

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

~**Starter**~

Hen snow crab  
'Kinjiso' vegetable from Kanazawa  
Dipping vinegar

~**Seasonal appetizer**~

Sea bream marinated between sheets of kelp  
Stem of taro, Dried sea cucumber ovary  
Persimmon shaped egg yolk  
Pickled stem lettuce, Japanese yam 'Kuwai'  
Green tea soba noodles

~**Soup(Owan)**~

Grilled sea bream  
Steamed grated lotus root and minced fish dumpling  
Tiny turnip, Yuzu

~**Sashimi**~

Yellowtail, Sweet shrimp  
Blowfish and Chinese cabbage

~**Seasonal dish**~

Wagyu cutlet  
Shiitake mushroom, Ginkgo, eggplant  
Roquette mayonnaise, Chili sauce

~**Grilled dish**~

Grilled butterfish marinated with saikyo-miso  
OR,  
Grilled yellowtail  
Kelp flavored broccoli, Deep-fried burdock, Pickled ginger

~**Simmered dish**~

Steamed Daikon radish  
Steamed crab meat mixed with soybean curd skin  
Japanese vegetable 'Shungiku' from Kanazawa  
OR,  
Beef and vegetable stew in traditional Kaga style

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

Handmade buckwheat noodles  
Clear soba soup made from salt and kelp  
OR,  
Blowfish porridge

~**Dessert**~

Seasonal dessert