

**AKASAKA ASADA**  
**Dinner Course Menu January.2019**

¥16,000

~Starter~

Liver of angler 'Tofu'  
Japanese mountain vegetable 'Urui'  
Citrus juice mixed with soy sauce

~Seasonal appetizer~

Mashed cod seasoned with sugar and soy sauce  
Large prawn, fava bean, Lily root, Burdock  
Kelp with herring roe  
Jellied blowfish skin soup broth  
Sea cucumber ovary Sushi  
Stem lettuce

~Soup(Owan)~

Clam dumpling  
Shiitake mushroom shrimp dumpling  
Bracken, Japanese pepper leaf bud

~Sashimi~

Yellowtail  
Sweet Shrimp  
Sevenband grouper  
Kelp flavored canola blossoms , 'Wasabi'

~Seasonal dish~

Japanese hodgepodge  
Crab and minced fish dumpling  
Steamed Japanese radish  
Kelp, Bamboo shoot, Kuruma-fu, Carrot

~Grilled dish~

Grilled cod with soy sauce  
Grilled soft cod roe with Yuzu-miso  
Butterbur cooked in sugar and soy sauce  
Kumquat

~Simmered dish~

Duck and vegetable stew in traditional Kaga Style  
Maitake mushroom, Sudare-fu ,Japanese taro, 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 January.2019**

¥22,000

~**Starter**~

Snow crab  
Thinly sliced Japanese daikon radish, Noble orchid  
Japanese mountain vegetable 'Urui'  
Dipping vinegar  
Or  
Hen snow crab  
Japanese vegetable 'Kinjiso' from Kaga

~**Seasonal appetizer**~

Jellied angler liver  
Kelp with herring roe, Bud licorice  
Grated daikon radish mixed with Salmon roe and egg yolk  
Grilled scallop with cheese  
Great pine, 'Yuzuriha'

~**Soup(Owan)**~

Dried sea cucumber  
Bamboo shoot dumpling  
Sea cucumber ovary and minced fish dumpling  
Shiitake mushroom shrimp dumpling  
Bracken, Japanese pepper leaf bud

~**Sashimi**~

Yellowtail, Sea bream, Large prawn  
Kelp flavored canola blossoms, 'Wasabi'

~**Seasonal dish**~

Blow Fish Dish  
Jellied blowfish skin soup broth, Bud leek, 'Ponzu' with grated daikon radish  
Deep-fried blowfish, Chopped rocket mixed with mayonnaise  
Blowfish roe and aralia sprout- Lotus root Rice cake

~**Grilled dish**~

Salt-grilled yellowtail  
Stewed yellowtail and Japanese radish  
Kumquat, Butterbur

~**Simmered dish**~

Beef and vegetable stew in traditional Kaga Style  
Maitake mushroom, Sudare-fu, Komatsuna spinach, small onion  
'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 January.2019**      ¥28,000

~Starter~

Hen snow crab  
Kinjiso rolled in soybean curd skin  
Dipping vinegar

~Seasonal appetizer~

Grilled sea bream with sea urchin  
Pickled Herring roe marinated with saikyo-miso  
Braised abalone  
Grilled Japanese spiny lobster with cheese  
Jellied angler liver soup broth  
Bud licorice

~Soup(Owan)~

Blowfish  
Rice cake, Grilled soft fish roe, Bracken,  
Mustard

~Sashimi~

Thinly sliced blowfish  
Sweet shrimp  
Yellowtail

~Seasonal dish~

Grilled snow crab  
'Sudachi' Salt, Vinegar

~Grilled dish~

Salt-grilled yellowtail  
Or  
Grilled flounder dressed with a mixture of buds of Japanese pepper and miso  
Butterbur cooked in sugar and soy sauce, Kumquat

~Simmered dish~

Beef and vegetable stew in traditional Kaga Style  
Small onion , Sudare-fu ,Komatsuna spinach ,Japanese taro  
'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