

鮎づくし/ Ayu-Centric dish cuisine (Reservation required)

¥ 19,800

Savor the flavors of *Kaga* to your heart's content

先付/Small Appetize: 鮎煎餅 胡麻豆腐 新ゆん菜 花穂紫蘇 美味出汁 振り柚子

Pureed sesame chilled like *tofu* with *Ayu* (sweet-fish) chips, water shield and flower spick perilla

前菜/Seasonal Appetizer: 鮎山椒煮 どうもろこし真丈 鱧棒寿司 酢橘釜 烏賊うるか和え

赤南瓜寄せ 隠元胡麻白和え

Simmered *Ayu* with Japanese pepper/ Pike conger *sushi*/

Steamed fish ball with corn/

Stuffed *sudachi* citrus with squid dressed with *Ayu* guts/

Jellied *dashi* broth with red pumpkin/

Kidney beans dressed with *tofu* and sesame dressing

お椀/ Soup type appetizer: 白味噌仕立て 焼き鮎姿 笹牛蒡 翡翠茄子 蓼庵

Right-brown *miso* soup together with broiled young *ayu*, shaved burdock and

*Hisui* eggplant with thick water pepper starchy sauce

お造り/ Sashimi dish: 鮎背越し 白身魚昆布 活大梅貝 蛇龍胡瓜 辛子酢味噌

Beautifully arranged seasonal raw fish of chunk of *Ayu*, white-fleshed fish permeated kelp

And fresh giant ivory shell served with spicy mustard vinegar *miso*

揚げ物/Deep-fried dish: 活鮎 活鮎唐揚げ 網白板昆布 蓮根煎餅 万願寺唐辛子 能登揚げ塩塩 酢橘

Deep-fried very fresh young *Ayu* and rockfish together with white kelp,

lotus root chips and *Manganji* chili served with *Agehama* salt from *Noto*

炊合せ/ Simmered dish: 活部煮 合鴨 スナップ豌豆 新蓮根 蓼麩 山葵

*Kanazawa* a style simmered wild duck meat together with snap peas,

Seasonal lotus root and bran

焼物/ Grilled dish: 活鮎塩焼 焜炉焼 木の葉生姜 蓼酢

Salt-charcoal grilled young *ayu* served with water pepper vinegar

お食事/ Rice: 土鍋炊き鮎御飯 小吸い物 香の物

Earthen pot *ayu* rice and Japanese clear soup

甘味/Dessert: マンゴープリン ミント

Mango pudding