

**AKASAKA ASADA**  
**Dinner Course Menu November.2018**

¥16,000

~Starter~

Snow crab  
Kinjiso rolled in soybean curd skin  
Edible wild plant  
Dipping vinegar

~Seasonal appetizer~

Citrus fruit bowl  
Yellowtail and Japanese leek dressed with 'nuta' sauce  
Grilled minced quail with Walnut  
Kelp flavored stem lettuce  
Jellied blowfish soup broth  
Tricolor Sushi : halfbeak, large prawn, cucumber

~Soup(Owan)~

Turnip soup  
Rice cake, Japanese taro,  
Root of seaweed, 'Yuzu'

~Sashimi~

Yellowtail  
Grouper  
Sweet Shrimp  
Ear shiso flower, 'Wasabi'

~Seasonal dish~

Steamed Lotus root  
Sea eel, Red carrot, Foliage, Ginkgo nut  
Arrowhead, Thin tarchy sauce  
'Wasabi'

~Grilled dish~

Broiled yellowtail in teriyaki sauce  
Broccoli seasoning with kelp  
Burdock cooked in sugar and soy sauce

~Simmered dish~

Duck and vegetable stew in traditional Kaga Style  
Sudare-fu / Japanese radish /Japanese vegetable 'Mizuna'  
Mustard

~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 November.2018**

¥22,000

~**Starter**~

Hen snow crab  
Kinjiso rolled in soybean curd skin  
Edible wild plant  
Dipping vinegar

~**Seasonal appetizer**~

Citrus fruit bowl  
Yellowtail and Japanese leek dressed with 'nuta' sauce  
Grilled minced quail with Walnut  
Arrowhead  
Stem lettuce dressed with dried mullet roe  
Sea cucumber ovary ,minced fish and ginger dumpling

~**Soup(Owan)**~

Grilled Sea bream  
Tofu, Root of seaweed, 'Yuzu'

~**Sashimi**~

Yellowtail  
Blowfish and Chinese cabbage  
Sweet Shrimp  
Ear shiso flower, 'Wasabi'

~**Seasonal dish**~

Beef cutlet, Chili sauce  
Sweet potato from Gorojima, Kanazawa  
Broccoli, Lotus root, Eggplant,  
Roquette sauce

~**Grilled dish**~

Tilefish  
Cauliflower pickled apple vinegar  
Japanese ginger pickled vinegar  
Or  
Yellowtail broiling with salt, Grated radish

~**Simmered dish**~

Steamed Japanese radish  
Grilled scallop with egg yolk, Arrowhead, 'Okura'  
Or  
Scallop and vegetable stew in traditional Kaga Style

~**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 November.2018**      **¥28,000**

~**Starter**~

Hen snow crab  
Kinjiso rolled in soybean curd skin  
Edible wild plant  
Dipping vinegar

~**Seasonal appetizer**~

Yuzu fruit bowl  
Steamed clam steeped in sake, Red carrot  
Stem lettuce, Japanese vegetable 'Udo', 'Mibuna'  
Vinegar Jelly  
Grilled minced quail with Walnut  
Jellied blowfish soup broth  
Sea cucumber ovary

~**Soup(Owan)**~

Yellowtail broiling with salt  
Japanese radish, Grilled long onion  
Japanese parsley, Yuzu

~**Sashimi**~

Thinly sliced blowfish, Citrus juice mixed with soy sauce  
Yellowtail, Large prawn  
Ear shiso flower, 'Wasabi'

~**Seasonal dish**~

Soy pulp wrapped in steamed sea bream  
thin starchy sauce, Japanese pepper leaf bud  
Sea bream, Ginkgo nut, Lotus root cracker

~**Grilled dish**~

Grilled snow crab  
'Sudachi' Salt, Crab vinegar

~**Simmered dish**~

Beef and vegetable stew in traditional Kaga Style  
Japanese taro/ Sudare-fu / small onion/ Komatsuna spinach  
'Wasabi'

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

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

~**Dessert**~

Seasonal Dessert