

# AKASAKA ASADA

## Dinner Course Menu February.2019

¥16,000

### ~Starter~

Small octopus  
Canola blossoms marinated in mustard  
Japanese mountain vegetable 'Urui'  
Steamed Japanese icefish steeped in sake  
Grated daikon radish mixed with plum  
Yolk and vinegar sauce

### ~Seasonal appetizer~

Jellied blowfish soup broth  
Tricolor Sushi : halfbeak, large prawn, cucumber  
Broad bean grilled with yolk  
Pond smelt stewed in soy and pickled plum stock  
Spring vegetable mixed with tofu dressing

### ~Soup(Owan)~

Tilefish and mugwort dumpling  
Wakame seaweed tofu, Bracken, Japanese pepper leaf bud

### ~Sashimi~

.Sevenband grouper  
Kelp flavored Bamboo shoot  
Japanese ivory-shell  
Sweet Shrimp  
Kelp flavored canola blossoms , 'Wasabi'

### ~Seasonal dish~

Japanese hodgepodge  
Steamed Japanese radish  
Sardine dumpling  
Deep fried tofu, Butterbur, Japanese mountain vegetable 'Udo'  
Mustard

### ~Grilled dish~

Broiled Spanish mackerel in wakasa-style  
Japanese pepper leaf bud-miso  
Deep flied edible flower bud of butterbur

### ~Simmered dish~

Duck and vegetable stew in traditional Kaga Style  
Komatsuna spinach, Japanese taro, , Sudare-fu, Yomogi-fu  
'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 February.2019**

¥22,000

~**Starter**~

Snow crab  
Thinly sliced Japanese daikon radish  
Japanese mountain vegetable 'Urui', Spring vegetable  
Dipping vinegar

~**Seasonal appetizer**~

Steamed Japanese icefish steeped in sake  
Sea cucumber ovary, Vinegar  
Broad bean grilled with Yolk, Bamboo shoot-Sushi  
Aralia sprout croquette, Braised small octopus,  
Canola blossoms mixed with mustard

~**Soup(Owan)**~

Fat greenling thinly coated with Kudzu powder  
Yomogi-Tofu ,Bracken, Japanese pepper leaf bud

~**Sashimi**~

Thinly sliced blowfish  
Halfbeak  
Japanese ivory-shell  
Sweet Shrimp  
Kelp flavored canola blossoms , 'Wasabi'

~**Seasonal dish**~

Blowfish  
Soft blowfish roe  
Chinese cabbage, Japanese leek, Shiitake mushroom  
Red pepper

~**Grilled dish**~

Grilled yellowtail with sesame  
Carrot, Kumquat, Butterbur

~**Simmered dish**~

Beef and vegetable stew in traditional Kaga Style  
Small onion, Komatsuna spinach, Sudare-fu  
'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 February.2019**      ¥28,000

~Starter~

Hen snow crab  
Japanese mountain vegetable 'Urui', Spring vegetable  
Dipping vinegar

~Seasonal appetizer~

Steamed Japanese icefish steeped in sake  
Sea cucumber ovary, Vinegar  
Icefish cracker, Aralia sprout  
Toasted dried sea cucumber ovary  
Grilled bamboo shoot dressed with a mixture of buds of Japanese pepper and miso  
Edible flower bud of butterbur croquette

~Soup(Owan)~

Clam  
Mugwort-Tofu  
Thinly sliced Japanese daikon radish, Red carrot  
Japanese mountain vegetable 'Udo',  
Bracken, Japanese pepper leaf bud

~Sashimi~

Thinly sliced blowfish  
Sweet shrimp  
Sea bream  
Kelp flavored razor clam

~Seasonal dish~

'Noto-beef' steak  
Shiitake mushroom, Small onion, Watercress

~Grilled dish~

Salt-grilled rockfish  
Grated daikon radish with soy sauce

~Simmered dish~

Steamed lotus root  
Steamed Abalone, Sea urchin, Crown daisy from Kanazawa  
'Wasabi'

~Today's rice or noodles~

Handmade buckwheat noodles  
Soba soup made from salt and kelp  
Or  
Blowfish with boiled rice with tea

~Dessert~

Seasonal Dessert