

OTEMACHI ASADA

Steak Lunch September.2020 ¥4,800

～Starter～

Simmered Pike Conger coated with Egg Yolk, Onion
Jellied Soup Broth with Pike Conger Roe
Chinese Yam, Kidney Beans

～Soup(Owan)～

Clear Soup
Tilefish, *Tofu*, *Shiitake* Mushroom
Leek from *Kujo*, Ginger

～Sashimi～

2 kinds of *Sashimi*

～Grilled dish～

Japanese Beef Steak served with Chili Sauce and Salt, Watercress
Fresh Salad

～Meal～

Rice and *Miso* Soup

～Dessert～

Citrus *Kabosu* Pudding
Mint

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

* Tax NOT included *

OTEMACHI ASADA

Lunch BENTO September.2020

¥5,000

〜Starter〜

Simmered Pike Conger coated with Egg Yolk, Onion
Jellied Soup Broth with Pike Conger Roe
Chinese Yam, Kidney Beans

〜Soup(Owan)〜

Clear Soup
Tilefish, *Tofu*, *Shiitake* Mushroom, Leek from *Kujo*, Ginger

〜Sashimi〜

2 kinds of *Sashimi*

〜Grilled dish〜

Grilled Spanish Mackerel coated with Sesame

〜Fried dish〜

Deep-fried minced Beef and Mushroom Cutlet
Small Sweet Green Pepper, Lemon

〜Simmered dish〜

Steamed Sea Bream topped on grated Lotus Root
Greens, *Maitake* Mushroom, *Wasabi*

〜Vinegared dish〜

Stacked Smoked Salmon, *Shungiku* Leaf, Yellow Crown Daisy and Red Turnip
Fig, Sesame and Vinegar *Miso*, Malabar Spinach Flower

〜Today's rice or noodles〜

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp
or
EDOSANDO-GOHAN
Rice with Preservable Food boiled down in Soy Sauce
Miso Soup

〜Dessert〜

Citrus *Kabosu* Pudding, Mint

OTEMACHI ASADA

Lunch Course Menu September.2020

¥8,000

~Starter~

Fried grated Lotus Root Dumpling, Sweet Potato, Kidney Beans
Ginger, Starchy Soy Sauce

~Soup(Owan)~

Clear Soup
Simmered Pike Conger coated with Egg Yolk, *Tofu*
Grilled *Shiitake* Mushroom, Grilled Okra, *Yuzu*

~Sashimi~

3 kinds of *Sashimi*

~Seasonal side dish~

Grilled Spanish Mackerel with minced Leek
Boiled Sweet fish with Roe rolled in Kelp
Japanese Pepper Leaf
Manganji Green Pepper steeped in Soup Stock made from Vinegar, Soy Sauce and dried Bonito
Thinly shaved dried Bonito
Maitake Mushroom cooked in Sugar and Soy Sauce
Ginkgo Nut, Japanese Radish, Dried Mullet Roe
Fried Sweet Potato Tempura, *Awa-fu* coated with Sweet *Miso* Sauce, Poppy Seeds
Nuts and minced Fish Dumpling
Shrimp and Japanese Taro's Stem dressed with *Tofu* sauce

~Simmered dish~

Chicken Stew in Traditional *Kaga* Style
Eggplant, *Sudare-fu*, Japanese Taro, Greens

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp
or
EDOSANDO-GOHAN
Rice with Preservable Food boiled down in Soy Sauce
Miso Soup

~Dessert~

Jellied Grape, Mint

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

OTEMACHI ASADA

Lunch 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,
Gyuh(made from Glutinous Rice and Sugar)
Jellied *Kaga-boucha*, Fig and Shine Muscat

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