

# 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 Fried 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 \*