

AKASAKA ASADA

Dinner Course Menu March.2017

¥22,000

~Starter~

Jellied snow crab meat and wild vegetables
Canola blossom, Yolk vinegar
Dipping vinegar

~Seasonal appetizer~

Grilled bamboo shoot with bud of Japanese pepper mixed with miso
Clam sushi, horsetail
Japanese parsley dressed with sesame sauce
Ice fish and broad bean grilled with cheese

~Soup(Owan)~

Tofu made from arrowroot starch, green pea, and lily root
Spring wild vegetables

~Sashimi~

Thinly sliced sea bream
Black sea bream with marinated kelp
Slightly fried large prawn, squid
Simmered pickled daikon radish, Wasabi

~Seasonal dish~

Conger eel, mugwort flavored wheat gluten
Kintoki carrot, Fish meat dumpling
Small sculpin from Kanazawa
Steamed abalone, thinly sliced turnip, tofu
Deep-fried and simmered Japanese sculpin, soup stock

~Grilled dish~

Tilefish
Or,
Willow flounder
Butterbur
Japanese wild plant 'Senna'

~Simmered dish~

Beef and vegetable stew in traditional Kaga style
Small onion, sudare-fu (wheat gluten)
Brussels sprouts, wasabi

~Today's rice or noodles~

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or,
Steamed rice with bamboo shoots

~Dessert~

Kimquat jelly
Strawberry
Red bean soup