鮎づくし/ Ayu-Centric dish cuisine (Seasonal limited edition)

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

先付/Small Appetize: 鮎煎餅 胡麻豆富 じゅん菜 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 ほおずき とうもろこしかき揚げ 鱧棒寿司 酢橘釜 烏賊 うるか和え 赤南瓜寄せ 恵比寿

Simmered *Ayu* with Japanese pepper/Corn mixed *tempra*/
Pike conger *sushi*/
Stuffed *sudachi* citrus with squid dressed with salted *Ayu* guts/
Jellied *dashi* broth with red pumpkin/
Jellied fish broth with egg

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 白身魚昆布〆 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*

焼き物/Grilled dish: 活鮎塩焼 焜炉焼 木の芽生姜 蓼酢

Grilled *Ayu* with salt over charcoal served with water pepper vinegar

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

Kanazawa a style simmered wild duck meat together with snap peas,
Seasonal lotus root and bran

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: 桃ババロア ミント

Peach Bavarian cream