

# AOYAMA ASADA 青山浅田

September, 2020 Couse: Kaga 加賀

## 前 菜

かぼす釜盛り  
巻海老 簾麩 壬生菜  
白和え  
子持ち鮎昆布巻  
恵比寿  
サーモン蓮根寿司  
銀杏松葉刺し

## Starter

'Kabosu' citrus  
Shrimp, 'Sudare-fu', Japanese  
vegetable 'Mibuna' dressed with tofu  
Roll of tangle containing sweet fish 'Ayu' with roe  
Jellied scrambled egg  
Salmon & lotus root sushi  
Ginkgo nuts

## 御 椀

帆立真丈  
黄菊 軸菜  
柚子

## Soup

Scallop dumpling  
Yellow crown daisy, Stem  
'Yuzu' citrus

## 御造り

三種

## Sashimi

Today's seasonal

## 中 皿

無花果天麩羅  
万願寺唐辛子  
煎り出し

## Seasonal Dish

Fried fig  
'Manganji' green pepper  
Japanese broth

## 焼 物

かます若狭焼 あしらい

## Grilled Dish

Broiled barracuda in wakasa-style

## 煮 物

合鴨治部煮  
石川芋  
舞茸  
粟麩 モロッコいんげん  
山葵

## Simmered Dish

Stewed duck in traditional Ishikawa style  
Taro from Ishikawa pref.  
'Maitake' mushroom  
'Awa-fu', Green beans  
Wasabi

## 御食事

加賀手打ち蕎麦 汐露  
白山麓鳥越村産蕎麦粉  
又は  
きのご御飯  
香の物 味噌汁

## Please choose from the following

Handmade buckwheat noodles  
with clear soup made from salt and kelp

OR

Steamed rice with mushrooms  
Pickled vegetable, Miso soup

## 水菓子

梨ゼリー  
赤皮南瓜羊羹

## Dessert

Jellied pear  
Red pumpkin jelly

# AOYAMA ASADA 青山浅田

September, 2020 Course : Tateyama 立山

先付  
車鯛昆布  
干口子  
金時草  
蔓紫の花 生姜 千鳥酢

## Starter

Kelp-flavored John dory  
Dried sea cucumber ovary  
Japanese vegetable 'Kinjisou'  
'Shiso' flower, Ginger, Vinegar sauce

前菜  
かぼす釜  
巻海老 簾麩 壬生菜  
白和え  
子持ち鮎昆布巻き煮  
サーモン蓮根寿司  
茄子田楽焼  
えびす 新銀杏 松葉

## Seasonal Appetizer

'Kabosu' citrus  
Shrimp, 'Sudare-fu', Japanese vegetable  
'Mibuna' dressed with tofu  
Roll of tangle containing sweet fish 'Ayu' with roe  
Salmon & lotus root sushi  
Grilled eggplant with sweet miso  
Jellied scrambled egg, Ginkgo nuts

御椀  
加賀蓮根すり流し  
鱧 錦秋豆腐  
隠元 柚子

## Soup

Grated lotus root soup  
Pike conger, Tofu mixed with vegetables  
Green beans, 'Yuzu' citrus

御造り  
なめら  
甘海老  
活大梅貝

## Sashimi

Sevenband grouper  
Sweet shrimp  
Japanese ivory-shell

中皿  
和牛ローストビーフ  
加賀蓮根 オクラ  
赤皮南瓜 胡麻タレ

## Seasonal Dish

Roasted Japanese beef  
Lotus root, Okra  
Red pumpkin, Sesame sauce

焼物  
口細鰯唐揚げ  
万願寺唐辛子 煎り出汁  
浅葱 紅葉おろし

## Grilled Dish

Fried flounder  
'Manganji' green pepper, Japanese broth  
Chives, Grated Japanese radish & chili

煮物  
合鴨治部煮  
舞茸 小松菜  
石川芋  
粟蕪 山葵

## Simmered Dish

Stewed duck in traditional Kanazawa style  
'Maitake' mushroom, 'Komatsuna' spinach  
Taro from Ishikawa pref.  
'Awa-fu', Wasabi

御食事  
加賀手打ち蕎麦  
汐露  
又は  
梅素麺

## Please choose from the following

Handmade buckwheat noodles  
with clear soup made from salt and kelp

OR

Fine wheat noodles 'Somen' with pickled plum

水菓子  
金沢あんみつ  
白無花果 マスカット

## Dessert

'Anmitsu' traditional sweets  
White fig, Muscat

# AOYAMA ASADA

## 青山浅田

September, 2020 Course:白山 Hakusan

### 先付

毛蟹 蟹脚琥珀寄せ  
生姜 蟹身 金時草  
蔓紫の花

### Starter

Hair crab, Jellied hair crab  
Ginger, Japanese vegetable 'Kinjisu'  
'Shiso' flower

### 前菜

かぼす釜  
巻海老 簾麩 壬生菜  
白和え  
子持ち鮎昆布巻き煮  
烏賊菊寿司 えびす  
河豚粕漬け

### Seasonal Appetizer

'Kabosu' citrus  
Shrimp, 'Sudare-fu', Japanese vegetable  
'Mibuna' dressed with tofu  
Roll of tangle containing sweet fish 'Ayu' with roe  
Squid sushi, Jellied scrambled egg  
Blowfish marinated in sake lees

### 御椀

松茸土瓶蒸し  
めぎす摘入 甘海老摘入  
結び三つ葉 酢橘

### Soup

'Matsutake' mushroom soup in an earthenware tea pot  
Garfish dumpling, Sweet shrimp dumpling  
Parsley, 'Sudachi' citrus

### 御造り

鰯うす造り  
なめら昆布め  
活大梅貝

### Sashimi

Thinly sliced flatfish  
Kelp-flavored sevenband grouper  
Japanese ivory-shell

### 中皿

加賀蓮根三味 鮎  
干口子蓮根  
蓮玉 蓮煎餅 新銀杏 松葉

### Seasonal Dish

Fried river fish 'Gori'  
Fried dried Sea Cucumber Ovaries with Lotus Root Paste  
Lotus Root Dumpling & Chip, Ginkgo Nuts

### 焼物

鯛唐蒸し  
白無花果 胡麻味噌  
占地 黄菊 菊菜  
おひたし

### Fried Dish

Soy pulp wrapped in steamed red snapper  
White fig, Sesame & Miso sauce  
'Shimeji' mushroom, Chrysanthemum  
Petals & Leaves steeped in broth.

### 煮物

和牛治部煮  
蓮芋 小玉葱  
栗麩 山葵

### Simmered Dish

Stewed beef in traditional Kanazawa style  
Japanese taro, Small onion  
'Awa-fu', Wasabi

### 御食事

加賀手打ち蕎麦  
汐露  
又は  
鮭御飯

### Please choose from the following

Handmade buckwheat noodles  
with clear soup made from salt and kelp  
OR  
Steamed rice topped with Grilled salmon

### 水菓子

葡萄ゼリー寄せ

### Dessert

Grape jelly

### 甘味

五郎島金時芋 蒸し羊羹

### Japanese sweets

Sweet potato & Azuki-beans Jelly

# AOYAMA ASADA 青山浅田

September, 2020 Course: 兼六 Kenroku

## 先付

鮑蒸し煮 白無花果  
蔓紫 胡麻味噌  
振り柚子

## Seasonal appetizer

Braised abalone, White fig  
Indian spinach, Sesame & Miso sauce  
'Yuzu' citrus

## 前菜

かぼす釜  
松茸 菊菜  
黄菊 お浸し  
烏賊菊花寿司  
毛蟹脚琥珀寄せ  
能登干口子

## Appetizer

'Kabosu' citrus  
'Matsutake' mushroom, Chrysanthemum  
petals & leaves steeped in broth.  
Squid sushi  
Jellied hairy crab  
Sea cucumber ovaries

## 御椀

鱧葛打ち  
松茸 柚子  
つる紫

## Soup

Pike conger thinly coated with Kudzu powder  
'Matsutake' mushroom, 'Yuzu' citrus  
Japanese vegetable 'Tsuruna'

## 御造り

おこぜ薄造り  
活大梅貝  
甘海老 黄菊寄せ

## Sashimi

Thinly sliced stingfish  
Japanese ivory-shell  
Sweet shrimp, Jellied Chrysanthemum Petals

## 中皿

加賀蓮根  
蓮玉 蓮根煎餅  
松茸フライ  
新銀杏松葉 酢橘

## Seasonal Dish

Lotus root from Ishikawa pref.  
Lotus root dumpling & chip  
Fried 'Matsutake' mushroom  
Ginkgo nuts, 'Sudachi' citrus

## 焼物

のど黒塩焼  
蓮芋梅肉和え  
染おろし  
酢橘

## Grilled Dish

Grilled blackthroat seaperch  
Stem of taro dressed with picked Japanese plum  
Grated Japanese radish with soy sauce  
'Sudachi' citrus

## 煮物

和牛治部煮  
小松菜 小玉葱 簾麩 山葵

## Simmered Dish

Stewed beef in traditional Kanazawa style  
'Komatsuna' spinach, Small onion, 'Sudare-fu', Wasabi

## 御食事

土鍋炊き松茸御飯  
又は  
加賀手打ち蕎麦  
汐露

## Please choose from the following

Matsutake Mushroom Rice cooked in Earthenware Pot

OR

Handmade buckwheat noodles  
with clear soup made from salt and kelp

## 水菓子

ルビーロマンゼリー

## Dessert

Grape jelly

## 甘味

五郎島金時芋 蒸し羊羹

## Japanese sweets

Sweet potato & Azuki-beans jelly

AOYAMA ASADA  
青山浅田

August, 2020 Course: Steakkaiseki ステーキ会席

先付

毛蟹琥珀寄せ  
金時草  
蔓紫の花 卸し生姜  
千鳥酢

御椀

土瓶蒸し 松茸  
めぎすつみれ  
甘海老つみれ  
三つ葉 酢橘

御造り

鰯薄造り  
白身昆布×  
大梅貝

中皿

和牛ヒレ肉ステーキ  
能登揚げ塩  
香り野菜

煮物

加賀野菜煮  
赤皮南瓜 茄子  
加賀蓮根 など

御食事

加賀手打ち蕎麦  
汐露  
又は  
鮭御飯

水菓子

葡萄寄せ

甘味

五郎島金時羊羹

Starter

Jellied hairy crab  
Japanese vegetable 'Kinjisou'  
Indian spinach flower, Ginger  
Vinegar sauce

Soup

'Matsutake' mushroom soup in an earthenware tea pot  
Garfish dumpling  
Sweet shrimp dumpling  
Parsley, 'Sudachi' citrus

Sashimi

Thinly sliced flatfish  
Kelp-flavored white fish  
Japanese ivory-shell

Seasonal Dish

'Wagyu' beef fillet steak  
Salt from Ishikawa Pref.  
Potherbs

Simmered Dish

Summer vegetables from Ishikawa Pref.  
Red pumpkin, Eggplant  
Lotus root etc.

Please choose from the following

Handmade buckwheat noodles  
with clear soup made from salt and kelp

OR

Steamed rice topped with Grilled salmon

Dessert

Grape jelly

Japanese sweets

Sweet potato & Azuki-beans jelly