

Dinner course menu ¥16,000

— **Starter** —

Tofu made from arrowroot starch, green pea, and lily root
Deep-fried and simmered greenling
Salted cherry blossoms
Japanese mountain vegetable 'Warabi'

— **Seasonal appetizer** —

Firefly squid and Japanese mountain vegetable 'Urui' with vinegared miso mixed with mustard
Jellied green pea and crab
Simmered shrimp
Ball-shaped halfbeak sushi
Fish dumpling with dried sardine sheet and cheese

— **Soup 'Owan'** —

Fish dumpling with bamboo shoot
Cherry blossoms flavored rice cake ball mixed with grated radish
Spring vegetable 'Koshiabura'
Japanese pepper leaf bud

— **Sashimi** —

Flounder
Squid
Kelp flavored yellow jack
Sweet shrimp

— **Seasonal dish** —

Deep-fried and simmered Ayu
Petal shaped carrot and Japanese vegetable 'Udo'
Carrot
Decorative shapes lotus root
Spring vegetable 'Taranome'
Green and white asparagus mousse

— **Grilled dish** —

Grilled small snapper topped with Japanese pepper leaf bud
Fava bean dressed with soy bean curd
Pickled Japanese ginger

— **Simmered dish** —

Roast duck and vegetables stewd in traditional Kaga style 'Jibun'
'Sudare-fu', 'Yomogi-fu', Komatsuna spinach
Maitake mushroom
Wasabi

— **Today's rice or noodles** —

Handmade buckwheat noodles
Clear soba soup made from salt and kelp
Or
Bamboo shoot rice

— **Dessert** —

Sweetened red bean paste pudding

Dinner course menu ¥22,000

— **Starter** —

Simmered bamboo shoot
Toasted dried sea cucumber ovary
Boiled 'katakuri' flower eaten with soy sauce
Icefish steamed in sake

— **Seasonal appetizer** —

Simmered firefly squid with with Japanese pepper
File fish and Japanese pepper leaf bud sushi
Simmered snapper roe in sweetened soy sauce
Fava bean
Simmered shrimp
Shrimp dressed with miso

— **Soup 'Owan'** —

Steamed and simmered abalone
Fava bean and sea urchin dumpling
Japanese mountain vegetable 'Udo'
Japanese mountain vegetable 'Warabi'
Japanese pepper leaf bud

— **Sashimi** —

Thinly sliced snapper
Squid, Sweet shrimp, Ivory shell

— **Seasonal dish** —

Crab meat with crab butter sauce
Toasted halfbeak and crab mousee
Mountain vegetable 'Kogomi'
Crab meat wrapped with 'Yuba'

— **Fried dish** —

Deep-fried 'Ayu' with green pea and miso sauce
Deep-fried mountain vegetable 'Taranome' and 'Fukinoto'
Deep-fried greenling with cherry blossom flavored grated radish

— **Simmered dish** —

Simmered Wagyu and vegetables in traditional Kanazawa style 'Jibunii'
Cabbage, small onion
'Sudare-fu', Wasabi

— **Today's rice or noodles** —

Handmade buckwheat noodles
Clear soba soup made from salt and kelp
Or
Bamboo shoot rice

— **Dessert** —

Species of citrus 'Hyuganatsu' jelly
Japanese style sweets 'Yozakura'

Dinner course menu ¥28,000

— **Starter** —

Crab meat
Jellied green pea and crab meat
Japanese vegetable 'Kinjiso' from Kaga
Noble orchid
Dipping vinegar

— **Seasonal appetizer** —

Deep-fried small 'Ayu'
Baby Sweetfish mixed with grated Daikon radish
Boiled 'katakuri' flower eaten with soy sauce
Salted and fermented entrails of sea cucumber
Grilled bamboo shoot topped with Japanese pepper leaf bud
Toasted dried sea cucumber ovary
Icefish, Toasted fava bean with cheese

— **Soup 'Owan'** —

Stonefish soup
Green onion, Rice cake ball mixed with grated radish
Tofu, Japanese pepper leaf bud

— **Sashimi** —

Thinly sliced snapper
Squid, Large prawn
Ivory shell

— **Seasonal dish** —

Grilled kelp flavored 'Noto-beef'
Cabbage, asparagus
Deep-fried new potato
Japanese mountain vegetable 'Udo', Carrot

— **Grilled dish** —

Grilled white tilefish marinated with miso paste
Cooked burdock root
Deep-fried thinly coated spring vegetable 'Taranome'

— **Simmered dish** —

Steamed and simmered abalone
Japanese mountain vegetable 'Urui', 'Udo' and 'Kogomi'

— **Today's rice or noodles** —

Handmade buckwheat noodles
Clear soba soup made from salt and kelp
OR
Earthenware pot cooked bamboo shoot rice

— **Dessert** —

Herb flavored orange jelly
Japanese style sweets 'Yozakura'