

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

~**Starter**~

Hair crab, Jellied crab meat, Indian spinach

~**Seasonal appetizer**~

Deep-fried and simmered Japanese sculpin  
Toasted dried sea cucumber ovary  
Salted sea bream and grated daikon radish  
Red skinned pumpkin, Walnut and minced fish dumpling  
Kelp with herring roe, Pickled mioga ginger

~**Soup(Owan)**~

Clear 'Dashi' soup  
Pike conger coated with Kudzu powder  
Ginkgo tofu, Kidney beans, Pickled plum

~**Sashimi**~

Sea bream chilled in icy water  
Marine shrimp  
Grouper marinated with kelp  
Slightly grilled squid  
Salt from Noto, Soy sauce

~**Seasonal dish**~

Jellied abalone  
Udo, Abalone fried in oil, Liver sauce  
Fig steamed in wine  
Grated sesame and miso dressing  
Hyacinth bean

~**Grilled dish**~

Salt-grilled sweetfish, Fried sweetfish  
Japanese taro with salted guts and roe of sweet fish  
Red stem of taro

~**Simmered dish**~

Beef and vegetable stew in traditional Kaga style  
Or,  
Steamed eel and lotus root

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

Handmade buckwheat noodles  
Soba soup made from salt and kelp  
Or,  
Rice cooked with green soy bean and sweet potato

~**Dessert**~

Water melon topped with crushed lime jelly  
Grapes  
Sweet adzuki bean jelly