

Tateyama Kaiseki Course

¥ 17,600

先付/ Small appetizer : 鱧子付け 白子豆腐 摺り 金時人参 独活 割りポン酢 紅葉おろし

*Cod coated with dried cod roe and steamed and jellied milt chilled like tofu with
Kintoki carrot and Udo (mountain plant)*

前菜/ Seasonal appetizer : かぼす釜 でんぶ和え 百合根 銀杏 千社唐 牛蒡/

鱧真子昆布巻き煮/鰯蕪寿司 松笠慈姑/鰻肝寄せ/

*Dressed lily bulb, ginkgo nuts, stem lettuce and burdock with
sweet-salty mashed fish flesh of whitefish/ Simmered cod with roe rolled with kelp/
Japanese amberjack and turnip fermented sushi and arrowhead/Strain-jellied monkfish liver /*

御椀/ Soup type appetizer : 鰯粕汁 短冊大根 人参 焼葱 芹 一味唐辛子

Sake less soup with striped white radish and carrot, grilled green onion and Japanese parsley

御造り/ Sashimi dish : 鰯 車鯛昆布締め 甘海老

*Beautifully arranged seasonal fresh sashimi of Japanese amberjack,
John dory permeated kelp and northern shrimp*

中皿/ Warm dish: 源助大根風呂吹き 巻海老 芽蕪 柚子味噌 針柚子

Simmered daikon radish with sweet miso served with tiger prawn and baby turnip with yuzu citrus miso

焼物/ Broiled dish: 鱈袖庵焼 五色膾 牛蒡松菜金平

*Broiled Spanish mackerel with yuzu citrus aroma served with vinegared
five-colored vegetables and sauteed burdock*

煮物/ Simmered dish : 活部煮 合鴨 舞茸 小松菜 石川芋 蕺菜 山葵

*Kanazawa a style simmered wild duck meat together with maitake mushroom,
Japanese mustard spinach, /shikawa potato and bran*

お食事/ Rice or Noodles: 加賀手打ち蕎麦 汐露 又は 河豚雑炊

*Chilled homemade buckwheat noodles (Soba) served with tangle,
salt and tasty dashi broth dipping sauce*

or

Porridge of rice and pufferfish

水菓子/ Dessert : お汁粉ババロア クコの実

Bavarian cream with sweet azuki bean past soup with goji berry

Hakusan Kaiseki Course ¥27,500

先付/Small appetizer:香箱蟹 金時草湯葉卷 千鳥酢 防風

Boiled *Kobako* crab (female snow crab) served with rolled Okinawan spinach with soy-milk skin

前菜/Seasonal appetizer:柚子釜 でんぶ和え 巻海老 千社唐 金時人参 牛蒡/

鰯蕪寿司/河豚手毬寿司/ 鮫肝寄せ/鱈真子昆布巻煮/

Dressed tiger prawn, stem lettuce, *Kintoki* carrot and burdock with sweet-salty mashed fish flesh of whitefish/Japanese amberjack and turnip fermented *sushi*/
Ball shaped puffer fish *sushi* /Strain-jellied monkfish liver/Simmered cod roe rolled with kelp

御椀/Soup:白子擦り流し 鱈身 豆腐 芽蕪 柚子

Pureed milt soup with cod, *tofu* and baby turnip

御造り/Sashimi dish: 鰯 鱈子付け 甘海老 花穂紫蘇

Beautifully arranged seasonal *sashimi* of Japanese amberjack, cod coated with dried cod roe and northern shrimp

中皿/Warm dish: 甘鯛蕪蒸し 芹 银杏 百合根 生姜染庵

Steamed tilefish and grated turnip served with Japanese parsley, ginkgo nuts and lily bulb with thick ginger sauce on top

焼き物/Grilled dish:鰯山椒焼き 金沢春菊白和え 牛蒡松葉金平

Broiled Japanese amberjack with Japanese pepper served with boiled crown daisy dressed with *tofu* dressing and sauteed burdock roots

煮物/Simmered dish: 沼部煮 和牛 小松菜 小玉葱 蕪麩 山葵

Kanazawa a style simmered *Wagyu* together with Japanese mustard spinach, baby onion and bran

お食事/Noodles:加賀手打ち蕎麦 汐露 又は 河豚雑炊

Chilled homemade buckwheat noodles (*soba*)

or

Porridge of rice and pufferfish

水菓子/Dessert:柑橘ゼリー 洋梨

Citrus jelly and pear

甘味/Japanese sweets:あんぼ柿と胡桃の蒸し羊羹

Steamed *azuki* beans paste agar with semi-dried persimmon and walnuts

Kenroku Kaiseki Course ¥36,300

先付/Appetizer: 香箱蟹 金時草湯葉巻 千鳥酢 防風

Boiled *Kobako* crab (female snow crab) served with rolled Okinawan spinach with soy-milk skin

前菜/Seasonal appetizer: 柚子釜 甘海老 このわた あられ 金時人参 千社唐/

自家製唐墨 細根大根/火取り干口子/鰯蕪寿司 恵比寿

Stuffed *yuzu* citrus with northern shrimp, salted Sea cucumber guts, *Kintoki* carrot and stem lettuce/
Dried homemade mullet roe and white radish/Seared Sea cucumber ovaries /
Japanese amberjack and turnip fermented *sushi* and jellied fish broth with egg

御椀/Soup type appetizer: 白味噌仕立て 鱒身 白子豆腐 芽蕪 松葉柚子

Light-brown miso soup with cod, steamed and jellied milt chilled like *tofu* and baby turnip

御造り/Sashimi dish: 河豚薄造り 鰯 鱒子付け

Beautifully arranged *sashimi* of thin sliced puffer fish,
Japanese amberjack and cod coated with dried cod roe

中皿/Meat dish: 能登牛風味焼き 小玉葱 結び蓴麩 山葵 クレソン

Grilled *Noto Wagyu* with butter served with baby onion, knotted bran and watercress

焼物/Grilled dish: 甘鯛若狭焼 金沢春菊 白和え 牛蒡松葉金平

Broiled tile fish *Wakasa* style (Simple recipe practiced by fishermen of *Wakasa* bay) served with
boiled crown daisy dressed with *tofu* dressing and sauteed burdock roots

蒸し物/Steamed dish: 団令蟹 蕪蒸し 百合根 銀杏 生姜庵

Steamed snow crab served with steamed fish and grated turnip,
lily bulb and ginkgo nuts with ginger thick sauce

お食事/Rice: 河豚雑炊 又は 手打ち蕎麦 汐露

Porridge of rice and crab

Or

Homemade chilled buckwheat noodles (*Soba*) served with tangle,
salt and tasty *dashi* broth dipping sauce

水菓子/fruits: ル レクチエ ミント

Le lecture pear

甘味/Japanese sweets: あんぽ柿と胡桃の蒸し羊羹

Steamed *azuki* beans paste agar with semi-dried persimmon and walnuts

Houdatsu Kaiseki Course ¥45,100

先付/Small appetizer: 香箱蟹 金時草湯葉卷 千鳥酢 防風

Boiled *Kobako* crab (Female snow crab) with Okinawan spinach rolled with soy-milk skin with mild vinegar sauce

御椀/Soup type appetizer: 甘鯛一汐焼き 源助大根 芽蕪 松葉柚子

Clear soup with broiled tilefish with salt, *Gensuke daikon* radish and baby turnip

御造り/Sashimi dish: 河豚薄造り ポン酢 薬味 鱧子付け 甘海老

Beautifully arranged raw fish of thin sliced blowfish served with citrus vinegar on the side and cod coated with dried cod roe and northern shrimp

強肴/Substantial dish: 自家製唐墨 色紙蕪 柚子釜 五色膾 干口子火取り

Homemade dried mullet roe served with thin sliced turnip, Stuffed yuzu citrus with seared sea cucumber ovaries and five-colored vinegared vegetables

中皿/Warm dish: 茹で団合蟹 蟹酢 蟹味噌 玉地蒸し

Boiled snow crab served with *Agehama* salt from Noto peninsula and steamed savory egg custard with brown cream of crab

焼き物/Grilled dish: 鰯塩焼き 染卸し 酢橘 金沢春菊 白和え 牛蒡松葉金平

Broiled Japanese amberjack served with boiled crown daisy dressed with *tofu* dressing and sauteed burdock roots

煮物/Simmered dish: 活部煮 能登牛 小松菜 小玉葱 蕪麩 山葵

Kanazawa a style simmered Noto Wagyu together with Japanese mustard spinach, baby onion and bran

お食事/Rice: 土鍋炊き蟹御飯 お味噌汁 香の物

Earthenware pot crab rice and *miso* soup

水菓子/fruits: ル レクチエ ミント

Le lecture pear

甘味/Japanese sweets: あんぱ柿と胡桃の蒸し羊羹

Steamed *azuki* beans paste agar with semi-dried persimmon and walnuts