

# OTEMACHI ASADA

## Dinner Course Menu September.2020

¥13,000

### ~Starter~

John Dory flavored with Kelp, Malabar Spinach, Sea Cucumber Ovaries  
Ginger, Vinegar with Soy Sauce and Dried Bonito

### ~Seasonal appetizer~

Shrimp, *Sudare-fu* and Japanese Vegetable '*Mibuna*' dressed with *Tofu* Sauce  
Simmered Sweet fish with Roe rolled in Kelp, Japanese Pepper Leaf  
Smoked Salmon and Lotus Root *Sushi*  
Grilled Eggplant coated with Sweet Miso Sauce  
Poppy Seeds, Jellied Eggwash, Ginkgo Nut

### ~Soup(Owan)~

Grated Lotus Root Soup  
Pike Conger thinly coated with Arrowroot Starch  
Deep-fried *Tofu* mixed with shredded Vegetables  
Kidney Beans, *Yuzu*

### ~Sashimi~

Sevenband Grouper, Sweet Shrimp, Japanese Ivory-shell

### ~Seasonal dish~

Steamed Egg Custard, Starchy *Matsutake* Mushroom Sauce  
or  
Small amount of Handmade Buckwheat Noodles

### ~Main dish~

Grilled *Wagyu*-Roasted Beef  
Simmered and broiled Lotus Root from *Kaga*, Okra and Pumpkin  
Sesame Sauce

### ~Today's rice~

Rice cooked in Earthenware Pot  
*Miso* Soup

### ~Dessert~

*Anmitsu*(Japanese confectionary)with Sweet *Azuki* Beans,  
*Gyuhji*(made from Glutinous Rice and Sugar)  
Jellied *Kaga-boucha*, Fig and Shine Muscat

\* The contents will vary depending on the day's produce \* \* Tax NOT included \*

# OTEMACHI ASADA

## Dinner Course Menu September.2020

¥16,000

### 〜Starter〜

John Dory flavored with Kelp, Malabar Spinach  
Sea Cucumber Ovaries, Ginger, Vinegar with Soy Sauce and dried Bonito

### 〜Seasonal appetizer〜

Shrimp, *Sudare-fu* and Japanese Vegetable '*Mibuna*' dressed with *Tofu* Sauce  
Boiled Sweet fish with Roe rolled in Kelp, Japanese Pepper Leaf  
Smoked Salmon and Lotus Root *Sushi*  
Grilled Eggplant coated with Sweet Miso Sauce, Poppy Seeds,  
Jellied Eggwash, Ginkgo Nut

### 〜Soup(Owan)〜

Grated Lotus Root Soup, Pike Conger thinly coated with *Kudzu* Powder  
Deep-fried *Tofu* mixed with shredded Vegetables, Kidney Beans, *Yuzu*

### 〜Sashimi〜

Sevenband Grouper, Sweet Shrimp, Japanese Ivory-shell

### 〜Seasonal dish〜

Grilled *Wagyu*-Roasted Beef, Lotus Root from *Kaga*  
Okra, Pumpkin, Sesame Sauce

### 〜Fried dish〜

Deep fried Flatfish, *Manganji* Green Pepper, Dipping Sauce

### 〜Simmered dish〜

Duck Stew in Traditional *Kaga* Style  
*Maitake* Mushroom, Japanese Taro, *Awa-fu*, Greens, *Wasabi*

### 〜Today's rice or noodles〜

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp  
or  
Wheat Noodles with pickled Plum

### 〜Dessert〜

*Anmitsu*(Japanese confectionary)with Sweet *Azuki* Beans,  
*Gyuhji*(made from Glutinous Rice and Sugar)  
Jellied *Kaga-boucha*, Fig and Shine Muscat

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# OTEMACHI ASADA

## Dinner Course Menu September.2020

¥22,000

### 〜Starter〜

Jellied Hairy Crab, Malabar Spinach  
Hairy Crab Meat, Ginger, Dipping Vinegar

### 〜Seasonal appetizer〜

Shrimp, *Sudare-fu* and Japanese Vegetable '*Mibuna*' dressed with *Tofu* Sauce  
Simmered Sweet fish with Roe rolled in Kelp, Japanese Pepper Leaf  
Squid *Sushi*, Fine scrambled Egg Yolk  
Jellied Eggwash, Blowfish marinated in *Sake* Lees

### 〜Soup(Owan)〜

*Matsutake* Mushroom, Deep Sea Smelt Dumpling, Sweet Shrimp Dumpling  
Trefoil and Citrus *Sudachi* steamed in an Earthenware Tea Pot

### 〜Sashimi〜

Thinly sliced Whitefish, Soy Sauce mixed with Citrus Juice  
Sevenband Grouper flavored with Kelp, Japanese Ivory-shell

### 〜Seasonal dish〜

Fried grated Lotus Root Dumpling, Lotus Root Chip  
Grilled Sea Cucumber Ovaries with Lotus Root Paste  
Deep-fried Japanese Sculpin, Ginkgo Nut

### 〜Grilled dish〜

Soy Pulp wrapped in steamed Sea Bream  
*Shimeji* Mushroom, Japanese Vegetable '*Shungiku*' steeped in Broth  
Steamed Fig steeped in *Sake*, Sesame *Miso*

### 〜Simmered dish〜

*Wagyu* and Vegetable Stew in Traditional *Kaga* Style  
Japanese Taro's Stem, Large Round Eggplant from *Kamo*, *Awa-fu*, *Wasabi*

### 〜Today's rice or noodles〜

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp  
or  
Rice with Grilled Salmon, Salmon Roe pickled in Soy Sauce, *Miso* Soup

### 〜Dessert〜

Jellied Grape, Mint  
Sweet Potato from *Gorojima* in Sweet *Adzuki* Bean Jelly

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# OTEMACHI ASADA

## Dinner Course Menu September.2020 ¥30,000

### ~Starter~

Braised Abalone, Fig, Malabar Spinach, Sesame *Miso*, *Yuzu*

### ~Seasonal appetizer~

*Matsutake* Mushroom, Japanese Vegetable '*Shungiku*' steeped in Broth  
Squid *Sushi*, Fine scrambled Egg Yolk  
Jellied Hairy Crab, Sea Cucumber Ovaries

### ~Soup(Owan)~

Clear Soup  
Pike Conger thinly coated with *Kudzu* Powder  
*Matsutake* Mushroom, Japanese Vegetable '*Tsuruna*', *Yuzu*

### ~Sashimi~

Thinly sliced Stonefish, Soy Sauce mixed with Citrus Juice  
Japanese Ivory-shell, Sweet Shrimp

### ~Seasonal dish~

Fried *Matsutake* Mushroom  
Fried grated Lotus Root Dumpling, Lotus Root Chip, Ginkgo Nut

### ~Grilled dish~

Salt-grilled Rockfish, Japanese Taro's Stem dressed with pickled Plum Sauce  
Citrus *Sudachi*, Grated Radish with Soy Sauce

### ~Simmered dish~

*Wagyu* and Vegetable Stew in Traditional *Kaga* Style  
Greens, Large Round Eggplant from *Kamo*, *Sudare-fu*, *Wasabi*

### ~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp  
or  
Rice cooked with *Matsutake* Mushroom, *Miso* Soup

### ~Dessert~

Jellied Grape (Ruby Roman)  
Sweet Potato from *Gorojima* in Sweet *Adzuki* Bean Jelly

# OTEMACHI ASADA

## Steak Course Menu September.2020

¥25,000

### 〜Starter〜

Jellied Hairy Crab, Malabar Spinach  
Hairy Crab Meat, Ginger, Dipping Vinegar

### 〜Soup(Owan)〜

*Matsutake* Mushroom, Deep Sea Smelt Dumpling  
Sweet Shrimp Dumpling, Trefoil and Citrus *Sudachi*  
steamed in an Earthenware Tea Pot

### 〜Sashimi〜

Thinly sliced Whitefish, Soy Sauce mixed with Citrus Juice  
Sevenband Grouper flavored with Kelp  
Japanese Ivory-shell

### 〜Grilled dish〜

*Wagyu*-Fillet Steak served with Chili Sauce  
Salt from *Noto* and *Yuzu* Pepper

### 〜Steamed dish〜

Steamed Vegetables

### 〜Today's rice or noodles〜

*Wagyu* Stew and Rice, *Miso* Soup  
or

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp

### 〜Dessert〜

Jellied Grape, Mint  
Sweet Potato from *Gorojima* in Sweet *Adzuki* Bean Jelly

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\* Tax NOT included \*