AOYAMA　ASADA
青山浅田
July, 2020　Course : Tateyama 立山

先 付	**Starter**
鰻ざく	Pickled cucumber & eel
加賀太胡瓜	Tick cucumber from Ishikawa Pref.
茗荷酢取り	Pickled Japanese ginger
生姜酢	Ginger vinegar
前 菜	**Seasonal Appetizer**
ほおずき	Ground cherry husk
いなだ	Small yellowtail,
酢橘おろし	Grated Japanese radish & 'Sudachi' citrus
酢橘 烏賊 うるか和え	'Sudachi' citrus, Squid & Sweet fish 'Ayu' guts dressing
泥鰌蒲焼き	Broiled loach
蛸煮凍り	Jellied octopus soup broth
えびす	Jellied scrambled egg
片葉胡麻和え	Japanese vegetable 'Kataha' dressed with sesame sauce
御 椀	**Soup**
新蓮根すり流し	Grated new lotus root soup
巻海老	Prawn
胡麻豆腐 青柚子	Sesame tofu, 'Aoyuzu' citrus
御造り	**Sashimi**
白身魚昆布〆	Kelp-flavored white fish
鮪 大梅貝	Tuna, Japanese ivory-shell
中 皿	**Seasonal Dish**
和牛ローストビーフ	Japanese roasted beef
夏の加賀野菜	Summer vegetables from Ishikawa Pref.
赤皮南瓜 へた紫茄子	Red pumpkin, eggplant
つる豆 金時草	Japanese vegetable 'Tsuruna' & 'Kinjisou'
滝川煮凍り 振り柚子	Jellied soup broth, 'Yuzu' citrus
揚げ物	**Grilled Dish**
鮎 鰍 唐揚げ	Fried sweet fish 'Ayu' & Tiny fish 'Gori'
白板昆布	Wavy shaped fried kelp
万願寺唐辛子 蓼葉	'Manganji' green pepper, Water pepper leaf
蒸し物	**Simmered Dish**
鱧玉地蒸し	Steamed egg custard & pike conger
生姜庵 熊走実山椒	Ginger starchy sauce, Green Japanese peppercorn
御食事	**Please choose from the following**
加賀手打ち蕎麦	Handmade buckwheat noodles
汐露	with clear soup made from salt and kelp
又は	**OR**
茄子素麺	Fine wheat noodles 'Somen' with eggplant
水菓子	**Dessert**
すももババロア	Japanese plum Bavarian cream
シャインマスカット ミント	Shine muscat, Mint

AOYAMA　ASADA
青山浅田
July, 2020　Course:白山 Hakusan

先 付	**Starter**
鮑蒸し煮	Braised abalone
加賀太胡瓜	Thick cucumber from Ishikawa Pref.
浜防風	Edible wild plant
千鳥酢ジュレ 生姜	Citrus vinegar gelee, Ginger
前 菜	**Seasonal Appetizer**
蓮の葉	Lotus leaf
雲丹オクラ寄せ	Jellied sea urchin & okra
赤皮南瓜寄せ	Jellied red pumpkin
えびす 蛸煮凍り	Jellied scrambled egg
火取り干口子	Dried sea cucumber ovary
御 椀	**Soup**
鱧葛打ち	Pike conger thinly coated with Kudzu powder
梅肉	Shredded dried plum
冬瓜 青柚子	Water melon, 'Aoyuzu' citrus
御造り	**Sashimi**
烏賊そうめん	Squid
白身昆布〆	Kelp-flavored white fish
鮪	Tuna
中 皿	**Seasonal Dish**
和牛ローストビーフ	Japanese roasted beef
赤皮南瓜 へた紫茄子	Red pumpkin, Eggplant
オクラ 胡麻たれ	Okra, Sesame sauce
焼 物	**Fried Dish**
富山県庄川より 活鮎塩焼 蓼酢	Grilled & fried sweet fish 'Ayu' from Toyama Pref.
活鮎唐揚 蓼庵	Water pepper vinegar sauce & starchy sauce
万願寺きんぴら	'Manganji' green pepper braised in sugar & soy sauce
谷中生姜	Ginger
煮 物	**Simmered Dish**
鰻蓮蒸し	Steamed grated Eel & lotus root with a thick sauce
枝豆	'Edamame' green soybeans
染庵 山葵	Starchy sauce, Wasabi
又は	**OR**
合鴨治部煮	Stewed duck in traditional Ishikawa style
御食事	**Please choose from the following**
加賀手打ち蕎麦	Handmade buckwheat noodles
汐露	with clear soup made from salt and kelp
又 茄子素麺	**OR** Fine wheat noodles 'Somen' with eggplant
又 鮭茶漬け	**OR** A bowl of rice topped with salmon in soup
水菓子	**Dessert**
パッションフルーツゼリー	Passion fruit jelly
甘 味	**Japanese sweets**
熊走	Bracken-starch dumpling
	with brown sugar syrup & 'Macha' powder

AOYAMA　ASADA
青山浅田
July, 2020 Course:兼六 Kenroku

前 菜	**Seasonal appetizer**
杉板 梶の葉	Paper mulberry leaf
ほおずき	Ground cherry husk
いなだ	Small yellowtail
酢橘おろし	Grated Japanese radish & 'Sudachi' citrus
水晶寄せ 雲丹叩きオクラ	Jellied sea urchin & okra
鮑蒸し煮	Braised abalone
夏の加賀野菜	Summer vegetables from Ishikawa Pref.
赤皮南瓜　へた紫茄子	Red pumpkin, Eggplant
つる菜 金時草	Japanese vegetable 'Tsuruna' & 'Kinjisou'
滝川煮凍り 柚子	Jellied soup broth, 'Yuzu' citrus
御 椀	**Soup**
おこぜ丸仕立て	Stonefish soup
冬瓜 針独活	Water melon, Japanese vegetable 'Udo'
芽葱 忍生姜	Bud leek, Ginger
御造り	**Sashimi**
鱧落とし 梅醤油	Pike conger, Picked plum soy sauce
白身魚 活大梅貝	White fish, Japanese ivory-shell
加賀太胡瓜昆布〆	Kelp-flavored thick cucumber from Ishikawa Pref.
中 皿	**Seasonal Dish**
和牛ヒレ炭火焼き	Charcoal grilled Japanese beef fillet
新馬鈴薯 オクラ	Potato, Okra
熊走実山椒醤油	Green Japanese peppercorn soy sauce
揚げ物	**Grilled Dish**
鮎 鮴 唐揚げ	Fried sweet fish 'Ayu' & river fish 'Gori'
干口子	Dried sea cucumber ovary
白板昆布	Wavy shaped fried kelp
万願寺唐辛子 蓼葉	'Manganji' green pepper, Water pepper leaf
煮 物	**Simmered Dish**
鰻蓮蒸し	Steamed grated eel & lotus root with a thick sauce
枝豆	'Edamame' green soybeans
染庵 山葵	Starchy sauce, Wasabi
又は	OR
合鴨治部煮	Stewed duck in traditional Ishikawa style
御食事	**Please choose from the following**
加賀手打ち蕎麦	Handmade buckwheat noodles
汐露	with clear soup made from salt and kelp
又 茄子素麺	OR Fine wheat noodles 'Somen' with eggplant
又 鮭茶漬	OR A bowl of rice topped with salmon in soup
水菓子	**Dessert**
メロンゼリー	Melon jelly
甘 味	**Japanese sweets**
熊走	Bracken-starch dumpling
	with brown sugar syrup & 'Macha' powder

AOYAMA　ASADA
青山浅田
July, 2020　Course : Steakkaiseki　ステーキ会席

先 付	**Starter**
鮑蒸し煮	Braised abalone
加賀太胡瓜	Thick cucumber from Ishikawa Pref.
浜防風	Edible wild plant
千鳥酢ジュレ　生姜	Citrus vinegar gelee, Ginger
御 椀	**Soup**
清まし仕立て	Clear soup
鱧葛打ち	Pike conger thinly coated with Kudzu powder
冬瓜	Water melon
梅肉　青柚子	Shredded dried plum, 'Aoyuzu' citrus
御造り	**Sashimi**
烏賊ソーメン	Squid
白身昆布〆	Kelp-flavored white fish
鮪	Tuna
中 皿	**Seasonal Dish**
和牛ヒレ肉ステーキ	'Wagyu' beef fillet steak
能登揚げ塩	Salt from Ishikawa Pref.
香り野菜	Potherbs
煮 物	**Simmered Dish**
夏の加賀野菜	Summer vegetables from Ishikawa Pref.
赤皮南瓜　茄子	Red pumpkin, Eggplant
蓮根	Lotus root
つる豆　金時草	Japanese vegetable 'Tsuruna' & 'Kinjisou'
御食事	**Please choose from the following**
加賀手打ち蕎麦	Handmade buckwheat noodles
汐露	with clear soup made from salt and kelp
又は	**OR**
茄子素麺	Fine wheat noodles 'somen' with eggplant
又は	**OR**
鮭茶漬け	A bowl of rice topped with salmon in soup
水菓子	**Dessert**
パッションフルーツ	Passion fruit
甘 味	**Japanese sweets**
熊走	Bracken-starch dumpling
	with brown sugar syrup & 'Macha' powder

AOYAMA　ASADA
青山浅田
July, 2020　Couse : Kaga 加賀

前 菜	**Starter**
ほうずき入り	Ground cherry husk
巻き鰤酢橘卸	Salted yellowtail
恵比寿	Jellied scrambled egg
赤皮南瓜寄せ	Jellied red pumpkin
蛸煮凍り	Jellied octopus soup broth
どじょう蒲焼	Braised loach
御 椀	**Soup**
清まし仕立て	Clear soup
相並葛打ち	Thinly coated fat greenling with Kudzu powder
順才	Japanese vegetable ‘Junsai’
青柚子　梅肉	‘Aoyuzu’ citrus, Shredded dried plum
御造り	**Sashimi**
三種	Today’s seasonal
中 皿	**Seasonal Dish**
青朴葉焼	Grilled vegetables in ‘Hoba’ leaf
茄子　蓮根	Eggplant, Lotus root
万願寺唐辛子　オクラ	‘Manganji’ green pepper, Okra
味噌たれ	Miso sauce
焼 物	**Grilled Dish**
えぼだい柚庵焼	Braised Japanese butterfish citrus jam flavored
谷中生姜	Ginger
ゴーヤ佃煮	Bitter melon stewed in soy sauce & sugar
煮 物	**Simmered Dish**
合鴨治部煮	Stewed duck in traditional Ishikawa style
簾麩　舞茸	‘Sudare-fu’, ‘Maitake’ mushroom
蓬麩　小松菜	‘Yomogi-fu’, ‘Komatsuna’ spinach
山葵	Wasabi
御食事	**Please choose from the following**
加賀手打ち蕎麦　汐露	Handmade buckwheat noodles
白山麓鳥越村産蕎麦粉	with clear soup made from salt and kelp
又は	OR
とうもろこし御飯	Steamed rice with corn
香の物　味噌汁	Pickled vegetable, Miso soup
水菓子	**Dessert**
李ババロア	Japanese plum Bavarian cream
シャインマスカット	Shine muscat