

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

¥16,000

~Starter~

Slightly blackened fat greenling  
Japanese mountain vegetable 'Urui'  
Bracken, Plum, Vinegar

~Seasonal appetizer~

Sea bream sushi wrapped with cherry blossom leaf  
Butterbur with white vinegar  
Fava bean, Jellied sea bream soup broth  
Sea cucumber ovary  
Kelp flavored Canola blossoms  
Grilled squid topped with Japanese pepper mixed with miso

~Soup(Owan)~

Large prawn wrapped with thin sliced daikon  
Japanese radish, Trefoil  
Steamed sea urchin, Bamboo shoot, Japanese pepper leaf bud

~Sashimi~

Kelp flavored John dory  
Sweet shrimp  
Japanese ivory-shell

~Seasonal dish~

Firefly squid with grated Japanese raddish  
Tofu, Sea eel and mugwort dumpling  
Young koshiabura green, Cherry blossom leaf  
Japanese mountain vegetable 'Udo' and carrot

~Grilled dish~

Grilled Trout topped with Japanese pepper leaf bud  
Mixed sake lees and sesame source  
Deep fried edible flower bud of butterbur  
Marinated in vinegar with 'Wasabi'

~Simmered dish~

Duck and vegetable stew in traditional Kaga Style  
Potato, Sudare-fu, Komatsuna spinach  
Maitake mushroom  
'Wasabi'

~Today's rice or noodles~

Handmade buckwheat noodles  
Soba soup made from salt and kelp  
Or  
Steamed rice with bamboo shoots

~Dessert~

Seasonal Dessert

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

¥22,000

~Starter~

Snow crab

Butterbur, Japanese mountain vegetable 'Udo'  
Bracken, Jellied crab and mountain vegetable, Canola blossoms,  
Yolk and vinegar sauce

~Seasonal appetizer~

Clam

Broad bean grilled with cheese  
Grilled halfbeak with sea urchin  
Firefly squid boiled in sweetened soy sauce  
Sea cucumber ovary and yam, Vinegar  
Canola blossoms, Jellied sea bream soup broth  
Edible wild plant

~Soup(Owan)~

Blowfish thinly coated with Kudzu powder  
Japanese pepper leaf bud, Yellow carrot  
Japanese mountain vegetable 'Urui',  
Young koshiabura green, Bracken

~Sashimi~

Thinly sliced sea bream  
Slightly blanched large prawn  
Japanese ivory-shell

~Seasonal dish~

Soy pulp wrapped in steamed sea bream  
Grilled Bamboo shoot with Japanese pepper leaf bud  
Spring vegetable, Japanese mountain vegetable 'Udo' and carrot

~Grilled dish~

Japanese icefish, Deep fried fat greenling  
Toasted dried sea cucumber ovary  
Aralia sprout, Edible flower bud of butterbur

~Simmered dish~

Beef and vegetable stew in traditional Kaga Style  
New potato, Small onion, Komatsuna spinach, Sudare-fu  
'Wasabi'

~Today's rice or noodles~

Handmade buckwheat noodles  
Soba soup made from salt and kelp  
Or  
Steamed rice with bamboo shoots

~Dessert~

Seasonal Dessert

**AKASAKA ASADA**  
**Dinner Course Menu March.2019**      ¥28,000

~Starter~

Snow crab  
Thinly sliced Japanese daikon radish  
Canola blossoms, Jellied hen snow crab  
Yolk and vinegar sauce

~Seasonal appetizer~

Large prawn and Brussels sprouts dressed with mixed sake lees and sesame sauce  
Horsetail, A side dish of boiled seasoned spring vegetables and braised abalone  
Japanese mountain vegetable 'Urui', Yellow carrot, Edible wild plant  
Deep fried Japanese sculpin, Toasted dried sea cucumber ovary  
Edible flower bud of butterbur

~Soup(Owan)~

Fat greenling thinly coated with Kudzu powder  
Tofu made from arrowroot starch, green pea, and lily root  
Bracken, Japanese pepper leaf bud

~Sashimi~

Thinly sliced blowfish, Kelp flavored sea bream, Sweet shrimp  
Noble orchid

~Seasonal dish~

Kelp flavored Grilled beef  
Aralia sprout croquette, Shiitake mushroom, Watercress  
Chili sauce

~Grilled dish~

Broiled Tilefish in wakasa-style  
Or  
Salt-grilled rockfish

Deep fried edible flower bud of butterbur,  
Marinated in vinegar with 'Wasabi'  
Grated Japanese radish with soy sauce

~Simmered dish~

Simmered bamboo shoot with Kelp  
Butterbur, Japanese mountain vegetable 'Udo', Japanese pepper leaf bud

~Today's rice or noodles~

Handmade buckwheat noodles  
Soba soup made from salt and kelp  
Or  
Steamed rice with Blowfish  
Or  
Blowfish porridge

~Dessert~

Seasonal Dessert