

Dinner Course 16,000 Sep

~Starter~

Kelp flavored Big-eye porgy, Dried sea cucumber ovary,
Japanese vegetable 'Kinjiso' from Kaga, Basella alba and ginger

~Seasonal appetizer~

Steamed Large prawn, Sudare-fu, Japanese vegetable 'Mibuna' mixed with Tofu dressing in Citrus bowl,
Simmered Parent sweetfish rolled with Kelp, Grilled Barracuda-sushi,
Jellied eggwash and Fried Ginkgo nut

~Soup(Owan)~

Grated Lotus root Soup
Deep-fried Tofu mixed with Pike conger and Shredded vegetables,
Carrot, wood ear mushroom and Yellow Crown Daisy
Japanese vegetable 'Tsuruna' and Yuzu

~Sashimi~

Kelp flavored Sevenband grouper, Kelp flavored Japanese ivory-shell and Sweet Shrimp

~Seasonal dish~

Grilled Northern great tellin Minced Shimeji starchy sauce with Lemon,
Grilled Red pumpkin, Okura and Eggplant in Hoba leaf served with miso sauce

~Fried dish~

Deep-fried Right-eye flounder
Bonito broth

~Simmered dish~

Duck and vegetable stew in traditional Kaga Style
Maitake mushroom, Greens,
ISHIKAWA-taro, Awa-fu and Wasabi

~Today's rice or noodles~

Handmade buckwheat noodles served with clear Soba Soup made from Salt and Kelp
or
Fine wheat noodles served in hot soup with Pickled Plum

~Dessert~

KANAZAWA-Anmitsu with Fig and Muscat

* The contents will vary depending on the day's produce *

* Tax NOT included *

Dinner course 22,000 Sep

~Starter~

Hair crab, Jellied crab,
Japanese vegetable 'Kinjiso' from Kaga and Basella alba

~Seasonal appetizer~

Steamed Large prawn, Sudare-fu and Japanese vegetable 'Mibuna' mixed with Tofu dressing in Citrus bowl
Simmered Parent sweetfish rolled with Kelp, Squid-sushi, Jellied eggwash and Fried new Ginkgo nut

~Soup(Owan)~

Clear Soup
Matsutake mushroom, Sweet Shrimp dumpling, Deep-sea Smelt dumpling and Trefoil
Steamed in an earthenware tea pot served with Sudachi

~Sashimi~

Thin slicing of Right-eye flounder, Kelp flavored Japanese ivory-shell and Sevenband grouper

~Seasonal dish~

Fried Pike conger, Red pumpkin, Eggplant and Lotus root crackers served with Salt and Sudachi

~Grilled dish~

Soy pulp wrapped in Steamed Sea bream
Steamed white Fig steeped in Sake served with sesame and miso sauce
Shimeji mushroom Crown Daisy and Japanese vegetable 'Shungiku' steeped in broth

~Simmered dish~

Beef and vegetable stew in traditional Kaga Style
Japanese taro, Pearl onion, Awa-fu and Wasabi

~Today's rice or noodles~

Handmade buckwheat noodles served with clear Soba soup made from Salt and Kelp

or

Grilled Salmon, Rice with Miso soup

~Dessert~

Jellied Grapes
Gorojima Sweet potato in Sweet bean jelly

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* Tax NOT included *

Dinner course 30,000 Sep

~Starter~

Hair Crab, Jellied Crab,
Japanese vegetable 'Kinjiso' from Kaga and Basella alba

~Seasonal appetizer~

Steamed Large prawn, Sudare-fu and Japanese vegetable 'Mibuna' mixed with tofu dressing in citrus bowl,
Simmered Parent sweetfish rolled with Kelp,
Deep Fried Flounder, Matsutake mushroom, Rotus root and new Ginkgo nut,
Dried sea cucumber ovary

~Soup(Owan)~

Clear soup
Toasted Pike conger, Matsutake mushroom, Japanese vegetable 'Tsuruna' and Yuzu

~Sashimi~

thin slicing of Saw-edged perch, Kelp flavored Japanese ivory-shell and Sweet Shrimp

~Seasonal dish~

Grilled Abalone served with Abalone liver vinegar and Lemon
Red Pumpkin, Okura and Eggplant in Hoba leaf served with miso sauce

~Grilled dish~

Salt-grilled Rockfish ,
Red stem of taro

~Simmered dish~

Beef and vegetables stew in traditional Kaga Style
Japanese Taro, pearl Onion, Awa-fu and Wasabi

~Today's rice or noodles~

Matsutake mushroom rice cooked with earthenware pot
or
Handmade buckwheat noodles served with clear Soba soup made from Salt and Kelp

~Dessert~

Jellied Grapes and Gorojima Sweet potato in sweet bean jelly

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* Tax NOT included *

Steak course 25,000 Sep

~Starter~

Hair crab, Jellied crab meat
Japanese vegetable 'Kinjiso' from Kaga and Malabar spinach flower

~Soup(Owan)~

Matsutake mushroom Broth and food steamed in an earthenware tea pot
'Megisu'dumpling, Sweet Shrimp dumpling and Trefoil with Sudachi

~Sashimi~

Thin slicing of white fish, Tuna and neon flying Squid

~Grilled dish~

Wagyu-fillet steak served with Chili sauce, Salt from NOTO and Yuzu pepper

~Steamed dish~

Steamed Seasonal Vegetables

~Today's rice or noodles~

WAGYU stew and Rice

or

Handmade buckwheat noodles served with clear soba soup made from salt and kelp

~Dessert~

Jellied Grapes,
Gorojima sweet potato in sweet bean jelly

* The contents will vary depending on the day's produce *

* Tax NOT included *