu

~Grilled dish~

Salt-grilled Sweetfish

~Simmered dish~

Duck and vegetable stew in traditional Kaga Style
Bamboo shoot, Komatsuna spinach, Maitake mushroom, Sudare-fu : wavy shaped wheat gluten

~Today's rice or noodles~

Handmade buckwheat noodles served with clear soba soup made from salt and kelp

or

Fine wheat noodles served in hot soup with Pickled plum

~Dessert~

KANAZAWA-Anmitsu

Loquat compote

* The contents will vary depending on the day's produce *

* Tax NOT included *

Dinner course 22,000 May

~Starter~

Hair crab, Jellied crab and mountain vegetable and KAGA-Cucumber

~Seasonal appetizer~

Halfbeak sushi wrapped in bamboo leaves, Toasted dried sea cucumber ovary, Jellied eggwash, Jellied Sea urchin and chopped Okra and Blowfish marinated in sake lees

~Soup(Owan)~

Clear soup

Soft-shelled turtle in steamed egg custard with soup stock

~Sashimi~

Lightly roasted and sliced Bonito, Marbled sole or white fish and shrimp

~Seasonal dish~

Deep fried Sweetfish and GORI, Fava bean, Kelp and Mountain vegetable from KAGA

~Grilled dish~

Broiled Butterfish or Tilefish citron jam flavored and Butterbur cooked in sugar and soy sauce

~Simmered dish~

Beef and vegetable stew in traditional Kaga Style

Bamboo shoot, Japanese mountain vegetable 'Udo', Komatsuna spinach,

Sudare-fu : wavy shaped wheat gluten

~Today's rice or noodles~

Handmade buckwheat noodles served with clear soba soup made from salt and kelp

or

Fine wheat noodles served in hot soup with Pickled plum

~Dessert~

Jellied Watermelon

Loquat compote

KANAZAWA-Anmitsu

* The contents will vary depending on the day's produce *

* Tax NOT included *

Dinner course 30,000 May

~Starter~

Hair crab, Jellied crab and mountain vegetable and KAGA-Cucumber

~Seasonal appetizer~

Deep fried Sweetfish and GORI, Toasted dried sea cucumber ovary, Fava bean, Kelp
Sea bream sushi wrapped in an oak leaf and Halfbeak sushi wrapped in bamboo leaves

~Soup(Owan)~

Clear soup

Japanese Tiger Prawn, Pea-tofu, Edible wild plant and Japanese pepper leaf bud

~Sashimi~

Thinly sliced Stonefish and Lightly roasted and sliced Bonito

~Seasonal dish~

WaGyu Steak, new Onion

~Grilled dish~

Salt-grilled Rockfish and Butterbur cooked in sugar and soy sauce

~Simmered dish~

Simmered tender Abalone

or

Duck and vegetable stew in traditional Kaga Style

~Today's rice or noodles~

Handmade buckwheat noodles served with clear soba soup made from salt and kelp

or

Rice and Miso soup

~Dessert~

Jellied Watermelon

Mango

KANAZAWA-Anmitsu

* The contents will vary depending on the day's produce *

* Tax NOT included *

Steak course 25,000 May

~Starter~

Hair crab, Jellied crab and mountain vegetable and KAGA-Cucumber

~Soup(Owan)~

Clear soup

Soft-shelled turtle in steamed egg custard with soup stock

~Sashimi~

Lightly roasted and sliced Bonito, Marbled sole or White fish and Shrimp

~Grilled dish~

Wagyu-fillet steak

~Steamed dish~

Steamed Vegetables

~Today's rice or noodles~

Beef stew and Rice

or

Handmade buckwheat noodles served with clear soba soup made from salt and kelp

~Dessert~

Jellied Watermelon

Loquat compote

KANAZAWA-Anmitsu

* The contents will vary depending on the day's produce *

* Tax NOT included *