

**AKASAKA ASADA**  
**Dinner Course Menu January.2020**

¥16,000

~Starter~

Kelp flavored Sea Bream, Jelly flavored with *Yuzu* Citrus Vinegar  
Or Deep-fried Sea Bream marinated in Sweet & Peppery Sauce  
Finely chopped Vegetables soaked in Vinegar, Black Beans

~Seasonal appetizer~

Large Prawn, Burdock, Asparagus Lettuce, Lily Root dressed with Fish Floss  
in *Yuzu* Citrus Cup, Jellied Goosefish Liver  
Kelp flavored Canola Blossoms, Kelp with Herring Roe  
Sea Cucumber Ovary-*Sushi*

~Soup(Owan)~

Clear Soup  
Snow Crab Dumpling Or Clam Dumpling  
*Shiitake* Mushroom, Bracken, *Yuzu* Citrus

~Sashimi~

Yellowtail, Cod covered with Cod's Roe, Sweet Shrimp

~Seasonal dish~

Steamed Cod, Chinese Cabbage & Bamboo Shoot steeped in Kelp & *Sake*  
Citrus Juice mixed with Soy Sauce & Condiments  
Or  
Japanese Hodgepodge  
Crab & Minced Fish Dumpling, Bamboo Shoot, Carrot, Kuruma-Fu,  
Steamed *Daikon* Radish, Sudare-fu

~Grilled dish~

Grilled Yellowtail Or Spanish Mackerel with Japanese Pepper,  
Butterbur, Kumquat

~Simmered dish~

Duck and Vegetable stew in Traditional Kaga Style  
*Maitake* Mushroom, Tertiary Taro Corm, *Sudare-fu*, *Awa-fu*, Greens, *Wasabi*

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp  
Or  
Rice Porridge with Blowfish

~Dessert~

Papaya Jelly, *Amaou* Strawberry

\* The contents will vary depending on the day's produce \*

\* Tax NOT included \*

**AKASAKA ASADA**  
**Dinner Course Menu January.2020**      ¥22,000

~Starter~

Snow Crab(Female), *Kinjiso*(Leaf Vegetable from *Kaga* area)  
rolled in *Tofu* Skin, Vinegar Sauce

~Seasonal appetizer~

Botargo with Squid, Jellied Goosefish Liver, Kelp flavored Canola Blossoms,  
Kelp with Herring Roe Or Sea Cucumber Ovary

~Soup(Owan)~

Yellowtail, *Daikon* Radish, Carrot, Grilled Japanese Leek, & Japanese Parsley  
in Soup made with Sake Lees  
Or Steamed Dumpling with *Yuzu* Citrus , *Shiitake* Mushroom& Bracken in Soup

~Sashimi~

Thinly sliced Blowfish, Yellowtail, Cod covered with Cod's Roe

~Seasonal dish~

Sea Bream  
Grilled Sea Bream & Bamboo shoot with Japanese Pepper Leaf Bud  
Butterbur, Shredded *Daikon* Radish & Carrot pickled in Sweetened Vinegar

~Deep Flied dish~

Deep Flied Cod, *Aralia* Sprout, *Jinbaso*-Seaweed  
Soft Roe Starchy Sauce

~Simmered dish~

Beef and Vegetable stew in Traditional *Kaga* Style  
Small Onion, *Greens*, *Sudare-fu*, *Wasabi*

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp  
or  
Rice Porridge with Blowfish

~Dessert~

Japanese Orange *Sanpoukan* Jelly, *Amaou* Strawberry,  
Sweet Potato Sweet Soup

\* The contents will vary depending on the day's produce \*

\* Tax NOT included \*

**AKASAKA ASADA**  
**Dinner Course Menu January.2020**      ¥28,000

~Starter~

Snow Crab(Female), *Kinjiso*(Leaf Vegetable from *Kaga* area)  
rolled in *Tofu* Skin, Vinegar Sauce

~Seasonal appetizer~

Large Prawn, Burdock, Asparagus Lettuce, Lily dressed with Fish Floss  
in *Yuzu* Citrus Cup, Sea Cucumber Ovary  
Botargo with Squid, Jellied Goosefish Liver

~Soup(Owan)~

Blowfish thinly coated with Kudzu Powder,  
Soft roe RiceCake & Bracken in Soup

~Sashimi~

Thinly sliced Blowfish, Yellowtail, Sweet Shrimp

~Seasonal dish~

Steamed Turnip stuffed with minced Snow Crab  
Bamboo shoot, Canola Blossoms, Ginger Starchy Sauce

Or

Grilled Snow Crab

~Grilled dish~

Salt-grilled Rockfish Or Yellowtail  
Grated *Daikon* Radish, Aralia Sprout

~Simmered dish~

Beef and Vegetable stew in Traditional *Kaga* Style  
Small Onion, *Greens*, *Sudare-fu*, *Wasabi*

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp  
Or  
Rice Porridge with Blowfish

~Dessert~

Japanese Orange *Sanpoukan* Jelly, *Amaou* Strawberry,  
Sweet Potato Sweet Soup

\*The contents will vary depending on the day's produce\*

\*Tax NOT included\*