

AKASAKA ASADA
Dinner Course Menu August.2018

¥16,000

~**Starter**~

Lotus root Tofu
Steamed sea urchin, Large prawn
Mini Okra, Japanese vegetable 'Junsai'

~**Seasonal appetizer**~

Squid Sushi
Cheese dumpling with Dried sardine sheet
Jellied red pumpkin
Jellied kelp with herring roe
Salted yellowtail and vegetables

~**Soup(Owan)**~

Grated pike conger soup
Pike conger deep-fried vegetables Tofu, Green soybeans dumpling
Japanese vegetable 'Tsuruna', Yuzu
Or
Soft-shell turtle Tofu, Toasted rice cake, Bud leek

~**Sashimi**~

Sevenband grouper
Kelp flavored yellow jack
Japanese ivory-shell

~**Seasonal dish**~

Braised abalone
Steamed fig steeped in sake / Sesame Miso
Winter melon and shrimp dumpling
Grated winter melon/ Thin starchy sauce

~**Grilled dish**~

Broiled butterfish preserved in miso
Udo cooked in sugar and soy sauce, Red stem of taro
Or
Fried Sweetfish, Eggplant, Water pepper

~**Simmered dish**~

Duck and vegetable stew in traditional Kaga Style
Japanese taro, Komatsuna spinach
Sudare-fu, Maitake mushroom
Wasabi

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

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Baby sardines rice

~**Dessert**~

Seasonal Dessert

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¥22,000

~**Starter**~

Hair crab
Eggplant, Indian spinach steeped in Dashi broth
Dipping vinegar gelee, Ginger

~**Seasonal appetizer**~

Served on lotus leaf
Jellied octopus
Jellied red pumpkin
Sea cucumber ovary and ginger minced fish dumpling
Jellied marine shrimp
Squid Sushi

~**Soup(Owan)**~

Grilled pike conger soup
Ginkgo nut Tofu, Kidney beans
Pickled plum, Yuzu

~**Sashimi**~

Kelp flavored flatfish
Sea bream
Raw squid noodles

~**Seasonal dish**~

Abalone
Hair crab meat
Thick fried tofu
Thick cucumber from Kaga
Mini Okra /jelly sauce
Steamed Japanese vegetable 'Kinjiso' from Kaga
Ginger

~**Grilled dish**~

Salt-grilled sweetfish
Grilled Taro and salted guts and roe of sweet fish
Deep fried sweetfish, Red stem of taro

~**Simmered dish**~

Steamed eal and lotus root
Lily root / Komatsuna spinach
Or
Beef and vegetable stew in traditional Kaga Style

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

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Red pumpkin, lotus root and Green soybeans rice

~**Dessert**~

Seasonal Dessert

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

~**Starter**~

Jellied hair crab meat
Indian spinach steeped in Dashi broth
Dipping vinegar

~**Seasonal appetizer**~

Jellied soft-shelled turtle soup broth
Bud leek, Ginger
Simmered pike conger
Dried small yellowtail and vegetables from Kaga
Hyacinth beans / Red pumpkin
Eggplant / Lotus root/Vinegar sauce

~**Soup(Owan)**~

Stingfish coated with Kudzu powder
Green soybeans dumpling, Prum rice cake ball
Bud leek, Green onion
Ginger

~**Sashimi**~

Sea bream
Kelp flavored flatfish
Slightly blanched large prawn
Sea cucumber ovary

~**Seasonal dish**~

Deep fried sweetfish, Kelp, Water pepper,
Deep fried Japanese sculpin
'Edamame' green soybeans and lotus root rice cake
Sweetfish egg with salted guts and roe of sweet fish
Sudachi

~**Grilled dish**~

Grilled abalone
Matsutake mushroom, Wakame seaweed
Ginkgo nut, Sudachi, Liver sauce

~**Simmered dish**~

Beef and vegetable stew in traditional Kaga Style
Lettuce, small onion
'Sudare-Fu', Wasabi

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

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Red pumpkin, lotus root and Green soybeans rice

~**Dessert**~

Seasonal Dessert