

AKASAKA ASADA

Dinner Course Menu April.2017

~Starter~

Simmered bamboo shoot
Spring edible flower seasoned with broth
Toasted dried sea cucumber ovary

~Seasonal appetizer~

Small sweetfish marinated in vinegar mixed with water pepper
Thinly sliced lotus root marinated in vinegar
Blowfish marinated in sake lees
Jellied egg wash and large prawn
Squid Sushi covered with cherry blossom leaf

~Soup(Owan)~

Softly simmered abalone
Fava bean and sea urchin dumpling
Yuzu flower

~Sashimi~

Sea bream
Sweet Shrimp
Big water snail
Bracken, Wasabi
Bonito and vegetable mix salad dressed with citrus vinegar

~Seasonal dish~

Hair crab meat
Crab mousse and halfbeak roll
Crab butter
Spring vegetables

~Grilled dish~

Grilled tilefish topped with Japanese pepper leaf bud
Simmered butterbur, Tilefish cracker
Pickled ginger

~Simmered dish~

Beef and vegetable stew in traditional Kaga style
The first cabbage in the season
Komatsuna spinach, Ribbon shaped wheat gluten
Wasabi

~Today's rice or noodles~

Handmade buckwheat noodles
Soba soup made from salt and kelp

~Dessert~

Grapefruits and blood orange herb jelly
Papaya
Sweet bean jelly 'Kintsuba'