

AKASAKA ASADA
Dinner Course Menu June.2017
¥22,000

~**Starter**~

Hair crab meat
Jellied crab meat topped with mountain vegetable 'Kataha'
Japanese vegetable 'Kinjiso'
Dipping vinegar

~**Seasonal appetizer**~

Fried and simmered Japanese sculpin
Salted yellowtail topped with grated radish
Pickled ginger sushi
Jellied red pumpkin
Fried fava bean
Salmon and cheese roll in Japanese lantern plant

~**Soup(Owan)**~

Pike conger coated with Kudzu powder
Japanese vegetable 'Junsai'
Green soybeans 'Edamame' tofu

~**Sashimi**~

Marbled sole, Tuna
Octopus passed through quickly in iced water
Small cucumber flower, Wasabi

~**Seasonal dish**~

Lightly roasted Japanese beef with sesame sauce
Eggplant, Red and yellow paprika

~**Grilled dish**~

Salt-grilled sweetfish
Fried sweetfish
Japanese taro topped with salted guts and roe of sweet fish
Pickled ginger
Vinegar mixed water pepper sauce

~**Simmered dish**~

Braised abalone
Sea urchin and lotus root dumpling
Cucumber from Kaga, Hyacinth bean
Dashi soup

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

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

~**Dessert**~

Jellied passion fruit
Green tea and sweet bean jelly