

AKASAKA ASADA
Dinner Course Menu September.2018

¥16,000

~Starter~

Kelp flavored seabream
Japanese ginger / “Shimeji” mushroom / Japanese taro
Soy sauce “Sudachi” citrus fruit flavor

~Seasonal appetizer~

Simmered sweetfish with roe with kelp
Toasted pike conger with cheese
Boiled malabar spinach steeped in dashi broth
Salmon roe sushi
Citrus fruit bowl (Squid&Japanese vegetable 'Mibuna'mixed with tofu dressing)

~Soup(Owan)~

Egg tofu / Sand borer with sweet shrimp dumpling / Kidney beans / Yuzu
Or
Soft-shell turtle Tofu / Toasted rice cake / Bud leek

~Sashimi~

Red-spotted grouper
Kelp flavored amberjack
Sweet shrimp

~Seasonal dish~

Northern great tellin & Seasonal vegetables
“Matsutake” mushroom / Red pumpkin
Zucchini / Okura / Egg plant
Manganji green pepper
Miso sauce

~Grilled dish~

Deep fried flat fish
Ginkgo nuts
Kudzu noodle
Soup stock / Salt

~Simmered dish~

Duck and vegetable stew in traditional Kaga Style
Awa-fu / Komatsuna spinach
Sudare-fu / Maitake mushroom
Wasabi

~Today's rice or noodles~

Handmade buckwheat noodles
Soba soup made from salt and kelp

~Dessert~

Seasonal Dessert

AKASAKA ASADA
Dinner Course Menu September.2018

¥22,000

~**Starter**~

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

~**Seasonal appetizer**~

Simmered sweetfish with roe with kelp
Japanese taro, Japanese ginger
Pike conger fried in oil, Winter melon
Lotus root cooked in sugar and soy sauce
Citrus fruit bow

~**Soup(Owan)**~

Matsutake mushroom and broth steamed in an earthenware tea pot
Sand borer dumpling , Sweet shrimp dumpling
Trefoil,Sudachi

~**Sashimi**~

Kelp flavored amberjack
Japanese ivory-shell
Kelp flavored

~**Seasonal dish**~

Steamed Autumn vegetables and Deep fried abalone
Ginkgo nut, Red pumpkin, Zucchini, Okra
Eggplant, Manganji green pepper
Miso Source

~**Grilled dish**~

Simmered boneless seabream
Japanese vegetable 'Kinjiso' from Kaga
Ginger and grated radish soy sauce
Or
Soy pulp wrapped in steamed sea bream
Jellied marine shrimp
Walnut

~**Simmered dish**~

Beef and vegetable stew in traditional Kaga Style
Sudare-fu, Komatsuna spinach, Turnip,
Wasabi

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

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Lotus root and Salmon roe rice

~**Dessert**~

Seasonal Dessert

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

~**Starter**~

Jellied hair crab meat
Indian spinach steeped in Dashi broth / Yellow crown daisy
Dipping vinegar

~**Seasonal appetizer**~

Steamed white fig steeped in sake / Sesame miso
Malabar spinach
Sweet fish cracker
Deep fried squid
Ginkgo nuts / Toasted dried sea cucumber ovary

~**Soup(Owan)**~

Matsutake mushroom and broth steamed in an earthenware tea pot
Pike conger / Sweet shrimp dumpling
Trefoil / Sudachi

~**Sashimi**~

Kelp flavored seabream
Large prawn
Thin slicing of stonefish

~**Seasonal dish**~

Sauted fillet of japanese beef
Steamed seasonal vegetables with olive oil
Japanese butter sauce
Miso sauce

~**Grilled dish**~

Roasted tilefish
Tomato / Japanese ginger / Cucumber / Ginger
Yolk sauce

~**Simmered dish**~

Simmered abalone & lotus root
Lily root / Sea urchin
Thin starchy sauce / Wasabi

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

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Soft-shelled turtle porridge

~**Dessert**~

Seasonal Dessert