

Tateyama Kaiseki Course ¥17,600

先付/ Small appetizer : 飯蛸 生姜酢ジュレ 菜の花昆布締め うるい 蕨 山独活 花弁人参 独活

Soft boiled ocellated octopus, young leaf (*Uru*), bracken-root,
Japanese wild spikenard (*Udo*), petal shaped carrot and Japanese spikenard

前菜/ Seasonal appetizer : 小鯛小袖寿司 桜葉・能登もずく酢 針生姜・

鰯紅梅煮 粕寿和え 巻海老 芽キャベツ ふく煮凍り

Pressed snapper *sushi* wrapped with salt-pickled preserved cherry leaf/
Vinegared *mozuku* seaweed from *Noto* peninsula/Simmered sardine with pickled Japanese plum/
Tiger prawn and brussels sprouts dressed with Sake less dressing / Jellied pufferfish brouth

御椀/ Soup type appetizer : 澄まし仕立て 相並 蓬豆富 鍵わらび 木の芽

Clear soup with pureed fat greening and mugwort (*yomogi*) chilled like *tofu* with
Bracken-root and young Japanese pepper leaf bud

御造り/ Sashimi (raw fish) dish : 車鯛昆布締め 甘海老 活大梅貝

Beautifully arranged raw fish of John Dory permeated *kombu*,
Northern shrimp and ivory shell

中皿/ Warm dish : 白魚 天豆 玉地蒸し 生姜庵

Savory egg custard with ice fish and fava beans

焼物/ Grilled dish : 鯛唐蒸し 恵比寿 豆富田楽 木の芽味噌 胡桃甘露煮

Stuffed seabream with soy pulp and seasonal vegetables served with jellied fish broth with egg,
tofu with sweet-miso paste and caramelized walnuts

煮物/ Simmered dish : 活部煮 令鴨 能登稚茸 小蕈 小松菜 藤麩 山葵

Kanazawa a style simmered wild duck meat together with *Noto shiitake* mushroom,
baby turnip, Japanese mustard spinach and bran

お食事/ Rice or Noodles : 加賀手打ち蕎麦 汐露 又は 河豚雑炊

Chilled homemade *soba* served with tasty *dashi* dipping sauce

or

Porridge of rice and pufferfish

水菓子/ Dessert: 桜あんみつ 能登大納言飴 苺 和三盆蜜

Classic Japanese dessert with agar jelly with cherry blossom petals and leaves,
boiled beans and strawberry covered with *dainagon* red bean jam

Hakusan Kaiseki Course ¥ 24,200

先付/Small appetizer: 鯛昆布締め 生姜酢ジュレ 菜の花昆布締め うるい 蕨 山独活 花卉人参 独活

Seabream permeated kelp with ginger jelly sauce and canola flower permeated kelp served with young leaf (Uru), bracken-root, and Japanese wild spikenard (yamaudo), petal shaped carrot and Japanese spikenard

前菜/Seasonal appetizer: 粕寿和え 巻海老 芽キャベツ/細魚小袖寿司 桜葉/

白魚酒蒸し 梅みぞれ/飯蛸桜煮 恵比寿

Simmered tiger prawn and brussels sprout dressed with sake less dressing/Jellied Sea bream roe broth
Pressed halfbeak sushi wrapped with cherry leaf/

Chilled sake-steamed ice fish with grated white radish mixed with Japanese plum/

Simmered ocellated octopus and jellied fish broth with egg

御椀/Soup type appetizer: 蛤吸い 地蛤 蓬豆富 鍵蕨 木の芽

Clear soup with hard-shell clam and pureed mugwort (yomogi) chilled like tofu and bracken-root

御造り/Sashimi (raw fish) dish: ふく薄造り 活大梅貝 甘海老 花穂紫蘇

Beautifully arranged raw fish of thin sliced pufferfish, Giant ivory shell and Northern shrimp

中皿/Warm dish: 鯛唐揚げ 薄衣揚げ 落の薑 たらの芽 能登揚げ浜塩 酢橘

Deep-fried Japanese rockfish, butterbur scape and aralia sprout served with Noto Agehama salt

焼物/Grilled dish: 甘鯛若狭焼 筍昆布煮 せん菜

Broiled tilefish Wakasa style served with simmered bamboo shoot with kelp

煮物/Simmered dish: 活部煮 黒毛和牛 能登椎茸 小松菜 藤麩 山葵

Kanazawa a style simmered Japanese Black together with Noto shiitake mushroom,
Japanese mustard spinach and bran

お食事/Rice or Noodles: 加賀手打ち蕎麦 汐露 又は 河豚雑炊

Chilled homemade soba served with tasty dashi dipping sauce

or

Porridge of rice and pufferfish

水菓子/Fruits: 橙寄せ

Bitter orange jelly

甘味/Japanese sweets: 桜あんみつ 能登大納言 苺 和三盆蜜

Classic Japanese dessert with agar jelly with cherry blossom petals and leaves,
boiled beans and strawberry covered with daikon red bean jam

Kenroku Kaiseki Course ¥ 33,000

Savor the flavors of Kaga to your heart's content

先付/Small appetizer: 国令蟹 山菜寄せ 落 蕨 山独活 生姜 千鳥酢

Steamed snow crab with edible wild plants of butterbur, bracken-root and wild Japanese spikenard

前菜/Seasonal appetizer: 生口子 白魚酒蒸し 加減酢 木の芽 粕寿和え 帆立貝 芽キャベツ

鰯唐揚げ 薄衣 天豆 たらの芽 干口子火取り

*Sake-steamed ice fish with very fresh sea cucumber ovaries on top /
scallop and brussels sprouts dressed with sake less dressing/ Deep-fried Japanese rockfish /
Fava bean and butterbur scape *tempra* / Seared Sea cucumber ovaries*

御椀/Soup type appetizer: 車海老奉書巻き 大根 三つ葉 蓬豆富 筍 木の芽

*Clear clam soup with simmered tiger prawn rolled with thin sliced white radish
and pureed mugwort chilled like *tofu**

御造り/Sashimi dish: 河豚薄造り 甘海老 大梅貝 新このわた 能登揚げ浜塩

*Beautifully arranged raw fish of thin sliced pufferfish, northern shrimp,
giant ivory shell and salted sea cucumber guts*

台の物/Warm dish: 黒毛和牛ステーキ 新じゃがいも揚 能登椎茸 クレソン 玉ねぎ醤油

*Japanese Black steak served with deep-fried seasonal potato (the first potatoes harvested in the spring),
shiitake mushroom from Noto peninsula and watercress with onion soy sauce*

煮物/Simmered dish: 筍昆布煮 落 昆布 木の芽

Simmered bamboo shoot and Kelp with butterbur

お食事/Rice or Noodles: 加賀手打ち蕎麦 汐露 又は 昆布締め鯛茶漬け

*Chilled homemade *soba*(buckwheat noodles) served with tangle, salt and tasty *dashi* broth dipping sauce*

or

*Rice soup with seabream permeated *kombu* seaweed*

水菓子/fruits: 日向夏ゼリー寄せ

Hyuganatsu citrus jelly

甘味/Japanese sweets: 能登大納言ぜんざい 桜道明寺

*Sweet *Dainagon* red bean soup with sticky rice ball and
Rice cake with red bean paste wrapped in a salt-pickled preserved cherry leaf*