

TateyamaKaisekiCourse ¥17,600

先付/ Small appetizer : 螢烏賊 うるい わらび 木の芽酢ジュレ 生姜

Boiled firefly squid, Hosta glass (*Urui*) and bracken with jellied vinegar sauce on top

前菜/ Seasonal appetizer : 能登もずく酢 針生姜・細魚小袖寿司 桜葉・穴子八幡巻き

帆立貝 天豆 白和え・芥 胡麻酢和え・鯛真子煮凍り

Vinegared *Mozuku* seaweed from *Noto*/ Halfbeak *sushi* / Rolled burdock with conger eel/
Scallop and fava bean dressed with *tofu* dressing/
Seasoned water dropwort with sesame vinegar sauce/
Jellied fish stock with red snapper cod

御椀/ Soup type appetizer : すまし仕立て 巻海老 筍真丈 こあぶら 木の芽

Clear soup with tiger prawn, steamed fish paste mixed with bamboo shoot and edible young leaves of wild plants (*koshiabura*)

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

Beautifully arranged raw fish of seabream permeated kelp, Northern shrimp and squid

揚物/ Deep-fried dish : かき揚げ 桜えび 三つ葉・

薄衣揚げ こごみ たらの芽 能登揚げ 浜塩 酢桶

Mixed *tempura* with *Sakura* shrimp and trefoil/
Fried ostrich fern and aralia sprout with *Noto Agehama* salt on the side

温皿/ Warm dish : 湯鯛 金時草 二倍酢 大根卸し 生姜

Blanched seabream and *Okinawan* spinach seasoned with vinegar dressing

煮物/ Simmered dish : 活部煮 合鴨 筍 小松菜 藤麩 山葵

Kanazawa a style simmered wild duck meat together with bamboo shoot,
Japanese mustard spinach and bran

お食事/ Noodles : 加賀手打ち蕎麦 汐露 又は おぼろ昆布煮麺

Chilled homemade *soba* (buckwheat noodles) served with tasty *dashi* dipping sauce

or

Soup of *Somen* noodles (Japanese thin wheat noodles) and kelp flakes

水菓子/ Dessert: キウイパンナコッタ

Pannacotta with kiwi sauce

HakusanKaisekiCourse ¥24,200

先付/Small appetizer: 蛤酒蒸し 木の芽酢ジュレ うるい わらび 落 おろし生姜

Sake-steamed clam with Hosta glass (Uru), bracken-root and butterbur served with vinegar jelly sauce mixed with Japanese ginger

御椀/Soup type appetizer: すまし仕立て 相並 筍真丈 こあぶら 木の芽

Clear soup with greenling, steamed fish ball mixed bamboo shoot and edible young leaves of wild plants(koshiabura)

御造り/Sashimi (raw fish) dish: 鯉叩き 新玉葱 大葉 茗荷 車鯛昆布 甘海老 花穂紫蘇

Beautifully arranged raw fish of Seared skipjack tuna, Sea bream permeated kelp and Northern shrimp

台の物/Auspicious dish: 鯛姿盛り 鯛唐蒸し 桜葉 筍木の芽焼 鮓唐揚げ 梅貝

巻海老 恵比寿 河豚粕漬け こごみ

Steamed whole red snapper served with grilled bamboo shoot, deep-fried rockfish, ivory shell, tiger prawn, Jellied fish stock with egg and pickled puffer fish in Sake less

煮物/Simmered dish: 活部煮 黒毛和牛うす焼き 小玉葱 小松菜 藤麩 山葵

Kanazawa a style simmered lightly grilled Japanese black together with baby onion, Japanese mustard spinach and bran

お食事/Noodles: 加賀手打ち蕎麦 夕露 又は おぼろ昆布煮麺

Chilled homemade soba served with tasty dashi dipping sauce

or

Soup of Somen noodles (Japanese thin wheat noodles) and kelp flakes

水菓子/Fruits: パパイアゼリー ミント

Papaya jelly

甘味/Japanese sweets: 能登大納言ぜんざい 白玉 桜花

Sweet Dainagon red bean soup with sticky rice-flour ball

Kenroku Kaiseki Course ¥33,000

先付/Small appetizer: 鮑蒸し煮 踏うど わらび 寄せ酢 生姜

Steamed abalone served with butterbur, Japanese spikenard
and bracken-root with vinegar sauce

前菜/Seasonal appetizer: 青竹盛り 細魚小袖寿司 桜景 白和え 車海老 天豆 山葵葉

鯛真子琥珀寄せ 烏賊 新このわた

Japanese Icefish *sushi* wrapped in cherry leaf/ Tiger prawn and fava beans dressed with *tofu* sauce/
Jellied fish broth with red snapper roe served with squid and salted sea cucumber guts

御椀/Soup type appetizer: 蛤吸い 蛤酒蒸し 筍真丈 こあぶら 木の芽

Clear soup with *sake*-steamed clam, steamed fish ball with bamboo shoot and
edible young leaves of wild plants (*Koshiabura*)

御造り/Sashimi dish: 鯉叩き 新玉葱 大葉 茗荷 鯛 甘海老 花穂紫蘇

Beautifully arranged raw fish of seared skipjack tuna,
Red snapper and Northern shrimp

中皿/Warm dish: 小鮎 活鮎 唐揚げ たらの芽 うす衣揚げ 能登揚浜塩 酢橘 干口子

Deep-fried baby *ayu* and greenling and fried *fatsia* sprout
served with *Noto Agehama* salt

焼物/Grilled dish: 甘鯛若狭焼き 独活きんぴら せん菜

Wakasa style (simple recipe by fisherman of *Wakasa* Bay) broiled tilefish with
salt and soy sauce served with sauteed Japanese spikenard and *Senna* greens

煮物/Simmered dish: 活部煮 黒毛和牛 小玉葱 小松菜 藤麩 山葵

Kanazawa a style simmered Japanese black together with baby onion,
Japanese mustard spinach and bran

お食事/Rice: 土鍋炊き筍御飯 お味噌汁 香の物

Earthenware pot rice with bamboo shoots and *miso* soup

水菓子/fruits: 橙寄せ

Bitter orange jelly

甘味/Japanese sweets: 能登大納言ぜんざい 白玉 桜花

Sweet *Dainagon* red bean soup with sticky rice-flour ball

HoudatsuKaisekiCourse ¥41,800

先付/Small appetizer: 鮑蒸し煮 落うどわらび 寄せ酢 生姜

Steamed abalone with butterbur, Japanese spikenard and bracken-root with mild vinegar sauce

前菜/ Seasonal appetizer: 胡麻豆腐 生雲丹 割醤油 山葵

Pureed sesame chilled like *tofu* with sea urchin

御椀/Soup type appetizer: おこぜ丸仕立て こあぶら 針独活 木の芽

Clear soup with *Okoze* stonefish together with edible young leaves of wild plants and thin sliced Japanese spikenard

御造り/Sashimi dish: 鯛うす造り ポン酢 浅葱 紅葉卸 活大梅貝 甘海老 新このわた

Beautifully arranged raw fish of thin sliced red snapper, Northern shrimp, very fresh giant ivory shell and salted sea cucumber guts

中皿/Warm dish: 春山羽二重 穴子山椒煮 白山豆腐/雪山羽二重 蛤山椒煮 白山豆腐/

活鮓揚げ煮 小鮓揚げ煮 たらの芽 染め庵 花卉 独活 人参

Simmered conger eel with Japanese pepper with slightly sweet mild *tofu*/

Simmered clam with Japanese pepper with slightly sweet mild *tofu*/

Fried-simmered rockfish and baby *ayu* with fatsia sprout, petal shaped Japanese spikenard and carrot

焼き物/Grilled dish: 甘鯛若狭焼き 筍木の芽焼き 独活きんぴら

Wakasa style (simple recipe by fisherman of *Wakasa* Bay) broiled tilefish served with grilled bamboo shoot and sauteed Japanese spikenard

煮物/ Simmered dish: 活部煮 黒毛和牛 小玉葱 小松菜 藤麩 山葵

Kanazawa a style simmered Japanese black together with baby onion, Japanese mustard spinach and bran

お食事/Rice: 若竹温蕎麦 又は 手打ち蕎麦 汐露

Hot homemade *soba* (buckwheat noodles) with bamboo shoot and *Wakame* seaweed

Or

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

水菓子/fruits: 苺寄せ

Strawberry jelly

甘味/Japanese sweets: 能登大納言ぜんざい 白玉 桜花

Sweet *Noto Dainagon* red bean soup with sticky rice-flour ball