

~Starter~

Slightly blackened fat greenling
Japanese mountain vegetable 'Urui' and 'Udo'
Bracken

~Seasonal appetizer~

Sea bream sushi wrapped with cherry blossom leaf
Mozuku seaweed,
Firefly squid boiled in sweetened soy sauce
Simmered bamboo shoot, Canola blossoms
Snapper roe simmered in broth, Jellied eggwash

~Soup(Owan)~

Shrimp wrapped with thin sliced daikon
Bamboo shoot dumpling
Bamboo shoot, Japanese pepper leaf bud

~Sashimi~

Kelp flavored *Pristigenys nipponia*
Sweet shrimp
Japanese ivory-shell

~Seasonal dish~

Sea eel and Wormwood dumpling
Steamed Snow crab steeped in miso
Tofu, Edible shoots
Tofu, 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 wasabi leaves in vinegar

~Simmered dish~

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

~Starter~

Steamed clam steeped in sake
Ginger vinegar
Japanese mountain vegetable 'Udo' and 'Urui'
Bracken, Japanese pepper leaf bud
Yolk and vinegar sauce

~Seasonal appetizer~

Large prawn and Brussels sprouts dressed with mixed sake lees and sesame sauce
Sea bream sushi wrapped with cherry blossom leaf
Sea cucumber ovary, Yam
Firefly squid boiled in sweetened soy sauce
Jellied Sea bream roe soup broth, Canola blossoms

~Soup(Owan)~

Fat greenling thinly coated with Kudzu powder
Tofu made from green pea, Bracken, Japanese pepper leaf bud

~Sashimi~

Thin slicing of Blowfish
Halfbeak, Japanese ivory-shell, Sweet Shrimp

~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
Thin coating fried Snow crab and Seaweed
Toasted dried sea cucumber ovary
Aralia sprout, Edible flower bud of butterbur

~Simmered dish~

Beef and vegetable stew in traditional Kaga Style
Small onion, Sudare-fu, Yomogi-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

~Starter~

Snow crab
Canola blossoms, Jellied hen snow crab
Yolk and vinegar sauce

~Seasonal appetizer~

Deep-fried Japanese sculpin
Sea cucumber ovary, steamed Japanese icefish steeped in sake
Deep fried thinly coated with powdered arrowroot starch
Boiled spring vegetables, Japanese mountain vegetable 'Urui',
And Horsetail

~Soup(Owan)~

Fat greenling, Large prawn and rice cake dumpling
Tofu made from green pea
Bracken, Japanese pepper leaf bud

~Sashimi~

Thin slicing of Blowfish, Sea bream, Sweet Shrimp

~Seasonal dish~

Kelp flavored Grilled beef
Deep fried potato, Edible shoots, Shiitake mushroom
Sesame sauce

~Grilled dish~

Salt-grilled rockfish
Edible flower bud of butterbur miso
Or
Broiled Tilefish in TOKYO-style
Deep fried edible flower bud of butterbur,
Marinated in vinegar with 'Wasabi'

~Simmered dish~

Simmered bamboo shoot with Kelp
Snapper roe boiled in sweetened soy sauce
Butterbur, Kelp knot, Japanese pepper leaf bud

~Today's rice or noodles~

Handmade buckwheat noodles
Soba soup made from salt and kelp
Or
Blowfish and boiled rice soaked with tea

~Dessert~

Seasonal Dessert