

AKASAKA ASADA
Dinner Course Menu July.2018 ¥16,000

~**Starter**~

Large prawn, Lily bulb
Stem of taro, Sweet potato
Kidney beans
Jellied soup broth

~**Seasonal appetizer**~

Served on 'Hoba' leaf
Jellied octopus
Grilled crab dumpling with cheese
Squid ball-shape sushi in Chinese lantern cup
Jellied mountain vegetable 'Kataha' and egg wash
Dried young yellowtail and vegetables

~**Soup(Owan)**~

Grated lotus root soup
Deep fried young sea bass
Green chili pepper dumpling
Red chili pepper, 'Yuzu' peel

~**Sashimi**~

Kelp flavored yellow jack
Grouper
Pike conger chilled in icy water
Shiso flower, Wasabi, Pickled plum sauce

~**Seasonal dish**~

Grilled pike conger
Simmered sweet shrimp
Flower shaped mountain vegetable 'Udo' and winter melon

~**Grilled dish**~

Deep fried 'Ayu' or Soy pulp wrapped in steamed sea bream
Japanese vegetable 'Kinjiso' from Kaga
Mixed corn tempura
Water pepper salt

~**Simmered dish**~

Stewed duck and vegetables
Hyacinth bean, red pumpkin, taro, small eggplant
Japanese mustard

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

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Red pumpkin and 'Edamame' rice

~**Dessert**~

Seasonal dessert

AKASAKA ASADA

Dinner Course Menu July.2018 ¥22,000

~Starter~

Steamed abalone steeped in sake
Steamed fig steeped in sake with sesame sauce
Okura, Shiso flower, Vinegar with liver sauce

~Seasonal appetizer~

Jellied large prawn and sea urchin
Pressed eel sushi stick
Jellied red pumpkin
Kelp with herring roe in Chinese lantern cup
Dried young yellowtail with vegetables

~Soup(Owan)~

Clear 'Dashi' soup
Flathead coated with Kudzu powder
Flower shaped winter melon and mountain vegetable 'Udo'
Dried shiitake mushroom
Plum, 'Yuzu' peel

~Sashimi~

Flounder
Kelp flavored grouper
Raw squid noodles

~Seasonal dish~

Lightly roasted Japanese beef with sesame sauce
Zucchini, Tomato, Gold spaghetti squash

~Grilled dish~

Salt-grilled sweetfish, Fried sweetfish
Japanese Taro with salted guts and roe of 'Ayu'
Red stem of taro

~Simmered dish~

Steamed hair crab meat and soybean curd skin
Japanese vegetable 'Kinjiso'
Lily bulb
Vinegar sauce, Grated ginger

~Today's rice or noodles~

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Red pumpkin and 'Edamame' rice

~Dessert~

Seasonal dessert

AKASAKA ASADA
Dinner Course Menu July.2018 ¥28,000

~Starter~

Hair crab meat
Jellied crab meat topped with Japanese vegetable 'Kataha'
Japanese vegetable 'Kinjiso'
Dipping vinegar

~Seasonal appetizer~

Steamed fig steeped in sake with sesame sauce
Flower shaped winter melon and mountain vegetable 'Udo', Plum
Deep fried 'Ayu', 'Edamame' and lotus root dumpling
Toasted dried sea cucumber ovary, Water pepper salt

~Soup(Owan)~

Pike conger, Sweet shrimp
Dried shiitake mushroom, Seaweed
Kidney beans
'Yuzu' peel

~Sashimi~

Thinly sliced stonefish
Tuna
Lightly toasted squid with sea urchin

~Seasonal dish~

Roasted an abalone in salt crust
Zucchini
Red and green chili pepper
Vinegar with liver sauce

~Grilled dish~

Grilled tilefish with bamboo leaves
Grilled eggplant, red stem of taro
Sudachi citrus
Grated ginger soy sauce

~Simmered dish~

Stewed wagyu and vegetables
Taro, Lettuce, Asparagus
'Sudare-Fu', Wasabi

~Today's rice or noodles~

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Barracuda and plum rice

~Dessert~

Seasonal dessert