

Kanizukushi “Crab Cornucopia” Kaiseki

¥ 49,500 (including tax / not including service charge of 15% for lunch, 18% for dinner)

First appetizer	Kobako-gani “jewel box” snow crab Kinjisou spinach and tofu skin roll Glehnia with chidori vinegar
Second appetizer	Stuffed rind of yuzu citrus Salad of shredded crabmeat Asparagus lettuce, Chinese red carrot Burdock root, ginkgo nuts Amberjack and turnip sushi Ebisu - savory scrambled egg in agar Lightly seared dried sea cucumber ovary Pine cone of arrowhead bulb
Soup	Steamed crab Baby turnip, yuzu
Sashimi	Amberjack Cod roe Sweet shrimp
First course	Boiled snow crab from the Kanazawa Fish Market Kani-miso crab tomalley egg custard
Steamed dish	Snow crab steamed with grated turnip Lily root, ginkgo nut Ginger marinade
Rice dish	Crab rice prepared in an earthenware pot or Crab porridge
Jellied sweets	Pear Strawberry gelled in agar
Dessert	Walnut and fig steamed sweet bean jelly

Kanizukushi “Crab Cornucopia” Kaiseki

¥ 66,000 (including tax / not including service charge of 15% for lunch, 18% for dinner)

First appetizer	Kobako-gani “jewel box” snow crab Kinjisou spinach and tofu skin roll Glehnia with chidori vinegar
Second appetizer	Stuffed rind of yuzu citrus Salad of shredded crabmeat Asparagus lettuce, Chinese red carrot Burdock root, ginkgo nuts Amberjack and turnip sushi Ebisu - savory scrambled egg in agar Lightly seared dried sea cucumber ovary Dried mullet roe, daikon radish
Soup	Steamed crab Baby turnip, yuzu
Sashimi	Parboiled snow crab Amberjack Cod roe
First course	Boiled snow crab from the Kanazawa Fish Market Kani-miso crab tomalley egg custard
Broiled dish	Broiled snow crab Kani-miso crab tomalley baked on the half-shell Noto agehama sea salt Vinegared citrus
Rice dish	Crab rice prepared in an earthenware pot or Crab porridge
Jellied sweets	Pear Strawberry gelled in agar
Dessert	Walnut and fig steamed sweet bean jelly