

AKASAKA ASADA
Dinner Course Menu December.2019

¥16,000

~Starter~

Scallop, Pickled Apple, Chinese Cabbage,
Jelly flavored with *Yuko* Citrus Vinegar

~Seasonal appetizer~

Large Prawn, Asparagus Lettuce, Lily Bulb, Burdock dressed with Fish Floss
in *Kabosu* Citrus Cup, Fermented Sushi of Amberjack and Turnip
Mashed Two-colored Sweeten Egg, Cod's Roe rolled in Kelp,
Sea Cucumber with grated *Daikon* Radish sprinkled with chopped Asparagus Lettuce & Carrot

~Soup(Owan)~

Yellowtail, *Daikon* Radish, Carrot, Grilled Leek, Japanese Parsley,
Pepper Powder in *Sake* Lees Soup

~Sashimi~

Yellowtail, Cod covered with Cod's Roe, Sweet Shrimp

~Seasonal dish~

Steamed Egg Custard with Snow Crab(Female) in simmered *Daikon* Radish Cup
Arrowhead, Turnip Leaves with Starchy Ginger Sauce

~Grilled dish~

Grilled Cod marinated Soy Sauce
Cod's Soft Roe Grilled with *Yuzu* Citrus *Miso* Paste in *Yuzu* Citrus Cup
Chrysanthemum Leaves dressed with *Tofu*

~Simmered dish~

Duck and Vegetable stew in Traditional Kaga Style
Tertiary Taro Corm, *Sudare-fu*, *Shimeji* Mushroom, Greens, *Wasabi*

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp
or
Rice Porridge with Blowfish

~Dessert~

Yuzu Citrus Bavarian Cream

The contents will vary depending on the day's produce

Tax NOT included

AKASAKA ASADA
Dinner Course Menu December.2019

¥22,000

~Starter~

Snow Crab(Female), *Kinjiso*(Leaf Vegetable from *Kaga* area)
rolled in *Tofu* Skin, Vinegar Sauce

~Seasonal appetizer~

Large Prawn, Asparagus Lettuce, Lily Bulb, Burdock dressed with Fish Floss
in *Kabosu* Citrus Cup, Fermented Sushi of Amberjack and Turnip
Mashed Two-colored Sweeten Egg, Cod's Roe rolled in Kelp,
Sea Cucumber with grated *Daikon* Radish sprinkled with Carrot & *Yuzu* Citrus t

~Soup(Owan)~

Dumpling made with Cod & Carrot in Cod's Soft Roe Soup,
Turnip Leaves, *Yuzu* Citrus

~Sashimi~

Thinly sliced Sea Bream, Yellowtail, Cod covered with Cod's Roe

~Seasonal dish~

Deep Flied Blowfish with Chopped Roquette mixed with Mayonnaise
Blowfish Roe with *Sudachi* Citrus, Jellied Blowfish Soup Broth

~Grilled dish~

Salt-grilled Yellowtail
Simmered Japanese Radish, Crown Daisy from Kanazawa, *Yuzu* Citrus

~Simmered dish~

Beef and Vegetable stew in Traditional *Kaga* Style
Small Onion, *Greens*, *Sudare-fu*, *Wasabi*

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp
or
Rice Porridge with Blowfish

~Dessert~

Lemon Jelly, Pear Compote
Sweet Bean Jelly with Walnut & Persimmon

The contents will vary depending on the day's produce

Tax NOT included

AKASAKA ASADA
Dinner Course Menu December.2019 ¥28,000

~Starter~

Snow Crab(Female), *Kinjiso*(Leaf Vegetable from *Kaga* area)
rolled in *Tofu* Skin, Vinegar Sauce

~Seasonal appetizer~

Sea Cucumber & Its' salted Guts from *Noto* area in *Yuzu* Citrus Cup
Dried Mullet Roe & Squid Sandwich
Large prawn & Burdock mixed with Tofu dressing
Fermented Sushi of Amberjack and Turnip, Mashed Two-colored Sweeten Egg

~Soup(Owan)~

Sea Bream, Asparagus Lettuce, Carrot, *Tofu*,
Thinly sliced *Daikon* Radish, *Yuzu* Citrus in Clear Soup

~Sashimi~

Thinly sliced Blowfish, Yellowtail, Sweet Shrimp

~Seasonal dish~

Snow Crab, Vinegar, Crab Butter Egg Custard

~Grilled dish~

Salt-Grilled Yellowtail, Boiled Chrysanthemum Leaves,]
Grated *Daikon* Radish, *Sudachi* Citrus

~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 served with Clear *Soba* Soup made from Salt and Kelp
or
Rice Porridge with Blowfish

~Dessert~

Jellied Strawberry, Pear Compote, Sweet Red Bean Soup

The contents will vary depending on the day's produce

Tax NOT included