

AKASAKA ASADA
Dinner Course Menu October.2018

¥16,000

~Starter~

Snow crab
Jellied crab meat and japanese taro
Dressed with soybean curd skin
Vinegared myoga ginger, Dipping vinegar jelly sauce

~Seasonal appetizer~

Citrus fruit bowl
Suillus bovinus with grated Japanese radish
Halfbeak Sushi, Simmered sweetfish with roe with kelp
Propagule dumpling, Deep-fried ginkgo nut

~Soup(Owan)~

Clam wrapped with Japanese radish
Steamed vegetable Tofu
Trefoil, Japanese vegetable 'Tsuruna', Yuzu

~Sashimi~

Small yellowtail
Squid, Sea bream
Ear shiso flower, 'Wasabi'

~Seasonal dish~

Steamed turnip, 'Matsutake' mushroom miso
Simmered abalone, pumpkin jelly sauce
Grilled lotus root and shrimp sandwiches
Crown daisy from Kanazawa, Thin starchy sauce

~Grilled dish~

Soy pulp wrapped in steamed small sea bream
Jellied marine shrimp, Candied Walnut
Or
Grilled Spanish mackerel marinated with saikyo-miso
Broccoli dressed with apple vinegar

~Simmered dish~

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

~Today's rice or noodles~

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Small fish rice

~Dessert~

Seasonal Dessert

AKASAKA ASADA
Dinner Course Menu October.2018

¥22,000

~**Starter**~

Snow crab
Jellied crab meat and japanese taro
Suillus bovinus, Dipping vinegar

~**Seasonal appetizer**~

Jellied blowfish skin and lily root soup broth
Blowfish roe and Chinese cabbage,
Citrus juice mixed with soy sauce with grated Japanese radish
Deep-fried blowfish,
chopped roquette mixed with mayonnaise

~**Soup(Owan)**~

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

~**Sashimi**~

Yellowtail, Sevenband grouper
Sweet Shrimp, Squid
Ear shiso flower, 'Wasabi'

~**Seasonal dish**~

Deep fried abalone, Ginkgo nut
Steamed turnip, 'Matsutake' mushroom miso,
Chrysanthemum jelly sauce

~**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
Candied walnut

~**Simmered dish**~

Beef and vegetable stew in traditional Kaga Style
Steamed vegetable Tofu
Sudare-fu, Komatsuna spinach,
'Wasabi'

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

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Blowfish porridge

~**Dessert**~

Seasonal Dessert

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

~Starter~

Hen snow crab Or Snow crab
Jellied crab meat and Japanese taro
Japanese vegetable 'Kinjiso' from Kaga,
Dipping vinegar

~Seasonal appetizer~

Halfbeak with dried mullet roe
Deep fried and simmered Japanese sculpin
Jellied blowfish soup broth
Toasted dried sea cucumber ovary
Suillus bovinus with grated Japanese radish
Japanese ginger and yam sushi

~Soup(Owan)~

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

~Sashimi~

Thin slicing of sea bream, Yellowtail
Sweet Shrimp,
Ear shiso flower, 'Wasabi'

~Seasonal dish~

Beef steak
White fig, Broccoli, Flavoring vegetables
Tomato, Japanese ginger, Cucumber, Ginger
Soy sauce

~Grilled dish~

Grilled and sandwiched between plates of cedar
Rolled with Pike conger and Matsutake mushroom
Barracuda
Deep fried ginkgo nut, Propagule

~Simmered dish~

Grilled abalone with sea urchin
Steamed turnip, Crown daisy from Kanazawa
Chrysanthemum jelly sauce

~Today's rice or noodles~

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Blowfish porridge

~Dessert~

Seasonal Dessert