

Course Menu: 加賀 KAGA

先 付 Starters

柚子豆腐 針柚子 巻海老 田楽味噌
Tofu-like food made with Sesame & Yuzu Citrus, Shrimp
with Miso Paste

前 菜 Appetizer

豊鰯真丈 玉子松風 鱈真子昆布巻き 蕪寿司 ぜんまい白和え
Steamed Fish Cake with dried Sardine, Baked Egg with Poppy Seeds,
Simmered Cod's Roe rolled in Kelp, Pickled Yellowtail & Turnip,
Royal Fern with Tofu Dressing

御 椀 Soup

蟹ふかし 椎茸 芽蕪 柚子
Dumpling made with Crab, Shiitake Mushroom, Turnip Leaves, Yuzu Citrus

御造り Raw Fish

三種盛り
Three kinds of Sashimi with Wasabi & Soy sauce

中 皿 Seasonal Dish

鱈白子松前蒸し 白菜 葱 蕪 人参 卸しポン酢
Cod, Chinese Cabbage, Japanese Leek, Turnip, Carrot
steamed with Kelp, Vinegar Sauce

焼 物 Grilled Dish

鰯照り焼き 丸十旨煮
Yellowtail Teriyaki, Sweet Potato

煮 物 Simmered Dish

治部煮 合鴨 野菜色々 簾麩 山葵
Traditional "Jibu-ni" style
Simmered Duck, Vegetables, Gluten Cakes & Wasabi

お食事 Rice or Noodles

加賀手打ち蕎麦 又は 梅素麺
Chilled Soba Buckwheat Noodles
or
Thin Wheat Noodle with Japanese Plum

水菓子 Japanese Sweets

洋梨コンポートジュレ掛け ラズベリー
Pear Comport with Gelee, Raspberry

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The content is subject to change depending on the market

Course Menu: 立山 TATEYAMA

先付 Starters

帆立貝焼き霜 林檎酢漬け 白菜 柚香酢ジュレ 防風
Scallop, Pickled Apple, Chinese Cabbage,
Vinegar Jelly flavored with Yuzu Citrus, Parsnip,

前菜 Appetizer

かぼす釜 でんぶ和え 巻海老 千社唐 百合根 牛蒡
鱈蕪寿司 玉子松風 鱈真子昆布巻煮 あん肝寄せ
Shrimp, Asparagus Lettuce, Lily Bulb, Burdock dressed with Cod Fish Floss
in Kabosu Citrus Cup, Pickled Yellowtail & Turnip, Baked Egg with Poppy Seeds,
Simmered Cod's Roe rolled in Kelp, Jellied Monkfish Liver

御椀 Soup

鱈粕汁 短冊大根 人参 焼葱 芹 一味唐辛子
Yellowtail, Daikon Radish, Carrot, Grilled Japanese Leek, Dropwort
in Soup made with Sake Lees, Pepper Powder

御造り Raw Fish

鱈 鱈子付け 甘海老
Yellowtail, Cod covered with Cod's Roe, Shrimp

中皿 Seasonal Dish

香箱蟹 源助大根 玉地寄せ 松笠慈姑揚 芽蕪 生姜庵
Steamed Egg Custard with Snow Crab (Female)
in simmered Daikon Radish Cup,
Fried Arrowhead, Turnip Leaves with Starchy Ginger Sauce

焼物 Grilled Dish

鱈漬け焼 白子柚子味噌焼 金沢春菊白和え
Cod, Cod's Soft Roe grilled with Yuzu Citrus Miso Paste,
Chrysanthemum Leaves with Tofu Dressing

煮物 Steamed Dish

治部煮 合鴨 孫芋 簾麩 小松菜 占地
Traditional "Jibu-ni" style Simmered Duck, Vegetables and Gluten Cakes

御食事 Rice or Noodles

加賀手打ち蕎麦 又は 鮭茶漬け
Chilled Soba Buckwheat Noodles
or Rice in Dashi Broth with Salmon

水菓子 Japanese Sweets

柚子ババロア
Bavarian Cream made with Yuzu Citrus

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Course Menu: 冬づくし HUYU-DUKUSHI

先 付 Starters

香箱蟹 金時草湯葉巻 千鳥酢 防風
Snow Crab (Female), Kinjiso (Leaf Vegetable from Kaga area)
rolled in Tofu Skin, Vinegar Sauce, Parsnip

前 菜 Appetizer

柚子釜 でんぶ和え 巻海老 千社唐 百合根 牛蒡
鰯蕪寿司 河豚手毬寿司 鱒真子昆布巻煮 あん肝寄せ
Shrimp, Asparagus Lettuce, Lily Bulb, Burdock dressed with Cod Fish Floss
in Yuzu Citrus Cup, Pickled Yellowtail & Turnip, Blowfish Sushi,
Simmered Cod's Roe rolled in Kelp, Jellied Monkfish Liver

御 椀 Soup

白子摺り流し 鱒身 豆腐 芽蕪 柚子
Cod, Tofu in Cod's Soft Roe Soup, Turnip Leaves, Yuzu Citrus

御造り Raw Fish

白身薄造り 鰯 鱒子付け 花穂
Thinly sliced White Meat Fish, Yellowtail, Cod covered with Cod's Roe

中 皿 Seasonal Dish

囀合蟹蕪蒸し 芹 染庵 生姜
Steamed Snow Crab with grated Turnip, Dropwort, Starchy Sauce with Ginger

焼 物 Grilled Dish

鰯山椒焼き 金沢春菊白和え
Yellowtail with Japanese Pepper, Chrysanthemum Leaves with Tofu Dressing

煮 物 Simmered Dish

治部煮 和牛 小玉葱 結び簾麩 小松菜 山葵
Traditional Jibu-ni style
Simmered Japanese Beef, Vegetables, Gluten Cakes & Wasabi

御食事 Rice or Noodles

加賀手打ち蕎麦 又は 河豚雑炊 又は 鮭茶漬け
Chilled Soba Buckwheat Noodles or Rice Porridge with Blowfish
or Rice in Dashi Broth with Salmon

水菓子 Japanese Sweets

檸檬ゼリー ル レクチエ あんぽ柿と胡桃の蒸し羊羹
Le Lectier Pear with Lemon Jelly,
Steamed Red Bean Jelly with dried Japanese Persimmon & Walnuts

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Beef Steak Course Menu: ステーキ会席

先 付 Starters

香箱蟹 金時草湯葉巻き 千鳥酢 防風
Snow Crab (Female), *Kinjiso* (Leaf Vegetable from Kaga area)
rolled in *Tofu* Skin, Vinegar Sauce, Parsnip

御 椀 Soup

白子摺り流し 鱈身 豆富 芽蕪 柚子
Cod, *Tofu* in Cod's Soft Roe Soup, Turnip Leaves, *Yuzu* Citrus

御造り Raw Fish

白身薄造り 他二種 妻一式
Thinly sliced White Meat Fish & Two kinds of *Sashimi*

蒸し物 Roasted Dish

野菜オリーブ油蒸焼 味噌たれ
Steamed Vegetables with Olive Oil, *Miso* Sauce

メインディッシュ Main Dish

和牛ヒレステーキ サラダ チリソース 山葵醤油 天然塩
Japanese Beef Tenderloin Steak, Salad, Chili Sauce
Soy Sauce & *Wasabi*, Natural Salt

御食事 Rice or Noodles

土鍋御飯 又は 加賀手打ち蕎麦
Rice cooked in Earthenware Pot
or
Chilled Soba Buckwheat Noodles

水菓子 Japanese Sweets

季節のデザート
Seasonal Dessert

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Exclusive Course Menu: 兼六 KENROKU

先 付 Starters

香箱蟹 金時草湯葉巻 千鳥酢 防風
Snow Crab (Female), *Kinjiso* (Leaf Vegetable from Kaga area)
rolled in *Tofu* Skin, Vinegar Sauce, Parsnip

前 菜 Appetizer

柚子釜 甘海老 このわた 自家製唐墨 細根大根
恵比寿 松笠慈姑揚 干口子火取り
Shrimp & Sea Cucumber salted Guts in Yuzu Citrus Cup,
Dried Mullet Roe with *Daikon* Radish, Soup & Egg jellified with *Kanten* (Agar),
Fried Arrowhead, Dried Sea Cucumber Ovaries

御 椀 Soup

白味噌仕立て 鱈身 白子豆腐 芽蕪 柚子
Cod, *Tofu*-like food made with Cod's Soft Roe, Turnip Leaves,
Yuzu Citrus in White Miso-based Soup

御造り Raw Fish

河豚薄造り 鰯 鱈子付け
Thinly sliced Blowfish, Yellowtail, Cod covered with Cod's Roe

中 皿 Seasonal Dish

函合蟹 蟹酢 蟹味噌茶碗蒸し
Snow Crab, Vinegar, Steamed Egg Custard with Crab Butter

焼 物 Grilled Dish

鰯塩焼き 金沢春菊お浸し 染卸し 酢橘
Yellowtail, Boiled Chrysanthemum Leaves,
Grated *Daikon* Radish, *Sudachi* Citrus

煮 物 Simmered Dish

治部煮 和牛 小玉葱 小松菜 結び簾麩 山葵
Traditional *Jibu-ni* Style
Simmered Japanese Beef, Vegetables, Gluten Cakes

御食事 Rice or Noodles

加賀手打ち蕎麦 又は 河豚茶漬け
Chilled Soba Buckwheat Noodles or Rice in *Dashi* Broth with Blowfish

水菓子 Japanese Sweets

苺寄せ ル レクチエ あんぽ柿と胡桃の蒸し羊羹
Jellied Strawberry, Le Lectier Pear
Steamed Red Bean Jelly with dried Japanese Persimmon & Walnuts

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