

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

~**Starter**~

Hair crab, Jellied hair crab, Indian spinach
Chidori vinegar

~**Seasonal appetizer**~

Steamed vegetable (Red skinned pumpkin, Eggplant, Zucchini, Okra, Green pepper)
Grilled pike conger, Miso dressing, Noto salt

~**Soup(Owan)**~

Broth steamed in an earthenware tea pot
Matsutake mushroom, Trefoil, Sudachi citrus
Fish dumpling, Marine shrimp dumpling

~**Sashimi**~

Thin slicing of flathead
Kabosu citrus pot (Japanese Ivory shell, Salted salmon roe)
Red spotted grouper marinated between sheets of kelp
Wasabi

~**Seasonal dish**~

Deep-fried flathead
Stuffed green pepper
Lily root, Ginkgo nuts, Noto salt

~**Grilled dish**~

Slightly boiled sea bream, Okinawan spinach
Condiment paste made from yuzu zest and chili peppers
Grated daikon radish mixed with soy sauce

~**Simmered dish**~

Beef and vegetable stew in traditional Kaga style
Steamed turnip, Taro
Wheat starch, Wasabi

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

Handmade buckwheat noodles
Clear soba soup made of salt and kelp
OR
Rice cooked with mushrooms

~**Dessert**~

Grapes
Japanese confectionery
Steamed sweet potato cake