

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

~Starter~

Hen snow crab
'Kinjiso' vegetable rolled in sheet of soy bean curd
Littoralis, dipping vinegar

~Seasonal appetizer~

Fava bean, marine shrimp, lily root, burdock
dressed with mashed and seasoned codfish in yuzu cup
Jellied blowfish and blowfish skin
Yellowtail and turnip layered sushi
Grilled Japanese yam with cheese

~Soup(Owan)~

Grilled sea bream, Stem lettuce
Decorative cut of carrot
Steamed minced crab dumpling, Yuzu

~Sashimi~

Yellowtail, Japanese ivory shell, marine shrimp,
Codfish roe or, flatfish

~Seasonal dish~

Japanese beef cutlet
Shiitake mushroom, Arrowroot, red and yellow paprika
Roquette mixed with mayonnaise, chili sauce

~Grilled dish~

Grilled butterfish marinated with saikyo-miso
OR,
Grilled yellowtail
Yellow cauliflower, pickled myoga ginger

~Simmered dish~

Steamed abalone, raw urchin
Okra, steamed daikon radish

~Today's rice or noodles~

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

~Dessert~

Lemon jelly
Le Lectier pear
Steamed adzuki bean paste mixed with chestnut and walnut