



## KAISEKI MENU

### WAKURIYA COURSE \$ 85

All dishes Included

### SIX COURSE \$ 65

1. Sakizuke (Starter)
2. Zensai (Appetizer)
3. 4. 5. Choose Three dishes
  - Onmono (Hot Dish)
  - Tsukuri (Sashimi)
  - Agemono (Deep Fried Dish)
  - Yakimono (Broiled Dish)
  - Gohanmono (Rice Dish)
6. Homemade Dessert

### THREE COURSE \$45

1. Sakizuke (Starter)
2. Zensai (Appetizer)
3. Choose One dish
  - Onmono (Hot Dish)
  - Tsukuri (Sashimi)
  - Agemono (Deep Fried Dish)
  - Yakimono (Broiled Dish)
  - Gohanmono (Rice Dish)
  - Homemade Dessert



## TODAY'S KAISEKI MENU

executive chef

Katsuhiko Yamasaki

### Sakizuke (Starter)

kaisen ishiyaki (marinated seafood grill on heated " ishi "(stone) at your table)  
botan ebi (large sweet shrimp), ika (squid ) and vegetables

### Zensai (Appetizers)

assorted appetizers

kamo(duck) nigiri with ringo oroshi (grated Fuji apple and daikon radish)

Scottish salmon and edamame shiraae (mixed with tofu sauce)

yamaimo noodles (long shredded mountain potato)

with soft boiled (at 154 F) egg in delicate "umami " dashi broth

fresh ichijiku (fig) with sesame sauce

### On mono (Hot dish)

chawanmushi (steamed dashi custard)

organic Petaluma chicken, fresh tomato, shimeji mushroom from Fresno farm  
with gin-an (thickened dashi sauce) and mitsuba leaf

### Tsukuri (Sashimi)      today's chef's choice

### Age mono (Deep fried dish)

koimo (taro potato) and shrimp isobe-age (deep fried with nori seaweed)

kabocha (pumpkin), shishito (mild green peppers) with tempura sauce

### Hashiyasume (Granite)      shiso and lemon sorbet

### Yakimono (Broiled dish)

rib eye steak with yakumi yasai (relish vegetables)

ponzu sauce and shichimi (seven flavors) pepper from Kyoto

grilled Fresno nasu (eggplant)

### Gohanmono (Rice dish)

barbecued unagi and grated yamaimo over rice

and tsukemono (pickled vegetables)

**OR**

tai snapper, oboro kombu (shaved seaweed) over rice

in green tea with dashi broth and tsukemono (pickled vegetables)

### Homemade Dessert

kudzu manju (custard jelly made with Japanese kudzu starch) , compote de peche



## 本日のメニュー

料理長 山崎 勝弘

- 先附 酒盗石焼  
ボタン海老 烏賊 野菜
- 前菜 盛り合わせ  
鴨ロースのにぎり 林檎おろし  
サーモンと枝豆の白和え  
山芋素麺 68°Cで茹でた温度玉子と旨だしで  
無花果胡麻ソース
- 温物 変わり茶碗蒸し  
ペタルマの地鶏 フレッシュトマト  
しめじ 銀餡 三つ葉
- 造里 本日のお薦め 土佐醤油 山葵 あしらひ
- 揚物 もちもち小芋と海老の磯部揚げ  
南京 ししとうを添えて
- 箸休 紫蘇のソルベ
- 焼物 牛リブアイの網焼き  
フレズノから直送された茄子  
たっぷりの薬味と自家製ポン酢で
- 御飯 鰻とろろ御飯 と お漬物  
又は  
鯛のお茶漬(抹茶だしにおぼろ昆布) と お漬物  
\*いずれか お選び下さい
- デザート 葛でつくったカスタードまんじゅう 桃の蜜煮