

AKASAKA ASADA

Dinner Course Menu Oct.2017

~Starter~

Snow crab meat
Jellied crab meat and Shimeji mushroom
Cucumber from Kaga
Dipping vinegar

~Seasonal appetizer~

Jellied blowfish skin and lily root
Blowfish roe rolled with Chinese cabbage
Deep-fried blowfish
Grated Daikon radish mixed with ponzu vinegar
Roquette mixed mayonnaise

~Soup(Owan)~

Grilled pike conger
'Matsutake' mushroom and grated lotus root rice cake
Steamed shrimp dumpling
Ginkgo nut, Yuzu

~Sashimi~

Yellowtail
Kelp flavored grouper
Japanese ivory shell
Squid

Seasonal dish~

Grilled Japanese beef in magnolia leaves
Tofu marinated in miso
Zucchini, Okra
Salt from Kanazawa and chili sauce

~Grilled dish~

Soy pulp wrapped in steamed sea bream
Japanese yam and minced fish dumpling with salmon roe
Ginkgo nut
OR
Slightly boiled sea bream, Japanese vegetable 'Kinjiso'

~Simmered dish~

Steamed turnip with miso dressing
Sea urchin omelet
Japanese vegetable 'Shungiku' from Kanazawa

~Today's rice or noodles~

Handmade buckwheat noodles
Clear soba soup made from salt and kelp

~Dessert~

Seasonal dessert