

**AKASAKA ASADA**  
**Dinner Course Menu May.2017**  
**¥22,000**

~**Starter**~

Fava bean tofu  
Jellied bloody clam, Pike conger  
Water shield, Vinegar

~**Seasonal appetizer**~

Deep-fried and simmered sweetfish with starchy water pepper sauce  
Burdock, Pickled ginger  
Mountain vegetable dressed with miso paste

~**Soup(Owan)**~

Grated lotus root soup  
Hair crab rolled with cucumber  
Crab meat and soybean curd dumpling  
Japanese pepper leaf bud

~**Sashimi**~

Flounder, Sweet shrimp  
Slightly grilled squid  
Halfbeak sushi wrapped in bamboo leaves  
Conger eel sushi wrapped in oak leaf  
Cucumber flower, Wasabi

~**Seasonal dish**~

Lightly roasted beef with sesame sauce  
Young corn, new onion, asparagus fried in oil

~**Grilled dish**~

Grilled tilefish preserved in pickled plum paste  
Yanaka ginger, fried aralia sprouts  
Grilled bamboo shoot marinated with miso

~**Simmered dish**~

Braised abalone topped with sea urchin  
Stem of taro, Pumpkin  
Spring wild plants 'Urui'

~**Today's rice or noodles**~

Handmade buckwheat noodles  
Soba soup made from salt and kelp  
OR  
Rice cooked with sweetfish

~**Dessert**~

Jellied watermelon  
Loquat compote with Japanese pepper  
Sweet tofu made from soybean flour 'Kinako'